

Bella Luna Ristorante - Sample Menu

ANTIPASTI

Carpaccio 13.50

Thinly sliced raw beef with arugula, capers, Parmesan and extra virgin olive oil

Mozzarinò Calabrese 12.50

Mozzarella cheese enveloped in Genoa salami, smothered in a delicious balsamic lemon sauce

Conch Frittelle 13.50

Grilled conch patties served with a secret jerk mayonnaise sauce

Gazpacho con Gamberi 10.00

Fresh cold vegetable soup with shrimp, garnished with cucumber, red peppers and lemon

Chiocciòle all Aglio 6/11.50

12/21.00 Snails out of the shell, sautéed with garlic butter and white wine

INSALATA

Insalata Mista 9.00

A fresh mixed garden salad served with traditional balsamic vinegar and extra virgin olive oil on the side

Insalata Cesare 9.00

Romaine lettuce in a homemade creamy Caesar dressing topped with crispy foccacia croutons

Insalata Rughetta 9.00

Fresh arugula and vine ripened tomatoes with shaved Parmesan, drizzled with extra virgin olive oil

Insalata Caprese 14.50

Fresh buffalo Mozzarella cheese served with fresh vine ripe tomato slices and arugula, laced with extra virgin olive oil

PASTA

Conchaccini Bella Luna 26.00

Fresh conch in a four cheese sauce tossed in linguine

Ravioli Genovese 26.00

Fresh ravioli stuffed with ricotta cheese, tossed in homemade pesto, sun-dried tomatoes and pine nuts

Penne Puttanesca 22.00

Penne pasta with black olives, capers, tomatoes and garlic in a sauce of white wine, basil and fresh marinara, a bit spicy

Gnocchi del Fattore 24.00

Homemade potato dumplings in a Gorgonzola cheese cream sauce, topped with a touch of marinara sauce

Capellini al Pomodoro 23.00

Angel hair pomodoro with arugula

Linguini Tuttomare 29.50

Fresh lobster (in season) shrimp, mussels, clams and scallops tossed in either a fresh spicy marinara sauce, fresh cream sauce or a rosé sauce

Linguine Marechiaro 25.00

Fresh pasta with clams tossed in garlic, olive oil, fresh herbs and white wine, a bit on the spicy side

PESCE

Trio Veneziano Market Price

Fresh fish, lobster, (in season), shrimp, grilled and simply brushed with extra virgin olive oil and fresh herbs

Pesce del Giorno Market Price

Fresh catch of the day, grilled and brushed with extra virgin olive oil and fresh herbs.

Grigliata di Gamberi 29.50

Butterflied gulf shrimp in their shell, grilled and brushed with extra virgin olive oil and fresh herbs

VITELLO, MANZO, POLLO

Piccata a Limone 28.50

Veal scaloppini in a lemon butter sauce

Vitello Parmigiana 28.50

Veal scaloppini over a bed of spaghetti

Vitello Boscaiola 28.50

Veal scaloppini with portobello mushrooms in a Marsala sauce

Vitello ai Carcioli 28.50

Veal scaloppini sautéed with artichoke hearts, laced in a sauce of mascarpone and prosecco

Filetto di Manzo Market Price

8 oz Angus beef tenderloin in a wild mushroom or Gorgonzola sauce

Battuta di Pollo 24.00

Pounded chicken breast brushed with olive oil, fresh garden herbs and a touch of garlic

Suprema Mille e Una Notte 25.50

Chicken breast sautéed with mushrooms, roasted red peppers in a demiglace sauce flamed with Cognac

RISOTTI

Risotto ai Frutti di Mare 29.50

Seafood risotto

Risotto Mare e Terra 29.50

Shrimp, artichokes & sun dried tomato

Risotto ai Porcini 29.50

Porcini mushroom risotto

Dinner Served 6:00 PM through Closing Six Nights a Week Closed on Sundays