Bella
ITALIAN SOUL



Ciao Bella



BRUNCH

a family-style table - $55 per guest
prices in black indicate pricing for family style additions

APERITIVO

(choose up to 4)

WARM CASTELVETRANO OLIVES 5
citrus, chili, rosemary

WHIPPED RICOTTA 16
roasted thomcord grapes, hazelnuts, grilled country bread

CREAMY POLENTA 16
shrimp scampi, cicco, sweet peppers

TOMATO ARANCINI 8
crispy rice balls, black truffle, taleggio cheese

SMOKED WHITEFISH DIP 12
cucumber, celery, onion, crackers

ITALIAN PASTA SALAD 12
spicy salami, peppers, mushrooms, aged castelrosso, red wine vinaigrette

CAESAR SALAD* 14
baby gems, fresh herbs, parmesan

CHARCUTERIE BOARD 23
+18
artisanal salumi, cheese

WEST COAST OYSTERS* 6 ea
$4 each
tomato mignonette, horseradish, lemon oil

CAVIAR DONUT* 15 ea
$15 each
osetra, warm brioche, lemon curd, creme fraiche, chives

SICILIAN CRUDO 25
+$18
amberjack, citrus, capers

GARLIC BREAD 8
+$6
red sauce, mozzarella

MAINS

choose up to 4

EGGS IN PURGATORY* 21
eggs baked in spicy 'nduja tomato sauce, basil, grilled country bread

PROSCIUTTO OMELETTE 26
creamy stracciatella, cherry tomatoes, basil

FRENCH TOAST 21
lemon curd, blueberry compote, vanilla cream

WARM HAM & CHEESE CROISSANT 17
comte cheese, garlic butter

TRUFFLE FUSILLI 21
pancetta, pecorino, black truffle

CALAMARI SHELLS 24
tender calamari, tomato, basil, calabrian chili

PIZZA
MARGHERITA, fior di latte, basil, tomato 16
or
HOT MAMA, pepperoni, hot honey, jalapeños 18

CHICKEN MILANESE 34
+$23
crispy cutlet, lemon, arugula salad

STEAK FRITES* 56
+$44
grilled ny steak, herb salsa verde, arugula, fries

DOLCE

from the cart

TIRAMISU* 5
espresso, mascarpone, cocoa

LEMON CAKE 10
layered with vanilla and lemon cream

DARK CHOCOLATE TART 5
whipped mascarpone, crushed almonds

BUTTERMILK PANNA COTTA 5
limoncello jelly

FROZEN LEMON 10
real lemon shell filled with lemon gelato

CANNOLI 5
pistachio, raspberry

CHOCOLATE CHIP COOKIES 5

PRESENTED BY APEROL®

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

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BEVERAGES

COCKTAILS

Little Italy 17
Rye, Cynar Amaro, Vermouth

Foggy Conflict 19
Montelobos Mezcal, Fontbonne Herbal Liqueur, Maraschino

El Roncito 19
Appleton Rum, Barrel Smoked Maple Syrup, Lime

Dolce Pressato 16
Buffalo Trace Bourbon Cream, Flor de Cana Rum, Espresso

Bare Bottom Espresso Martini 19
Pantalones Reposado, Agave, Fresh Espresso, Coffee Liqueur

Dusk till Dawn 21
Grey Whale Gin, Sarti Rosa , Ramazzotti Amaro, Rosemary Ginger Syrup

La Madrina 22
Wild Turkey 8 year, Amaretto, Rucolino Amaro

Smoke and Mirrors 18
Montelobos Mezcal, Lillet Rouge, Grapefruit

SPRITZ

Spritz Citron 17
Acqua di Cedro, Prosecco, Fresh Basil

Paloma Spritz 18
Rosé Vermouth, El Mexicano Tequila, Grapefruit Soda

BEER

Birra Baladin, Isaac Piozzo, Italy 16

Baladin Cider, Sidro Piedmont, Italy 15

Guinness Draught Dublin, Ireland 10

Birra Moretti, Lager Udine, Italy 8

Peroni Azzurro Rome, Italy 10

Birra Baladin, IPA Italy 15

Stella Artois Leuven, Belgium 10

Bud Light St. Louis, Missouri 8

BOTTOMLESS SPRITZ / MIMOSA

$36

Meloncello Spritz
Limoncello Spritz
Aperol Spritz
Blood orange mimosa
Strawberry mimosa

BLOODY MARY

The Calabrian $18
Classico $ 16

SPARKLING

NV Moscato Pizzolato, Treviso, Italy 16 / 60
2021 Brut Rosé Gerard Bertrand, Languedoc, France 17 / 64
NV Prosecco Ruffino, Lumina, Italy 15 / 56
NV Lambrusco Otello Ceci, Emilia-Romagna, Italy 16 / 60

WHITE

2022 Riesling Herman J. Wiemer, Finger Lakes, NY 17 / 64
2024 Chardonnay Jax Y3, Napa Valley, CA, 18 /68
2023 Pinot Grigio Mussio, Friuili, Italy 15 / 56
2023 Sauvignon Blanc Jabber, Casablanca Valley, Chile 16 / 60

ROSÉ

2024 Miraval Côtes de Provence, France 16/60

RED

2024 Pinot Noir White Walnut Estate, Dundee, Oregon 22 / 84
2021 Barbera D'asti Adriana Marco e Vittorio, Alba, Italy 18 / 68
2024 Chianti Classico Querceto, Tuscany, Italy 17 / 64
2023 Cabernet Sauvignon Caymus California, CA 25 / 96
2023 Montepulciano Ilico Abruzzo, Italy 19 / 72
2021 Super Tuscan Avignonesi Grifi Tuscany, Italy 24 / 92

N/A WINE

Sparkling, Töst 10/38
Sangria, Töst 10/38
Rosé, Töst 10/38

N/A BEER

Bero, Double Tasty IPA 8
Bero, Noon Wheat 8
Heineken NA 9
Peroni Azzurro 0.0 10

N/A COCKTAILS

Blueberry Spritz 12
Blueberry Syrup, Meyer Lemon Juice, Club Soda

Crodino Spritz 14
Elderflower Tonic , Orange Juice, Lemon Juice

Limone alla Menta 10
Mint, Lemon Juice, Club Soda

Italian Cream Soda 10
Strawberry, Cream, Club Soda

Mule de Café 10
Espresso, Ginger Beer, Mint Syrup

AFFOGATO MARTINI FLIGHTS

$34 ($14ea)

Tiramisu - nutella gelato
Pistachio - pistachio gelato
Espresso - vanilla gelato

COFFEE / TEA

Cappuccino $7
Flat White $7
Latte $7
Espresso $7/Dbl $10
Caffe Corretto con Limoncello $10
Hot espresso with Villa Masa Limoncello

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