

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 and 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

Cobb Salad 18

Butter lettuce, bacon, diced chicken, avocado, boiled egg, pepper jack cheese, tomato. red onion

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

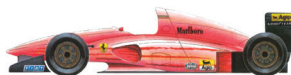
House Salad 16

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.*





Lunch

SANDWICHES

All sandwiches served with homemade chips

Meatball Parmesan 16

Meatballs, marinara sauce, provolone cheese, long roll

Roasted Pulled Pork 18

Slow roasted pulled pork, broccoli rabe, roasted peppers, sharp provolone cheese, toasted baguette

Three Cheese Grilled Cheese 17

Cheddar cheese, Colby Jack cheese, Gouda cheese, tomato bisque

Opened Face Roast Beef 18

Slow braised roasted beef, smoked provolone cheese, crispy onions, au jus, baguette

Blackened Burger 18

Blackened burger, bacon jam, pickled onion, Colby Jack cheese, brioche

PIZZA

Lobster Diavolo 18

Lobster, lobster blush sauce, roasted tomato, hot cherry peppers, Pecorino Romano

Spanakopita 16

Sautéed spinach, whipped feta, white sauce, garlic butter

Wild Mushroom Truffle 20

Wild mushrooms, black truffle, truffle cream

Parmigiana di Melanzane 16

Fried eggplant, buffalo mozzarella, Parmigiano Reggiano, fresh basil

Roasted Red Pepper 16

Roasted red peppers, feta cheese, marinated olives, fresh oregano, herb oil

Margarita 15

House red sauce, fresh mozzarella, fresh basil

ENTRÉES

Chicken Piccata 23

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

Fiesole Sunday Gravy 21

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

Lamb Bolognese 21

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

Linguine & Clams 20

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

Crab Cake 19

Pan fried jumbo lump crab cake, pomme jicama root puree, green beans, tartar sauce

Executive Chef Rashaad Clinkscales

Executive Sous Chef Naren Gosine

