

For Starters...

Duck Egg Rolls

\$12

Slow Cooked Duck Rolled with Cabbage, Carrot, Ginger & Shiitake Mushrooms in a Crisp Wonton, Painted with Sweet Soy & Sriracha Aioli

Parmesan Fried Calamari

\$12

Calamari Tossed in Seasoned Flour with Red Peppers, Fried Spinach & Chipotle Aioli

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

Seared Ahi Tuna Sashimi

\$12

Ahi Tuna Seared to Your Liking with Wasabi, Pickled Ginger & Asian Dipping Sauce

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

For the Soul...

House Made Soup Du Jour

Cup \$3.50

Bowl \$4.50

From the Garden...

(Add Grilled Chicken...\$4, Shrimp...\$9, Scallop...\$11, Strip...\$9, Salmon...\$10)

House Salad

Small \$4

Large \$6

Mixed Greens, Asiago, Red Onions, Grape Tomatoes, Olives & Pepperoncinis with your Choice of Dressing

Traditional Caesar Salad

Small \$5

Large \$7

\$7

Romaine Lettuce Tossed in Our House Made Caesar Dressing with Shaved Parmesan & Seasoned Croutons

Bella's Grilled Chicken Salad

\$10

Tender Grilled Chicken Breast on a Bed of Mixed Greens with Candied Pecans, Dried Cranberries & Feta Cheese

Roasted Beet Salad

Strip Steak...\$15

Grilled Chicken...\$10

Salmon...\$16

Pepper Roasted Beets Tossed with Red Onions, Goat Cheese, Spinach, Arugula, Granny Smith Apples & Pine Nuts in a Honey Fig Balsamic Vinaigrette

Avocado Salad

Strip Steak...\$15

Grilled Chicken...\$10

Salmon...\$16

\$16

Romaine Lettuce Tossed with White Cheddar, Red Peppers, Bacon, Cilantro, Avocado, Fried Tortilla Strips & Tomatoes in a Chipotle Avocado Vinaigrette

Warm Chicken Brussels Sprout Salad

\$10

Tender Grilled Chicken Sautéed with Bacon, Cippolini Onions, Tomatoes & Shaved Brussels Sprouts in a Light Shallot Champagne Vinaigrette, Garnished with Blue Cheese & Toasted Walnuts

Dressings: Balsamic Vinaigrette, Gorgonzola Vinaigrette, Sun Dried Tomato Vinaigrette, Creamy Blue Cheese, Green Goddess, Sweet Vidalia, Raspberry Vinaigrette & Creamy Cucumber Feta

The Grain...

(Add House Salad... \$3 or Caesar...\$4)

Bella's Greek Chicken Pasta	\$11
With Lemon Parmesan Wine Sauce Topped with Feta & Asiago Cheese on a Bed of Angel Hair Pasta	
Orecchiette with Sausage Meatballs	\$11
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	Chicken...\$11 Shrimp...\$15
Tomatoes, Wild Mushrooms, Peas, Bacon & Caramelized Onions in a Rich Parmesan Herb Cream over Linguine	
Pomodoro Tortellini	Chicken...\$11 Shrimp...\$15
Sautéed with Red Peppers, Spinach & Cippolini Onions in a Chunky Fresh Tomato Basil Sauce over Tri Colored Tortellini	
Sandwiches and Such...	All Sandwiches are Served with Kettle Chips
Quiche Du Jour	\$9.50
Fresh Quiche Baked Daily, Served with a Side of Fruit & Cup of Soup	
Pulled Corn Beef Sandwich	Half...\$6 Whole...\$10
Slow Braised Pulled Corn Beef Topped with Swiss, Dill Pickles, Caramelized Onions & Guinness Molasses Mustard on Buttery Marble Rye	
Chicken Pita	Half...\$5 Whole...\$9
Grilled Chicken Tossed with Spinach, Artichokes, Red Onions, Goat Cheese, Tomatoes & Pine Nuts in a Sun Dried Vinaigrette, Stuffed into a Warm Pita Shell	
Corn Beef Hash & Egg	Half...\$5.50 Whole...\$9.50
Slow Braised Corn Beef Sautéed with Caramelized Onions, Potatoes & Red Peppers on Sour Dough Bread, Topped with Two Over Easy Eggs & Served with Corn Beef Au Jus	
Turkey Artichoke Sandwich	Half...\$5 Whole...\$9
Smoked Turkey Topped with Provolone, Red Onions, Artichokes, Spinach, Tomatoes, Bacon & Tomato Chipotle Aioli on Multi Grain Bread	
Kumquat Chicken Panini	\$9.50
Tender Grilled Chicken, Bacon, Red Onions, Arugula, Brie & Kumquat Marmalade on Crispy Ciabatta Bread	
California Crab Cake BLT	\$11
Lump Crab Cake Served Open Faced Buttery Sour Dough Round & Topped with Bacon, Tomatoes, Avocado, Red Onion & Spring Mix, Painted with a Chipotle Aioli	
Roast Beef Melt	Half...\$6 Whole...\$10
House Smoked Roast Beef Topped with Mushrooms, Tomatoes, Caramelized Onions, Fontina, Swiss & Smoked Horseradish Aioli on a Buttery Sour Dough	
Pomodoro Sausage Meatball Panini	\$9.00
Hot Sausage Meatball Tossed with a Fresh Tomato Sauce, Red Peppers, Caramelized Onions, Asiago, Basil & Provolone on Crisp Ciabatta Bread	
Raspberry Turkey Brie	Half...\$5 Whole...\$9
Smoked Turkey Breast, Brie & Raspberry Aioli on Crispy Ciabatta Bread	
Chicken Salad Sandwich	Half...\$5 Whole...\$9
Creamy House Made Chicken Salad Tossed with Grapes, Celery & Onions on a Toasted Croissant or Multi-Grain Bread	
Cherry Balsamic Glazed Salmon Sandwich	\$11
Cherry Balsamic Glazed Grilled Salmon Topped with Bacon, Red Onions, Arugula & Feta in a Honey Fig Vinaigrette on Multi Grain Bread	
Tarragon Fried Shrimp Wrap	Half...\$8 Whole...\$12

