

RISTORANTE  
*Bella Roma*  
 autentica cucina italiana



## Benvenuto

We believe in sourcing the finest ingredients available locally and from Italy to create our dishes. We use extra virgin olive oil, tomatoes and all of our cheeses come from Italy; our Parmigiano-Reggiano cheese and balsamic vinegar come from Modena, Italy. Our breads and fresh pastas are made with semolina flour from Italy. We source our meat, fish and produce locally. Freshness is in each delicious bite.

*Buon Appetito!*

“GF” denotes gluten-free but many dishes can be made gluten-free. Ask your server for options.

### Antipasti

#### ANTIPASTO DI SALUMI E MOZZARELLA

A traditional plate comprised of 18-month aged Prosciutto di Parma, salami, mortadella and mozzarella. \$300

#### BRUSCHETTA AL POMODORO E VERDURE

House-made focaccia bread topped with tomatoes, garlic, basil and extra virgin olive oil. Served with vegetables. \$200

#### SFORNATINO DI MELANZANE ALLA PARMIGIANA

Fried eggplants layered with Parmigiano-Reggiano and tomato basil sauce, then baked in the oven. \$200

### Insalate

#### INSALATA DI CESARE CON POLLO ALLA GRIGLIA

Hearts of Romaine lettuce grilled and topped with 200 gr. free-range, hormone-free grilled chicken breast and our homemade Caesar dressing and shaved Parmigiano. \$350  
 Caesar dressing contains raw egg yolk.\*

#### INSALATA PAPAYA ARANCIE E CIPOLLA ROSSA

Carpaccio di papaya arugula, red onions, oranges and shaved parmigiano reggiano. \$180

#### BURRATA CON FINOCCHIO, ARANCIE E OLIVE (GF)

Imported burrata cheese served with shaved fennel, oranges and Taggiasche olives. \$230

#### GORGONZOLA DOLCE, PERA E NOCI (GF)

Sliced pears, gorgonzola cheese from Italy, spinach and walnuts. \$200

### Primi

#### TONNARELLI ALLA GRICIA

House-made pasta, guanciale (cured-smoked pork cheeks) and pecorino Romano. \$220

#### PENNE ALL'ARRABBIATA

Penne pasta tossed with fresh garlic, extra virgin olive oil and red pepper flakes in a San Marzano tomato sauce (spicy). \$200

#### FETTUCINE POMODORO E BASILICO

Fettuccine pasta, San Marzano tomato sauce, basil and Parmigiano-Reggiano. \$200

#### BUCATINI ALL' AMATRICIANA

Thick, hollow spaghetti-like noodles in a San Marzano tomato, guanciale (cured pork cheeks) sauce, topped with pecorino cheese. \$250

#### FETTUCINE AL PESTO

Fresh house-made fettuccine tossed with our house-made pesto topped with fresh mozzarella and roasted pine nuts. \$200

### Secondi

All Secondi can be made gluten free.

#### FILETTO AL PEPE VERDE E BRANDY

300 gr. tenderloin filet mignon, grain and grass fed, free-range beef. 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. \$900

#### MERO ALLA PUTTANESCA

300 gr. local fish pan-seared in extra virgin olive oil, grape tomatoes, capers and Taggiasche olives. Served with vegetables. \$480

#### COSTATA DI MANZO (GF)

450 gr. Angus ribeye steak, free-range, humanely raised. Grilled in rosemary and thyme. Topped with sautéed portobello mushrooms. Served with asparagus and potatoes. \$950

#### 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. \$380

### Dolce

#### CANNOLI

Homemade crispy cannoli shells stuffed with ricotta cheese, pistachios and chocolate morsels. \$150

#### TIRAMISU'

Savoirdi cookies soaked in espresso, layered with cream of mascarpone and zabaione. Dusted with cocoa. \$200

#### PANNA COTTA AL CIOCCOLATO PICCANTE E NOCCIOLA

House-made panna cotta layered with chocolate, a hint of cayenne pepper and candied hazelnuts. Served with a cocoa tuile cookie. \$150

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