



Ristorante Bella Roma Room service

Bambino

Spaghetti pomodoro e Basilico

Spaghetti pasta tossed with San Marzano tomato sauce and topped with fresh basil. \$6.00

Fettuccini Burro e Parmigiano

Fresh homemade pasta tossed with butter and parmigiana cheese. \$8.00

Meatballs

Two house made meatballs tossed in san Marzano tomato sauce topped with grated parmesan and basil served with grilled house bread. \$5.00

Antipasti

Polpette al sugo

Four homemade meatballs served with tomato basil sauce, parmigiana, basil and grilled house bread. \$12.00

Prosciutto di Parma e Mozzarella

Thin sliced 21-month aged Prosciutto di Parma, fresh mozzarella, homemade focaccia bread and kalamata olive dip. \$18.00

Capesante in Padella

Fresh sea scallops, pan seared with oregano and served with and rustic tomato sauce and salmoriglio sauce (A southern Italian condiment of olive oil, garlic and fresh herbs)
\$15.00

Insalate

Burrata con Finocchio e Pomodori

Imported burrata cheese served with shaved fennel tossed in olive oil and lemon juice, alongside Campari tomatoes. \$16.00

Gorgonzola dolce pera e noci

Sliced fresh pears, Italian gorgonzola dolce cheese and walnuts alongside organic spinach dressed with in-house balsamic vinegar reduction. \$16.00

Primi

Fettuccine and meatballs

House made pasta tossed with san Marzano tomato sauce, parmigiana and basil served with four homemade meatballs. \$12.00

Penne alla Vodka

Imported Italian guanciale (cured-smoked pork cheek) deglazed with local Gulch Distillery vodka and tossed in a san Marzano tomato cream sauce and penne pasta. \$24.00

Secondi

Pollo alla Cacciatora

Organic chicken breast, floured and pan seared with tomatoes, olives and cured-smoked pork cheek, simmered in a white wine and vinegar pan sauce and served alongside grilled asparagus and oven roasted potatoes. \$32.00

D'angelo Burger

Ground, local grass-fed lamb grilled and served on a house made bun with lettuce, tomato, grilled onion, pesto mayo, mozzarella and goat cheese. Served with roasted potatoes. \$21.00

Filletto al Pepe Verde e Brandy

8 oz wagyu fillet, grain and grass fed, free range from The Montana Wagyu Cattle Company, pan seared, and oven finished, topped with a green peppercorn brandy cream sauce and served with grilled asparagus and roasted potatoes. \$60.00

Dolce

Cannoli

Homemade crispy cannoli shell filled with sweet ricotta cheese and chocolate morsels, covered in powdered sugar and served over chocolate sauce. \$10.50

Tiramisu

Savoiardi cookies soaked in espresso, layered with sweet mascarpone and zabaglione cream dusted with imported cocoa. \$13.00