

BENVENUTO!

Bella Roma is available for private parties! Below is a sampling of menus we've put together for parties. Contact us today and we can create the perfect menu for your next function.

Antipasti

TAGLIERE DI PROSCIUTTO DI PARMA E MOZZARELLA

21-month aged prosciutto di Parma served with fresh mozzarella, homemade focaccia bread and Kalamata olive dip.

TEGAMINO FUNGHI E SALSICCIA

Sautéed Portobello mushrooms, local made Italian sausage, béchamel and provolone cheese baked in the oven and served with rustic homemade bread.

Insalate

INSALATA DI CESARE GRIGLIATA

Hearts of Romaine lettuce grilled and topped with our homemade Caesar dressing and shaved Parmigiano. Caesar dressing contains raw egg yolk.*

GORGONZOLA DOLCE, PERA E NOCI

Sliced pears, gorgonzola cheese from Italy, spinach and walnuts.

Primi Piatti

LASAGNA DI ZUCCA E SALSICCIA

Homemade pasta layered with butternut squash, locally made Italian sausage, béchamel, swiss, parmigiano and sage.

CAST IRON WALLEYE

9.5oz Walleye filet seared in a cast iron pan, topped with salmoriglio sauce (southern Italian sauce made with parsley, lemon, red pepper flakes and extra virgin olive oil) served with roasted grape tomatoes, grilled zucchini and eggplant.

GNOCCHI GORGONZOLA E NOCI

Homemade gnocchi with imported Gorgonzola from Italy, in a creamy walnut sauce.

Dolce

TIRAMISU'

Savoardi cookies soaked in espresso, layered with cream of mascarpone and zabaione. Dusted with cocoa.

CREMA DI PINOLI

Vanilla Pastry cream topped with roasted pine nuts and a Tuile cookie.

**Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs increases your risk of a foodborne illness.*

BENVENUTI ANDERSEN FAMILY!



Antipasto

**TAGLIERE DI PROSCIUTTO
DI PARMA E MOZZARELLA**

21-month aged Prosciutto di Parma
served with fresh mozzarella, house-made
focaccia bread and Kalamata olive dip.

**SFORNATINO DI
MOZZARELLA ALLA PIZZAIOLA**

Fresh mozzarella, garlic, San Marzano
tomatoes and oregano baked in the oven
and served with house-made rustic bread.

CARPACCIO DI MANZO

Thin-sliced, grain and grass fed, free-range tenderloin
filet mignon from the Montana Wagyu Cattle Company,
marinated in spices and lemon juice, and served with arugula.

Insalata

INSALATA DI CESARE GRIGLIATA

Hearts of Romaine lettuce grilled and
topped with our homemade Caesar
dressing and shaved Parmigiano.
Caesar dressing contains raw egg yolk.*

**GORGONZOLA DOLCE,
PERA E NOCI**

Sliced pears, gorgonzola cheese
from Italy, spinach and walnuts.

Primo Piatto

LASAGNA DI CARNE

Homemade pasta layered with
Roman style meat ragu sauce,
béchamel and 36-month aged
Parmigiano-Reggiano.

PESCE SPADA ALLA GRIGLIA
(GLUTEN FREE)

7 oz fresh swordfish or sea bass filet,
grilled and served with our salmoriglio
sauce, roasted tomatoes and vegetable.

COSTATA DI MANZO ALLE ERBE
(GLUTEN FREE)

16 oz Angus ribeye steak from Montana Wagyu Cattle Company, grain and
grass fed, free-range, humanely raised. Grilled in rosemary and thyme. Topped
with sautéed porcini mushrooms. Served with asparagus and potatoes.

**Consuming raw or undercooked meat, poultry, seafood, shellfish,
or eggs increases your risk of a foodborne illness.*

Dolce

TIRAMISU

Savoiardi cookies soaked in espresso, layered with cream of mascarpone and zabaione. Dusted with cocoa.

CANNOLI

House-made crispy cannoli shells stuffed with ricotta cheese, pistachios and chocolate morsels.

VINO

Bianco

Courtney Foley Chalk Hill Chardonnay
Chardonnay 100%

Vintage

2019

Region

Sonoma, California

Tenuta San Francesco Tramonti Bianco
Falanghina, Biancolella, Pepella

2019

Campania

Patria 'Femina' Etna Bianco
Carricante, Catarrato

2019

Sicily

Rosso

Elena Walch
Lagrein 100%

Vintage

2020

Region

Alto Adige

Montecucco Villa Patrizia Istrico
Sangiovese Grosso 100%

2015

Tuscany

Querceto Di Castellina 'Sei'
Chianti Classico Gran Selezione
Sangiovese 100%

2016

Tuscany

BENVENUTO!



CHRISTMAS PARTY MENU

Antipasti

TAGLIERE DI PROSCIUTTO
DI PARMA E MOZZARELLA

21-month aged prosciutto di Parma served with fresh mozzarella, homemade focaccia bread and Kalamata olive dip.

TEGAMINO FUNGHI
E SALSICCIA

Sautéed Portobello mushrooms, local made Italian sausage, béchamel and provolone cheese baked in the oven and served with rustic homemade bread.

Insalata

GORGONZOLA DOLCE, PERA E NOCI

Sliced pears, gorgonzola cheese from Italy, spinach and walnuts.

Primi Piatti

LASAGNA DI ZUCCA
E SALSICCIA

Homemade pasta layered with butternut squash, locally made Italian sausage, béchamel, swiss, parmigiano and sage.

POLENTA CON FUNGHI
E TARTUFO

Grilled polenta topped with Portobello mushrooms in balsamic, shaved Parmigiano and a drizzle of black truffle oil.

Dolce

TIRAMISU'

Savoardi cookies soaked in espresso, layered with cream of mascarpone and zabaione. Dusted with cocoa.

CROSTATA DI MELE

Homemade pie crust layered with pastry cream, pan di spagna and baked apples.