RISTORANTE

Bella Roma

autentica cucina italiana

VINO

BY THE BOTTLE

A bottle-focused journey through Italy, with a few carefully chosen international selections
Vintages and availability are subject to change.

Bollicine · Sparkling

Adriano Adami - Prosecco Brut (2023) — 375 ml. $25 • 750 ml. $34
Glera | Veneto | green apple, pear, white flowers, lively bubbles

Vietti - Moscato d'Asti DOCG (2022) — $32
Moscato Bianco | Piemonte | peach, apricot, orange blossom, gently sweet

Roeno - Amè Rosé, Bardolino Chiaretto Spumante Brut DOC (NV) — $36
Corvina, Rondinella, Molinara | Veneto | wild strawberry, citrus zest, delicate floral finish

Podere Riosto - Barbera Frizzante DOC Colli Bolognesi (NV) — $45
Barbera | Emilia-Romagna | vivid cherry, violet, delicate bubbles, dry lightly tannic finish

Barone Pizzini - Animante, Franciacorta DOCG (NV) — $75
Chardonnay, Pinot Nero, Pinot Bianco | Lombardia | citrus, brioche, fine bubbles, mineral finish

Vini Bianchi · White | Light to Medium

Barbi - Orvieto Classico Abboccato DOC (2023) — $35
Grechetto, Trebbiano | Umbria | ripe pear, white flowers, almond, softly off-dry

Azienda Agraria Guerrieri - Guerriero Bianco (2020) — $39
Bianchello | Marche | ripe stone fruit, creamy texture, gentle oak, lingering finish

Marco Felluga - Pinot Grigio (2023) — $45
Pinot Grigio | Friuli-Venezia Giulia | pear, citrus, white flowers, clean minerality

Villa Sparina - Gavi DOCG (2023) — $45
Cortese | Piemonte | green apple, lemon, white peach, flinty minerality

Domaine de Viranel - Viognier (2024) — $45
Viognier | France | apricot, honeysuckle, ripe peach, fragrant silky finish

Cordero di Montezemolo - Arneis (2024) — $58
Arneis | Piemonte | white peach, pear, chamomile, almond, crisp mineral finish

Vini Bianchi · White | Medium to Full

Roeno - Praecipuus Riesling Renano delle Venezie IGT (2020) $45
Riesling Renano | Veneto | lime, white flowers, stone fruit, focused mineral finish

Novellum - Chardonnay (2023) $47
Chardonnay | France | ripe apple, vanilla, toasted almond, softly oaked finish

Santa Barbara - Le Vaglie, Verdicchio dei Castelli di Jesi Classico DOC (2023) $49
Verdicchio | Marche | lemon, green almond, wild herbs, savory minerality

Ken Wright Cellars - Chardonnay, Willamette Valley (2024) $60
Chardonnay | Oregon | orchard fruit, citrus curd, subtle oak, bright mineral finish

Livio Felluga - Pinot Grigio (2023) $70
Pinot Grigio | Friuli-Venezia Giulia | pear, white flowers, citrus, layered silky texture

Livio Felluga - Sauvignon (2023) $70
Sauvignon Blanc | Friuli-Venezia Giulia | citrus, sage, aromatic herbs, vibrant freshness

Truchard Vineyards - Chardonnay, Carneros (2023) $95
Chardonnay | California | baked apple, vanilla, toasted oak, creamy balanced finish

Aubert - Chardonnay (2024) $225
Chardonnay | California | ripe citrus, orchard fruit, toasted spice, opulent layered finish

Peter Michael - Ma Belle-Fille Chardonnay (2023) $320
Chardonnay | California | lemon curd, white peach, brioche, mineral-rich persistent finish

Vini Rosati · Rosé

La Spinetta - Il Rosé di Casanova, Toscana IGT (2024) $45
Sangiovese, Prugnolo Gentile | Toscana | wild strawberry, citrus, rose petals, crisp dry finish

Hecht & Bannier - Côtes de Provence Rosé (2024) $56
Grenache, Cinsault, Rolle | Provence | white peach, red berries, herbs, refreshing mineral finish

Vini Rossi · Red | Light to Medium

Donini - Sangiovese (2023) $35
Sangiovese | Umbria | bright cherry, violet, savory herbs, supple finish

Portlandia - Pinot Noir, Willamette Valley (2022) $39
Pinot Noir | Oregon | red cherry, cranberry, forest floor, gentle spice

Roeno - La Rua Marzemino (2023) $45
Marzemino | Trentino | violet, red berries, pepper, fresh acidity, soft tannins

Barone Fini - Merlot (2024) $45
Merlot | Trentino | ripe plum, cherry, cocoa, velvety smooth finish

Château de Pougelon - Beaujolais-Villages (2021) $45
Gamay | Beaujolais | raspberry, red cherry, violet, mineral freshness, light tannins

Vini Rossi · Red | Light to Medium (continued)

Galileo - Colli Pesaresi Sangiovese Riserva DOC (2019) $49
Sangiovese | Marche | dried cherry, leather, tobacco, savory herbs

Ken Wright Cellars - Pinot Noir, Yamhill-Carlton (2023) $65
Pinot Noir | Willamette Valley | blueberry, strawberry, black plum, floral notes, velvety tannins

Castello di Tagliolo - Dolcetto di Ovada DOC (2020) MP
Dolcetto | Piemonte | black cherry, violet, almond, fresh supple finish

Vini Rossi · Red | Medium to Full

Vecchia Torre - Negroamaro Salento Rosso IGP (2018) $45
Negroamaro | Puglia | blackberry, dried plum, Mediterranean herbs, warm spice

Mazzei - Poggio Badiola, Toscana IGT (2022) $48
Sangiovese, Merlot, Petit Verdot | Toscana | juicy cherry, violet, herbs, soft spice

Cottanera - Etna Rosso DOC (2025) $60
Nerello Mascalese | Sicilia | red cherry, smoke, dried herbs, volcanic minerality

Vite Colte - La Luna, Barbera d'Asti Superiore DOCG (2023) $62
Barbera | Piemonte | ripe cherry, blackberry, vanilla spice, vibrant balanced acidity

Walla Walla Vintners - Cabernet Sauvignon (2020) $65
Cabernet Sauvignon | Washington | cassis, blackberry, cedar, structured polished tannins

Cesari - Mara, Valpolicella Ripasso DOC (2019) $65
Corvina, Rondinella, Molinara | Veneto | black cherry, cocoa, dried herbs, velvety texture

Masseria Li Veli - Susumaniello (2023) $65
Susumaniello | Puglia | dark berries, violet, black pepper, lively acidity

Pieve di San Cresci - Becherale, Toscana IGT (2019) $65
Cabernet Franc | Alta Valle della Greve | black cherry, graphite, herbs, polished tannins

Morassino - Barbaresco DOCG (2020) $80
Nebbiolo | Piemonte | rose, red cherry, earth, spice, elegant refined tannins

Sommelier Selections

Urlari - Pervale, Toscana IGT (2019) $55
Super Tuscan blend | Toscana | dark fruit, cedar, savory herbs, polished finish

Querceto di Castellina - L'Aura, Chianti Classico DOCG (2023) $65
Sangiovese | Toscana | cherry, violet, wild herbs, bright acidity, elegant tannins

Borgogno - No Name, Nebbiolo (2020) $90
Nebbiolo | Piemonte | rose, cherry, licorice, earthy spice, firm tannins

Riserva Della Cantina

Querceto di Castellina - Podalirio, Toscana IGT (2019) $85
Merlot | Toscana | ripe plum, cocoa, cedar, polished tannins | organic grapes

Cascina La Ghersa - 'Muascae' Barbera Superiore (2015) $90
Barbera | Piemonte | dried fruit, baking spice, vibrant acidity, concentrated finish

Vite Colte - Paesi Tuoi, Barolo DOCG (2021) $110
Nebbiolo | Piemonte | rose, red cherry, licorice, warm spice, firm graceful tannins

Ciacci Piccolomini d'Aragona - Brunello di Montalcino DOCG (2021) $125
Sangiovese Grosso | Toscana | black cherry, leather, tobacco, balsamic herbs, long finish

Pieve di San Cresci - David, Chianti Classico Gran Selezione DOCG (2019) $130
Sangiovese | Toscana | ripe cherry, violet, leather, wild herbs, structured elegant finish

Pio Cesare - Barolo DOCG (2021) $155
Nebbiolo | Piemonte | rose, red cherry, licorice, spice, profound layered structure

Vino Dolce • Dessert Wine (3 oz. pour)

Donini - Fra Santo (2018) $5
Umbria | dried apricot, honey, toasted almond, gentle oak finish

SPIRITS

Prices are for single/double

Rye & Whiskey

North Fork	$9 / $15
High West	$9 / $15
Bulleit	$9 / $17
Tin Cup	$10 / $17
Green Spot	$11 / $19
Jameson	$8 / $14
Whistling Andy	$10 / $17
Neversweat	$9 / $15
Trapline	$11 / $19
Pendleton 1910	$ 12/$20

Vodka & Tequila

Gulch Distillers	$8 / $13
Titos	$9 / $15
Grey Goose	$10 / $17
Absolute Citron	$9 / $15
Wild Roots Huckleberry	$8/ $14
Exotico	$8 / $13
Jose Cuervo	$7 / $11
Espolon	$13 / $25
Avion	$13 / $25

Scotch & Bourbon

Laphroaig	$11 / $19
Glenlivet	$14 / $27
Macallan	$13 / $25
Aberlour	$13 / $25
Glenfiddich	$11 / $19
Oban Little Bay	$19 / $37
Monkey Shoulder	$9 / $15
Dewar's	$9 / $15
Knob Creek	$9 / $15
Basil Hayden's	$11 / $19
Bulleit	$9 / $17
Jack Daniel's	$8 / $13
Maker's Mark	$8 / $13
Crown Royal	$8 / $13

Cognac, Rum, Digestivi

Hennessy VS	$11 / $19
Hennessy VSOP	$13 / $23
Hennessy XO	$17 / $31
Remy Martin vsop	$13/$23
Grand Marnier	$11 / $19
Tuaca	$6 / $9
Drambuie	$9 / $15
Bacardi Gold	$7 / $11
Bacardi Superior	$7 / $11
Cachaca	$7 / $11
Captain Morgan	$7 / $11
Sambuca Romana	$6
Amaro Averna Siciliano	$6
Limoncello Caravaella	$6
DiSaronno	$7
Galliano	$6
Cockburns Ruby Port	$9
Sandemans 20 Year Tawny Port, 2 oz pour	$18

VINO

BY THE GLASS

Standard pours are 5 oz. unless otherwise noted • Selections & availability subject to change

Bollicine · Sparkling

Adriano Adami - Prosecco Brut (2023) $12
Glera | Veneto | crisp apple, pear

Vietti - Moscato d'Asti DOCG (2022) $12
Moscato Bianco | Piemonte | floral, peach, gently sweet

Vini Bianchi · White

Barbi - Orvieto Classico Abboccato DOC (2023) $12
Grechetto & Trebbiano | Umbria | softly off-dry

Marco Felluga - Pinot Grigio (2023) $13
Pinot Grigio | Friuli-Venezia Giulia | pear, mineral

Villa Sparina - Gavi DOCG (2023) $13
Cortese | Piemonte | green apple, lemon, mineral

Novellum - Chardonnay (2023) $14
Chardonnay | France | ripe apple, softly oaked

Roeno - Praecipuus Riesling Renano (2020) $15
Riesling | Veneto | lime, white flowers, focused minerality

Ken Wright Cellars - Chardonnay (2024) $17
Chardonnay | Willamette Valley | orchard fruit, citrus, subtle oak

Vini Rosati · Rosé

Hecht & Bannier - Côtes de Provence Rosé (2024) $17
Grenache, Cinsault, Rolle | Provence | peach, herbs

Vini Rossi · Red

Donini - Sangiovese (2023) $12
Sangiovese | Umbria | cherry, herbs, supple

Portlandia - Pinot Noir (2022) $12
Pinot Noir | Willamette Valley | cherry, cranberry, spice

Roeno - La Rua Marzemino (2023) $13
Marzemin | Trentino | violet, red berries, soft tannins

Château de Pougelon - Beaujolais-Villages (2021) $14
Gamay | Beaujolais | raspberry, red cherry, violet, light tannins

Mazzei - Poggio Badiola, Toscana IGT (2022) $16
Sangiovese, Merlot, Petit Verdot | cherry, soft spice

Ciavolich - Divus, Montepulciano d'Abruzzo DOC (2021) $17
Montepulciano | Abruzzo | black cherry, plum, savory spice, polished finish

Vite Colte - La Luna, Barbera d'Asti Superiore (2023) $17
Barbera | Piemonte | cherry, blackberry, vanilla spice, vibrant acidity

Coravin Selections

Urlari - Pervale, Toscana IGT (2019) $18
Super Tuscan blend | Toscana | rich, polished

Querceto di Castellina - L'Aura, Chianti Classico (2023) $20
Sangiovese | Toscana | cherry, violet, savory herbs

Borgogno - No Name, Nebbiolo (2020) $25
Nebbiolo | Piemonte | rose, cherry, licorice, firm tannins

Vino Dolce · Dessert Wine (3 oz. pour)

Donini - Fra Santo (2018) $5
White blend | Umbria | dried fruit, honey, gentle oak

COCKTAILS

Non-alcoholic option available where noted

Hugo (N/A available) $12
St. Germain Elderflower Liqueur, prosecco, mint, lime

Enzoni $14
Gulch Gin, Campari, white grapes, lemon

Huckleberry Mule (N/A available) $14
44 North Huckleberry Vodka, Glacier Distillers Huckleberry Liqueur, ginger beer, lime

Huckleberry Martini $15
44 North Huckleberry Vodka, Glacier Distillers Huckleberry Liqueur, Sparkling Water

Lemon Drop Martini $14
House limoncello, fresh lemon

Vodka Espresso Martini $14
Gulch Distillery vodka, Kahlúa, espresso

Negroni $12
Campari, gin, sweet vermouth, orange slice

Roman Mule $14
Campari, bourbon, ginger root, lime, ginger beer

Cucumber Martini $14
Hendricks gin, simple syrup, cucumber

Sidecar $15
Cognac, Cointreau, lemon

Black Manhattan $14
Rye whiskey, Amaro Averna, bitters

Bellini (N/A available) $12
Prosecco, white peach puree

Aperol Spritz $12
Aperol, prosecco, soda water

Sgroppino $12
Prosecco, vodka, lemon sorbet

BIRRA

Dolomiti Pilsner 12 oz $7
Dolomiti Rossa 12 oz $7

DOLCI

Dessert		Suggested Wine Pairing	
Tiramisu	$14	Fra Santo, 3 oz	$5
Cannoli	$13	Moscato d'Asti	$12
Panna Cotta	$12	Moscato d'Asti	$12

Gelato & Sorbetto - 2 Scoops $12

Pistacchio • Madagascar Vanilla • Belgian Chocolate
Lemon Sorbet • Raspberry Sorbet

BEVANDE

Water & Soft Drinks		Coffee	
San Pellegrino Water, 750 ml	$5	Espresso	$3
Panna Water, 1 liter	$5	Americano	$3
Aranciata or Limonata	$3.50	Cappuccino	$4
Coca-Cola or Sprite	$3	Caffè Corretto	$7