

Bella Rossa

SOUP

French Onion 12

Rich onion broth, crostini, Swiss cheese

Soup Du Jour Priced accordingly

APPETIZERS

Oysters on the Half Shell MP

Grapefruit mignonette, traditional cocktail sauce

Seasonal Roasted Oysters 18

Roasted oysters on the half shell, sundried tomato, compound butter, parmesan bread crumb

Seared Diver Scallops (3) 24

Seared scallops, whipped truffle ricotta, micro greens, shaved truffles

Shrimp Cocktail 24

Traditional house cocktail sauce

Italian Artisan Cheese & Charcuterie Board 29

Chefs' selection of cheeses and meats, olives, sundried cherry tomatoes, seasonal fruits & nuts, honeycomb, assortment of crackers

Chicken Liver Pate Board with Warm Crostini & Seasonal Jam 24

Olives, sundried cherry tomatoes, seasonal fruits & nuts, honeycomb, assortment of crackers

Tomato Bruschetta Toast 16

Fresh tomatoes, French baguette, fresh basil, burrata cheese, olive oil drizzle

Steamed Clams 18

Little neck clams, grilled French baguette, fresh seasonal aromatics, white vodka sauce

Roasted Brussels Sprouts 17

Roasted brussels sprouts, brown sugar apples, red onions, bacon, red wine vinegar reduction glaze

Beef Carpaccio 20

Thinly sliced beef, baby root vegetable crudité, cured egg yolk, horseradish aioli, arugula oil drizzle

SALADS

Harvest 18

Arugula, roasted butternut squash, shaved red onions, candied pecans, baked feta crumble, and lemon thyme dressing

Iceberg Wedge 16

Iceberg lettuce, blue cheese crumbles, bacon, tomatoes, blue cheese dressing

Classic Caesar 17

Romaine lettuce, lemon juice, croutons, shaved parmesan, house Caesar dressing

House Salad 16

Spring mix, sliced cucumber, red onions, cherry tomatoes, house balsamic vinaigrette

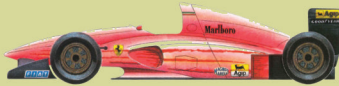
***Consumer Advisory—Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*

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

Executive Chef Rashaad Clinkscales

Executive Sous Chef Naren Gosine





Dinner

PASTA

Linguine & Clams 28

Fresh steamed clams, white wine butter reduction, fresh herbs, French baguette

Veal Parmigiano 41

Breaded veal chop, house red sauce, fresh mozzarella, herb sliced tomato, bucatini

Lobster Alfredo MP

Butter poached lobster tail, prosciutto, peas, fettuccine

Frutti di Mare Ravioli 36

Jumbo shrimp, seafood ricotta filled ravioli, seafood brodo

Lamb Bolognese 30

Lamb bolognese, fresh pappardelle, herb mascarpone, freshly shaved Pecorino Romano

Eggplant Roulade 27

Lightly fried eggplant, herb ricotta, fresh mozzarella, marinara, linguine

Scallop & Wild Truffle Risotto 36

Brown butter pan roasted diver scallops, wild mushrooms, fresh herbs, shaved black truffle risotto

POULTRY & PORK

Chicken Francese 33

Pan roasted airline chicken breast, roasted potatoes, broccoli rabe, traditional lemon chicken francese sauce

Fiesole Sunday Gravy 30

Slow braised short rib, meatballs, Italian sausage, red gravy over creamy polenta, toasted French baguette

Pork Tenderloin Saltimbocca 31

Wrapped prosciutto pork tenderloin, sage roasted butternut squash puree, house cured maple pork belly

Chicken Piccata 33

Pan fried chicken breast, capers, fresh lemon butter reduction, linguine

BEEF / LAMB

8 oz Prime Filet of Beef 56

Choice of two à la carte sides

12 oz Grilled NY Steak 37

Choice of two à la carte sides

Herb Crusted Rack of Lamb 39

Herb crusted rack of lamb, roasted root vegetables, gratin potatoes, Glace d'Agneau

Veal Marsala 41

Veal chop, sautéed wild mushrooms, marsala wine, mushroom ragu

SEAFOOD

Twin Jumbo Lump Crab Cakes 45

Jumbo lump crab cakes, mashed potatoes, green beans, lemon tartar sauce

Herb Crusted Chilean Seabass 38

Pan roasted seabass with herb crust, million layer potatoes, citrus beurre blanc

Faroe Island Salmon 37

Crispy Faroe Island salmon, orzo, creamy Tuscan sundried tomato spinach pesto

Spicy Cioppino 38

Mussels, clams, shrimp, fresh fish, spicy red sauce, toasted French bread

A LA CARTE SIDES

Macaroni & Cheese

Risotto Du Jour

Roasted Potatoes

Sautéed Spinach

Green Beans

Mashed Potatoes

Asparagus

Creamed Spinach

Stewed Tomatoes

Roasted Brussels Sprouts

Butter Poached Lobster Tail 25

Oscar Side Asparagus & Buttered Lump Crab Meat 18

