



*A piece of Italy in Pawtucket*

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**DINNER**  
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## APPETIZERS

### FRIED CALAMARI

Fried calamari and banana pepper rings sautéed with garlic and olive oil a spicy lemon wine sauce. \$10.99

### BONELESS BUFFALO TENDERS

Boneless fried chicken tenders tossed in our homemade hot sauce. Served with blue cheese and fresh celery. \$7.99

### ZUPPA DI CLAMS

Littleneck sautéed with garlic, onions and tomato strips in olive oil and light marinara sauce. \$12.99

### CLAMS CASINO

Littlenecks clams stuffed with seasoned crackers and topped with bacon. \$8.99

### FRIED MOZZARELLA

Fried mozzarella sticks served with marinara sauce. \$7.99

### MOZZARELLA POMODORO

Fresh buffalo mozzarella, tomatoes, roasted red peppers and fresh basil leaves drizzled with olive oil. \$8.99

### PORTABELLA MUSHROOMS

Grilled portabella caps stuffed with spinach, roasted red peppers and mozzarella cheese, finished in lemon butter wine sauce. \$8.99

### CROSTINI DI POLENTA

Fried polenta topped with goat cheese and roma tomatoes in a garlic wine sauce. \$7.99

### ZUPPA DI MUSSELS

Mussels sautéed with garlic onions and tomato strips in olive oil a light marinara sauce. \$10.99

### ANTIPASTO ALLA BELLA

Capicola, sopressata, genoa salami, prosciutto di parma, belgioso provolone cheese, fresh mozzarella and marinated vegetables. Served over mix green. \$10.99

**GARLIC BREAD \$2.99 / Add Cheese \$1.00**

### CAESAR SALAD \$7.99

Add grilled chicken \$2.99,  
grilled shrimp \$4.99,  
grilled salmon \$6.99.

### GARDEN SALAD \$6.99

Add grilled chicken \$2.99,  
grilled shrimp \$4.99,  
grilled salmon \$6.99.

## PASTA

### FETTUCCINE ALFREDO

Grilled chicken sautéed in a creamy alfredo sauce served over fettuccine. \$14.99

### GNOCCHI SORRENTO

Fresh potato gnocchi baked in a tomato cream sauce with prosciutto, mushrooms, breaded eggplant and mozzarella cheese. \$14.99

### LOBSTER RAVIOLI

Ravioli stuffed with fresh half lobster tail, tossed in a tomato cream sauce. \$18.99

### RAVIOLI ALLA VODKA

Shrimp, scallops and crab meat ravioli with onions, roma tomato, chopped hot peppers, fresh garlic and a splash of vodka in a tomato cream sauce. \$14.99

### WILD MUSHROOM RAVIOLI

Ravioli stuffed with wild mushrooms tossed with grilled chicken assorted mushrooms, sun dried tomatoes and calamata olives in a garlic cream sauce. \$14.99

### LINGUINE PUTTANESCA

Green and red peppers, onions, tomatoes, capers, olives, fresh garlic, crushed red pepper and anchovies sautéed with olive oil, white wine and romano cheese, served over linguine. \$12.99

### MANICOTTI

Baked with ricotta, mozzarella and romano cheese and oven baked in a tomato sauce. \$12.99

### CHEESE RAVIOLI

Ravioli stuffed with romano, mozzarella and ricotta cheeses, served in your choice of red, bolognese, pink, alfredo or meat sauce. \$12.99

### PASTA WITH MEATBALLS OR SAUSAGES

Tossed with marinara sauce and cheese. \$12.99

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## SPECIALITA DELLA CASA

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### ARROSTO DI PESCE

Baked haddock, scallops, shrimp and half lobster tail topped with seasoned ritz cracker crumbs. \$22.99

### PIATTO SARA

Half lobster tail, Shrimp, scallops and baby clams sautéed with garlic in your choice of a red, white or fra diavolo sauce, served over linguine. \$22.99

### VEAL CARROZA

Veal scalloppine and shrimp sautéed with shallots in a lemon wine sauce served with pan fried mozzarella. \$18.99

### SALMON PUTTANESCA

Broiled salmon topped with green and red, peppers, tomatoes, olives, capers, crushed red pepper, onions and garlic, sautéed in a wine sauce. \$16.99

### EGGPLANT PARMIGIANA

Fried breaded eggplant baked with mozzarella cheese and marinara sauce. \$13.99

### PIATTO ZINGERELLA

Shrimp, scallops and half lobster tail gently sautéed with mushrooms and roasted red peppers in a garlic wine sauce served over fettuccine. \$22.99

### POLLO ALLA BELLA

Chicken pieces sautéed with sun dried tomatoes, fried eggplant and fresh mozzarella with a touch of sherry wine and romano cheese. Tossed with fettuccine pasta. \$15.99

### RISOTTO ALLA BELLA

Shrimp, scallops and half lobster tail sautéed with roasted tomatoes, shallots. Tossed with Arborio rice and romano cheese and a touch of cream. \$22.99

### PENNE ALLA BOLOGNESE

Fresh minced beef and Italian sausage meat braised with diced vegetables, mushrooms and ground peeled tomatoes. Tossed with penne pasta with a touch of cream and romano cheese. \$14.99

**WE ARE NOW SERVING GLUTEN-FREE PASTA ADD. \$1.75**

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## PESCE / SEAFOOD

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### SHRIMP SCAMPI

Shrimp sautéed in a garlic lemon wine sauce served over linguine. \$17.99

### FRUTTI DI MARE

Scallops, shrimp, calamari, new Zealand mussels and littleneck clams sautéed with garlic and olive oil and served over linguine in your choice of red, white or fra diavolo sauce. \$22.99

### SHRIMP ROSY

Shrimp sautéed with asparagus, sun dried tomatoes, roasted red peppers and fresh basil in fresh lemon white wine sauce, tossed with penne pasta. \$17.99

### BAKED HADDOCK

Fresh filet of haddock topped with seasoned ritz cracker crumbs and baked in a butter wine sauce. \$16.99

### PASTA VONGOLE

Littleneck and baby clams sautéed in olive oil and fresh garlic. Tossed with linguine in your choice of red, white or fra diavolo sauce. \$16.99

### BAKED SCALLOPS AND HADDOCK

Fresh haddock and sea scallops topped with seasoned ritz cracker crumbs and baked in a butter wine sauce. \$19.99

### PIATTO GENOVESE

Sea scallops and shrimp sautéed in olive oil and fresh garlic in a basil pesto wine sauce with romano cheese. Served over fettuccine. \$21.99

**ALL DINNER SERVED WITH SOUP OR SALAD & PASTA OR VEGETABLES, UNLESS THE DISH IS ALREADY MADE WITH PASTA.**

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**GIFT CERTIFICATES AVAILABLE**

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**BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.**

**CONSUMPTION OF RAW OR UNDERCOOKED MEAT, SEAFOOD, POULTRY AND EGGS MAY CAUSE FOOD BORNE ILLNESSES.**

**18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE  
ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTIFICATION.**

## VITTELLO / VEAL

### VEAL SALTIMBOCA

Veal scallopine sautéed with shallots, mushrooms, spinach and fresh sage, topped with prosciutto and melted mozzarella and finished in a marsala wine sauce. \$17.99

### VEAL PICCATA

Veal scallopine sautéed with mushroom, artichoke hearts, roasted red peppers and capers in lemon wine sauce. \$ 17.99

### VEAL MARSALA

Veal scallopine sautéed with mushrooms and prosciutto in a marsala wine sauce. \$16.99

### VEAL SORRENTO

Breaded fried veal cutlet with ricotta, fried eggplant and mozzarella cheese and baked in marinara sauce. \$17.99

### VEAL PARMIGIANA

Breaded fried veal cutlet oven baked with marinara sauce and mozzarella cheese. \$16.99

### VEAL MILANESA

Breaded fried veal cutlet topped with a lemon wine sauce. \$13.99

### VITTELLO GIOVANNI

Tender breaded veal fried then oven baked with prosciutto, spinach, roasted red peppers with marinara sauce and mozzarella cheese. \$16.99

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**NO SPLITTING**

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**WE DO CATERING**

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BELLA PASTA IS AVAILABLE DAILY OUTSIDE  
OF NORMAL BUSINESS HOURS FOR ALL YOUR NEEDS

## POLLO / CHICKEN

### POLLO VALDOSTANA

Chicken scallopine sautéed with shallots, mushrooms, spinach, and fresh sage, topped with prosciutto and melted mozzarella finished in a sherry cream sauce. \$16.99

### POLLO FRANCESE

Chicken scallopine dipped in egg batter pan-fried and finished in a white wine lemon sauce. \$15.99

### POLLO MARSALA

Chicken scallopine sautéed with mushrooms, and prosciutto in a marsala wine sauce. \$15.99

### POLLO PICCATA

Chicken scallopine sautéed with mushrooms, artichoke hearts, roasted red pepper and capers in a lemon wine sauce. \$16.99

### POLLO SORRENTO

Breaded fried chicken cutlet topped with ricotta, fried eggplant and mozzarella cheese and baked in marinara sauce. \$15.99

### POLLO PARMIGIANA

Breaded fried chicken cutlet oven baked with marinara sauce and mozzarella cheese. \$14.99

### POLLO FLORENTINO

Chicken pieces sautéed in a sherry cream sauce with mushrooms, artichoke hearts, roasted red peppers and garlic, tossed with penne. \$15.99

### POLLO ALLA CREMA

Chicken pieces sautéed in a garlic cream sauce with fresh broccoli and romano cheese, tossed with penne. \$14.99

### POLLO CAMPAGNA

Chicken pieces sautéed with sweet italian sausage, peppers, onions and mushrooms in a marsala wine sauce. Tossed with linguine. \$15.99

### POLLO MILANESA

Breaded fried chicken cutlet topped with a lemon wine sauce. \$12.99

### POLLO BROCCOLI

Chicken pieces sautéed in olive oil with broccoli, garlic, and romano cheese, tossed with penne. \$12.99