

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 Italian sausage is made in-house. 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 business, and from

Benvenuto

Seafood of the World in Great Falls. We make our tiramisù and fresh pasta with Farmer Boy Eggs from Drummond. When possible, we source our meat and 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. \$16

Wine Pairing - Terre di Plinio Sangiovese
 (house red)

FRITTURA CALAMARI E GAMBERI (GF)

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

Wine Pairing - Gavi Villa
 Sparina

CARPACCIO DI MANZO (GF)

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 - Nebbiolo Cavalier Bartolomeo

ANTIPASTO MISTO ALL'ITALIANA (GF)

Chef's choice of Italian imported meats and cheeses, perfect for sharing between two people. \$28 to share for two

Wine Pairing - Terre di Plinio Sangiovese
 (house red)

Insalate

INSALATA DI CESARE GRIGLIATA (GF)

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 - Guerriero Bianco Azienda Agraria

GORGONZOLA DOLCE, PERA E NOCI (GF)

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

Wine Pairing - Frasanto Donini (Vino Dolce)

BURRATA CON FINOCCHIO, ARANCIE E OLIVE (GF)

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

Wine Pairing - Orvieto Classico
 Abboccato Barbi

BRESAOLA, ARUGULA E PARMIGIANO (GF)

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

Wine Pairing - Etna Rose Cottanera

*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). \$28

Wine Pairing - Trilogie Viranel

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 Querceto di Castellina L'Aura

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 house-made spaghetti. \$26

Wine Pairing - Dolcetto D'Alba Cavalier Bartolomeo

SPAGHETTI ALLE VONGOLE

Fresh manila clams sautéed in extra virgin olive oil, garlic and white wine sauce, topped with fresh parsley, served over house-made spaghetti. \$28

Wine Pairing - Elena Walch Pinot Grigio

Secondi

All Secondi can be made gluten free.

SALTINBOCCA ALLA ROMANA (GF)

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. \$42

Wine Pairing - Nebbiolo Cavalier Bartolomeo

POLLO ALLA CACCIATORA (GF)

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 - Nero D'avola Bio Caruso DOC

FILETTO AL PEPE VERDE E BRANDY (GF)

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 - Aia Vecchia Lagone

COSTATA DI MANZO ALLE ERBE (GF)

Locally-sourced 16 oz Angus ribeye steak, grain and grass fed, free-range, humanely raised. Grilled in rosemary and thyme. Topped with sautéed porcini mushrooms. Served with asparagus and potatoes. \$60 or + \$30 on four course dinner

Wine Pairing - Chianti Classico Querceto di Castellina L'Aura

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.