

## In the Beginning...

- Parmesan Fried Calamari** **\$12**  
Lightly Breaded Calamari with Red Pepper Strips, Fried Spinach & Tarragon Remoulade
- Corn Beef Sliders** **\$11**  
House Braised Shredded Corn Beef Topped with Swiss, Dill Pickle, Caramelized Onions & Guinness Mustard on Buttery Marble Rye, Served with Truffle Parmesan Fries
- Grilled Flatbread** **MKT**  
Freshly Grilled Flatbread Topped with Fresh Ingredients, Changing Weekly; See Feature Menu
- Orange Chipotle Honey Crispy Fried Duck Wings** **\$12**  
Crispy Fried Duck Wings Tossed in an Orange Chipotle Honey Glaze & Garnished with Scallions, Served with an Apple Slaw Tossed with Peanuts, Cilantro & Cabbage in a Sesame Soy Dressing
- Duck Egg Rolls** **\$11**  
Slow Cooked Duck Rolled with Cabbage, Carrot, Ginger & Shiitake Mushrooms in a Crisp Wonton, Painted with Sweet Soy & Sriracha Aioli
- Pomegranate Barbecue Scallops**  
**\$13**  
Skewered Pomegranate Barbecue Seared Scallops Served on a Bed Greens Tossed with Tomatoes, Red Onions, Bacon, Avocado & Cilantro in an Avocado Vinaigrette, Drizzled with Chili Oil
- Seared Tuna Sashimi** **\$13**  
Ahi Tuna Seared to Your Liking with Wasabi, Pickled Ginger & Asian Dipping Sauce

## The Soul...

- House Made Soup Du Jour** **Cup \$3.50** **Bowl \$4.50**

## From the Garden... (Add ... Grilled Chicken \$4...Shrimp \$9...Scallops \$11...Strip \$9...Salmon \$10)

- Bella Salad** (Free with Entrée) **Small \$4**  
**Large \$6**  
Mixed Greens, Asiago, Red Onions, Grape Tomatoes, Olives & Pepperoncinis with your Choice of Dressing
- Traditional Caesar Salad** (With Entrée \$3) **Small \$5**  
**Large \$7**  
Romaine Lettuce Tossed in Our House Made Caesar Dressing with Shaved Parmesan & Seasoned Croutons
- Roasted Beet Salad** **(With Entrée \$6)**  
**\$8**  
Pepper Roasted Beets Tossed with Red Onions, Goat Cheese, Spinach, Arugula, Granny Smith Apples & Pine Nuts in a Honey Fig Balsamic Vinaigrette
- Avocado Salad** **(With Entrée \$6)** **\$8**  
Romaine Lettuce Tossed with White Cheddar, Red Peppers, Bacon, Cilantro, Avocado, Fried Tortilla Strips & Tomatoes in a Chipotle Avocado Vinaigrette
- Dressings: Balsamic Vinaigrette, Gorgonzola Vinaigrette, Sun Dried Tomato Vinaigrette, Creamy Blue Cheese, Green Goddess, Sweet Vidalia, Raspberry Vinaigrette & Creamy Cucumber Feta**

## The Grain...

- Spinach Artichoke Ravioli & Shrimp** \$28  
Lemon Herb Pasta Dough Stuffed a Ricotta Artichoke Spinach Filling, Tossed with Shrimp Sautéed with Tomatoes, Arugula & Pine Nuts in a Light White Wine Lemon Herb Sauce
- Bella's Greek Chicken** \$20  
With Lemon Parmesan Wine Sauce Topped with Feta & Asiago Cheese on a Bed of Angel Hair Pasta
- Orecchiette with Sausage Meatballs** \$25  
Hot Sausage Meatballs Sautéed with Mushrooms, Arugula, Caramelized Onions, Artichokes & Red Peppers in a Roasted Garlic Fontina Cream over Orecchiette, Garnished with Asiago Cheese & Fried Sage
- Linguine Carbonara** \$22 **Grilled Strip Steak...** \$27 **or Grilled Chicken...** \$22  
Tomatoes, Wild Mushrooms, Peas, Bacon & Caramelized Onions in a Rich Parmesan Herb Cream over Linguine
- Lobster & Scallop Pomodoro Tortellini** \$29  
Half Lobster Tail & Scallops Sautéed with Red Peppers, Spinach & Cippolini Onions in a Chunky Fresh Tomato Basil Sauce over Tri Colored Tortellini

## The Fowl...

- Kumquat Marmalade Duck Breast** \$28  
Thinly Sliced Duck Served with Sautéed Shaved Brussels Sprouts, Cippolini Onions, Bacon & Fingerling Potatoes, Spooned with a Kumquat Marmalade
- Pecan Crusted Chicken** \$21  
With Fingerling Potatoes, Green Beans & Caramelized Onions, Draped with a Rich Raspberry Brie Sauce & Asiago
- Chicken Hunter Style** \$20  
Herb Seared Chicken Breast Sautéed with Wild Mushrooms, Cippolini Onions, Tomatoes, Artichokes & Spinach in a Rich Red Wine Demi Glace

## The Meat...

- Roasted Garlic Goat Cheese Filet Mignon** \$36  
8oz Grilled Filet Topped with a Roasted Garlic Herb Goat Cheese Butter, Served on a Bed of Fontina Creamed Peas & Fingerling Potatoes
- Pomegranate Barbecued Rack Of Lamb** \$36  
Grilled Spice Rubbed Rack of New Zealand Lamb Served on a Bed of Roasted Fingerling Potatoes & Grilled Asparagus, Painted with Pomegranate Barbecue & Scallions
- Hard Cider Shallot Glazed Pork Loin Chop** \$35  
12oz Grilled Pork Loin Chop Coated in a Hard Cider Shallot Glaze, Served on a Bed of Sautéed Peas, Bacon, Cippolini Onions & Fingerling Potatoes, Garnished with Fried Sage
- Beef Osso Bucco** \$30  
Slow Braised Beef Shank in a Rich Mushroom Bordelaise, Served on a Bed of Roasted Garlic Herb Risotto & Frizzled Onions

## From the Sea...

- Cherry Balsamic Glazed Cedar Plank Salmon** \$25  
Cedar Plank Roasted Salmon Coated in a Dried Cherry Balsamic Glaze, Served with Sautéed Shaved Brussels Sprouts, Tomatoes, Caramelized Onions & Pine Nuts **Tuna**
- Tartar** \$26  
Ahi Tuna Finely Chopped Tossed with Tomatoes, Red Onions, Avocado, Capers, ASIago & Arugula in a Citrus Marinade, Served on a Garlic Herb Crostini & Painted with Chili Oil & Avocado Dressing
- Maryland Lump Crab Cakes** \$26  
With Sautéed Artichokes, Grilled Asparagus, Spinach & Red Peppers, Painted with a Tarragon Remoulade

**Seafood Duo**

**\$29**

Chipotle Honey Glazed Half Lobster Tail Served on an Apple Slaw Tossed with Peanuts, Cilantro & Cabbage in a Sesame Soy Dressing; Cherry Balsamic Seared Scallops Served on a Bed of Sautéed Shaved Brussels Sprouts, Tomatoes, Caramelized Onions & Pine Nuts

**Little Additions...**

**Fontina Roasted Garlic Creamed Peas & Potatoes**

**\$7**

**Sharp White Cheddar Bacon Mac & Cheese** Topped with Parmesan Bread Crumbs (Add Half Lobster Tail...\$9) **\$8**

**Roasted Garlic Parmesan Herb Risotto**

**\$8**

**Sweet Potato Fries** Lightly Tossed with Cajun Seasoning & Drizzled with Honey

**\$6**

**Sautéed Shaved Brussels Sprouts with Bacon and Cippolini Onions**

**\$8**

**\*Split Meals & Half Portions are Available for an Additional \$4 Charge**

**(Add to Any Entree Shrimp...\$10, Scallops...\$12 or Broiled Lobster Tail...\$20)**

**(Consuming Raw or Undercooked Meats, Poultry, Seafood or Eggs May Increase Your Risk of Food Bourne Illness)**