

SPECIALITA DELLA CASA

ARROSTO DI PESCE \$22.99

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

PIATTO SARA \$22.99

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

VEAL CARROZA \$18.99

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

SALMON PUTTANESCA \$16.99

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

EGGPLANT PARMIGIANA \$13.99

Fried breaded eggplant baked with mozzarella cheese and marinara sauce.

PIATTO ZINGERELLA \$22.99

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

POLLO ALLA BELLA \$15.99

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.

RISOTTO ALLA BELLA \$22.99

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

PENNE ALLA BOLOGNESE \$14.99

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.

GIFT CERTIFICATES AVAILABLE

BELLA PASTA IS AVAILABLE DAILY OUTSIDE OF NORMAL BUSINESS HOURS FOR ALL YOUR NEEDS
ALL DINNER SERVED WITH SOUP OR SALAD & PASTA OR VEGETABLES,
UNLESS THE DISH IS ALREADY MADE WITH PASTA.

WELCOMES YOU TO OUR EARLY BIRD MENU \$12.99

SUNDAY TO THURSDAY 3PM TO 6PM AVAILABLE FOR TAKEOUT ORDERS

EGGPLANT PARMIGIANA

Fried breaded eggplant baked with mozzarella cheese and marinara sauce.

VEAL PARMIGIANA

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

POLLO PARMIGIANA

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

POLLO MATRICIANA

Chicken pieces sautéed with onions, tomatoes, bacon, romano cheese and fresh hot peppers in a cream sauce.
Tossed with penne pasta.

SHRIMP OR CHICKEN WITH BROCCOLI

Shrimp or Chicken sautéed with garlic, olive oil, white wine and broccoli, Tossed with penne and romano cheese.

SHRIMP OR CHICKEN ZINGERELLA

Shrimp or Chicken, mushrooms, roasted red pepper and garlic sautéed in a light marinara sauce served over linguine.

SEAFOOD RAVIOLI

Ravioli stuffed with shrimp, scallops and lobster meat tossed in a tomato cream sauce.

POLLO DAMIANO

Chicken pieces sautéed with olive oil, mushrooms, sun dried tomato and goat cheese in a pesto garlic white sauce.
Tossed with fettuccine

POLLO CACCIATORE

Chicken pieces sautéed in white wine and marinara sauce with onions, peppers, mushrooms and fresh garlic.

EARLY BIRD MENU INCLUDES SOUP
OR SALAD, PASTA OR VEGETABLES
AND COFFEE, TEA OR ICE CREAM
DINE-IN ONLY

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

VITELO CON FUNGHI

Veal scalloppini sautéed with assorted mushrooms, shallots and sherry cream sauce, served over angel hair pasta.

TRIO PARMIGIANA

Slice of Eggplant, chicken and veal parmigiana fried then baked with marinara sauce and mozzarella cheese.

PIATO ARABIATTA

Chicken pieces, Italian sausages and peppers in a spicy tomato sauce with romano cheese, tossed with penne pasta.

HADDOCK PUTTANESCA

Broiled haddock topped with green and red peppers, tomatoes, olives, capers, crushed red peppers, onions and garlic sautéed in a wine sauce.

POLENTA NAPOLITANA

Fried polenta tossed with sautéed chicken, sweet Italian sausage, peppers, onions and mushrooms in a marsala wine sauce.

POLLO VERDICIO

Chicken scalloppine sautéed with mushrooms and artichoke hearts finished in a white wine sauce.

POLLO ALLA ROSY

Chicken pieces sautéed with asparagus, sun dried tomatoes, roasted red peppers and fresh basil in a fresh lemon white wine sauce. Tossed with penne pasta.

SALMON LIMONE

Broiled salmon with capers topped with a lemon dill butter wine sauce.

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

BON APPETITO

CONSUMPTION OF RAW OR
UNDERCOOKED MEAT, SEAFOOD, POULTRY AND
EGGS MAY CAUSE FOOD BORNE ILLNESSES.
ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTIFICATION.



*A piece of Italy
in Pawtucket*

TAKE OUT MENU

RESTAURANT HOURS

MON - THUR: 11:30AM - 9:00PM
FRIDAY - SATURDAY: 11:30AM - 9:30PM
SUNDAY: 11:30AM - 8:00PM

PHONE: (401) 722 - 6297
(401) 475 - 2080
FAX: (401) 312 - 0448

223 NEWPORT AVE., PAWTUCKET, RI 02861
BELLAPASTARISTORANTE.COM

WE DO CATERING

APPETIZERS

FRIED CALAMARI \$10.99

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

BONELESS BUFFALO TENDERS \$7.99

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

ZUPPA DI CLAM \$12.99

Little necks sautéed with garlic, onions and tomato strips in olive oil and light marinara sauce.

CLAMS CASINO \$8.99

Little necks clams stuffed with seasoned crackers and topped with bacon.

FRIED MOZZARELLA \$7.99

Fried mozzarella sticks served with marinara sauce.

MOZZARELLA POMODORO \$8.99

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

PORTABELLA MUSHROOMS \$8.99

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

CROSTINI DI POLENTA \$7.99

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

ZUPPA DI MUSSELS \$10.99

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

ANTIPASTO ALLA BELLA \$10.99

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

GARLIC BREAD \$2.99

GARDEN SALAD \$6.99

Add grilled chicken \$2.99 / grilled shrimp \$4.99
grilled salmon \$6.99

CAESAR SALAD \$7.99

Add grilled chicken \$2.99 / grilled shrimp \$4.99
grilled salmon \$6.99

PASTA

FETTUCCHINE ALFREDO \$14.99

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

GNOCCHI SORRENTO \$14.99

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

LOBSTER RAVIOLI \$18.99

Ravioli stuffed with fresh lobster meat, tossed in a tomato cream sauce and served with half lobster tail.

RAVIOLI ALLA VODKA \$14.99

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.

WILD MUSHROOM RAVIOLI \$14.99

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

LINGUINE PUTTANESCA \$12.99

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.

MANICOTTI \$12.99

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

CHEESE RAVIOLI \$12.99

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

PASTA WITH MEATBALLS OR SAUSAGES \$12.99

Tossed with marinara sauce and cheese.

VITTELLO / VEAL

VEAL SALTIMBOCA \$17.99

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

VEAL PICCATA \$ 17.99

Veal scaloppine sautéed with mushroom, artichoke hearts, roasted red peppers and capers in lemon wine sauce.

VEAL MARSALA \$16.99

Veal scaloppine sautéed with mushrooms and prosciutto in a marsala wine sauce.

VEAL SORRENTO \$17.99

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

VEAL PARMIGIANA \$16.99

Breaded fried veal cutlet oven baked with marinara sauce and mozzarella cheese

VEAL MILANESA \$13.99

Breaded fried veal cutlet topped with a lemon wine sauce.

VITTELLO GIOVANNI \$16.99

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

POLLO / CHICKEN

POLLO VALDOSTANA \$16.99

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

POLLO FRANCESE \$15.99

Chicken scaloppine dipped in egg batter pan-fried and finished in a white wine lemon sauce.

POLLO MARSALA \$15.99

Chicken scaloppine sautéed with mushrooms, and prosciutto in a marsala wine sauce.

POLLO PICCATA \$16.99

Chicken scaloppini sautéed with mushrooms, artichoke hearts, roasted red pepper and capers in lemon wine sauce.

POLLO SORRENTO \$15.99

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

POLLO PARMIGIANA \$14.99

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

POLLO FLORENTINO \$15.99

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

POLLO ALLA CREMA \$14.99

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

POLLO CAMPAGNA \$15.99

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

POLLO MILANESA \$12.99

Breaded fried chicken cutlet topped with a lemon wine sauce.

POLLO BROCCOLI \$12.99

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

PESCE / SEAFOOD

SHRIMP SCAMPI \$17.99

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

FRUTTI DI MARE \$22.99

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.

SHRIMP ROSY \$17.99

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

BAKED HADDOCK \$16.99

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

PASTA VONGOLE \$16.99

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

BAKED SCALLOPS AND HADDOCK \$19.99

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

PIATTO GENOVESE \$21.95

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

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

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