

RISTORANTE
Bella Roma
 autentica cucina italiana



We believe in sourcing the finest ingredients available locally and from Italy to create the dishes on each one of our menus. Our breads and fresh pastas are made with Wheat Montana flour and organic semolina flour from Italy. Our lamb comes from Rattlesnake Ranch in Butte and our Italian sausage is made in-house. We get microgreens from Tizer Microgreens and basil from Opportunity Farms in Helena. From Italy, our imports are extra virgin olive oil, San Marzano tomatoes and all of our cheeses. Our Parmigiano-Reggiano cheese and balsamic vinegar are from Modena, Italy as well. Our fish is sourced from Ocean Beauty—a locally-owned

Benvenuto

business, and from Seafood of the World in Great Falls. We make our tiramisù and fresh pasta with eggs from Sponholz Family Hen House in Helena and for everything else we use Farmer Boy Eggs from Drummond. Our filet mignon and ribeye are sourced locally from Montana Wagyu Cattle Company in Belgrade. When possible, we source our vegetables from local farms. We are continuing to work on sourcing more local ingredients so please pass along any local farmers or ranchers you may know that we could work with.
Buon Appetito!



**Four-course dinner is \$80/person or à la carte prices are listed after each item.
 Add the wine pairing to your four-course meal for \$30. Each glass is a half pour.**

"GF" denotes gluten-free but many dishes and all our pastas can be made gluten-free. Ask your server for options.

Antipasti

POLPETTE AL SUGO

Homemade meatballs in a tomato basil sauce with house-made bread. \$16

Wine Pairing - Cavalier
 Bartolomeo Dolcetto

SFORNATINO DI MELANZANE ALLA PARMIGIANA

Fried eggplants layered with Parmigiano-Reggiano and tomato basil sauce, then baked in the oven. \$15

Wine Pairing - Terre di Plinio
 Sangiovese (house red)

FRITTURA CALAMARI E GAMBERI

Calamari and shrimp fried and served with our house-made aioli. \$20

Wine Pairing - Costa D' Amalfi
 Tramonti Bianco

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. \$19

Wine Pairing - Venturini Valpolicella Classico

ANTIPASTO MISTO ALL'ITALIANA

Chef's choice of Italian imported meats and cheeses, perfect for sharing between two people. \$25 to share for two

Wine Pairing - Terre di Plinio Sangiovese
 (house red)

Insalate

INSALATA DI CESARE GRIGLIATA

Hearts of Romaine lettuce grilled and topped with our house-made Caesar dressing and shaved Parmigiano. \$14
 Caesar dressing contains raw egg yolk.*

Wine Pairing - Pecorino Cantina dei Colli Ripani

GORGONZOLA DOLCE, PERA E NOCI

Sliced pears, gorgonzola cheese from Italy, spinach and walnuts. \$14

Wine Pairing - Roeno Riesling

BURRATA CON FINOCCHIO, ARANCIE E OLIVE

Imported burrata cheese served with shaved fennel, oranges and Taggiasche olives. \$16

Wine Pairing - La Spinetta il
 Rose Di Casanova

BRESAOLA, ARUGULA E PARMIGIANO

Thin sliced cured beef served with fresh arugula, shaved Parmigiano-Reggiano, lemon and extra virgin olive oil. \$15

Wine Pairing - Orvieto Classico Abboccato Barbi

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



Choose one entrée option from either **Primi** or **Secondi** for the four course dinner

Primi

GNOCCHI ALLA SORRENTINA

House-made potato dumplings in a tomato basil sauce topped with fresh mozzarella and finished in the oven (vegetarian). \$25

Wine Pairing - Castellano Montepulciano

PAPPARDELLE AL RAGU'

Fresh house-made pappardelle pasta with a San Marzano tomato and in-house ground beef sauce from our filet and ribeye. Topped with Parmigiano-Reggiano. \$28

Wine Pairing - Chianti Classico San Cresci

SPAGHETTI ALLA CARBONARA

A classic Roman dish: imported Italian guanciale (cured-smoked pork cheeks), local eggs, abundant black pepper and Parmigiano-Reggiano are combined into a savory creamy sauce served with spaghetti. \$26

Wine Pairing - Pecorino Cantina dei Colli Ripani

LASAGNA DI CARNE

House-made pasta layered with Roman style meat ragu sauce, béchamel and 36-month aged Parmigiano-Reggiano. \$30

Wine Pairing - San Cresci Chianti Classico

Secondi

All Secondi can be made gluten free.

SALTINBOCCA ALLA ROMANA

Veal scaloppini layered with fresh sage and Prosciutto di Parma, pan seared in a white wine lemon sauce. Served with Yukon gold roasted potatoes and vegetables. \$39

Wine Pairing - Venturini Valpolicella Classico

POLLO ALLA CACCIATORA

Organic chicken breast, pan seared in a garlic, white wine, rosemary, sage, olive, guanciale (cured-smoked pork cheeks) and grape tomato sauce. Served with vegetables. \$30

Wine Pairing - Pileum Cesanese Del Piglio

FILETTO AL PEPE VERDE E BRANDY

8 oz Wagyu tenderloin filet mignon, grain and grass fed, free-range Wagyu cattle from the Montana Wagyu cattle company. Pan seared and finished in the oven, topped with a creamy green peppercorn brandy sauce and served with lemon and rosemary roasted potatoes and grilled asparagus. \$60 or + \$30 on four course dinner

Wine Pairing - Walla Walla Vintners Cabernet Sauvignon

Dolce

Ask your server for our varieties of gelato!

CANNOLI

House-made crispy cannoli shells stuffed with ricotta cheese, pistachios and chocolate morsels. \$13

Pairing - Tuaca (brandy)

PANNA COTTA

AL CIOCCOLATO E NOCI

House-made panna cotta topped with chocolate sauce, candied hazelnuts and tuile cookie. \$13

Pairing - Cockburns Ruby Port

TIRAMISÙ

Savoardi cookies soaked in espresso, layered with cream of mascarpone and zabaione. Dusted with cocoa. \$14

Pairing - Sambuca Romana

We kindly request no more than two credit card transactions per table. Cash is always appreciated; an ATM is located in the hotel lobby.