



Bella Rossa

ZUPPA

Spring Pea Soup 12

Soup Du Jour
Priced Accordingly

ANTIPASTA

Oyster on the Half Shell (6) Market Price

Roasted Oyster Du Jour 18

Scallop Crudo

Scallop, hibiscus vinaigrette with crispy caper in the Half Shell 18

Shrimp Cocktail

House made limoncello cocktail sauce 24

Italian Artisan Cheese and Charcuterie Board

Chefs' selection of cheeses and meats, seasonal accoutrements 29

Avocado Tomato Sour Dough

Avocado, sliced cucumber, red watercress, tomato, parsley aioli 17

Fried Brussels Sprouts

Citrus vinaigrette, nut crumble, and bacon 17

Steamed Mussels

Steamed mussels tossed in house red sauce with grilled sourdough bread 16

INSALATA

Cherry Tomato & Burrata Salad

Lightly seasoned tomatoes, basil pesto, sorrel herbs, balsamic pearls, olive oil drizzle 17

Classic Ceasar Wedge Salad

Crispy romaine wedge, croutons, fresh cracked pepper, house Caesar dressing, Parmigiano Reggiano 16

Red Watercress & Frisse Salad

Bacon bites, heirloom tomatoes, blue cheese crumble, bacon vinaigrette 18

Spinach & Strawberry Salad

Spinach, walnuts, frizzled red onions, balsamic vinaigrette 17





Dinner

ENTRÉES

Twin Crab Cakes

Two pan fried jumbo lump crab cakes, pomme jicama root puree, green beans, tartar sauce **38**

Pan Seared Red Snapper

Red snapper, medley of vegetables, ancient grains, citrus reduction **38**

Phyllo Wrapped Salmon

Salmon, fire roasted red pepper cheese, green beans, red quinoa, infused tea beurre blanc, salmon roe **37**

Chicken Ballotine

Roasted stuffed chicken, crispy skin, broccolini, natural apricot chicken a jus **37**

Grilled Lamb Sirloin

Lamb, summer root vegetable hash, rhubarb, sour cherry gastrique **39**

Pork Chop (20 oz)

Breaded pan fried pork chop, seasonal vegetable succotash, Italian BBQ sauce **35**

Braised Short Rib Spring Vegetable Cassoulet

Short rib, white asparagus, heirloom tomato, cannellini beans, mustard greens **36**

Filet of Beef

Beef tenderloin, radish ragù, potato tornado, herb compound butter **49**

Seared Scallops Orecchiette

Seared scallops, swiss chard pesto, red pepper jus **36**

Lamb Besciamella Mornay

Grilled lamb loin, leeks, ramps, fresh maccheroni pasta **39**

Veal Chop & Panzotti ala Milanese

Breaded veal chop, fire burst cherry tomato on the vine, onions, Parmigiano reggiano, Ramps, fresh panzotti pasta **41**

Shrimp Scampi Gamberi

Shrimp, dehydrated lemons, fresh spring herbs, fried garlic, fresh buccutini ramps **37**

***Consumer Advisory—Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*

*20% Gratuity added for parties of 6 or more.
Split plate charge \$6⁰⁰.*

Executive Chef Rashaad Clinkscates

Executive Sous Chef Naren Gosine

