



Ristorante Bella Vita

Private Dining Dinner Menu

Our menu changes periodically as we aspire to bring you only the freshest food at just the right time to savor textures and flavors at their seasonal peak.

INSALATA

(Choose two)

Della Casa

Organic Baby Greens, Olives, Cherry Tomatoes, Shaved Grana Padano & Homemade Balsamic Vinaigrette

Insalata Caesar

Garlic Croutons, Shaved Grana Padano Cheese, Classic Caesar Dressing

Insalata Spinaci

Organic Baby Spinach, Gorgonzola Cheese, Toasted Almonds & Pears in Raspberry Vinaigrette

Insalata Greca

Hearts of Romaine Lettuce, Cucumber, Red Onions, Olives, Tomatoes, Feta Cheese in Lemon Vinaigrette

Caprese con Mozzarella di Bufala

*Layers of Fresh Imported Buffalo Mozzarella, Tomato & Basil,
drizzled with Extra Virgin Olive Oil & Aged Balsamic*

Carpaccio di Manzo

*Thinly Sliced Raw Beef, topped with Capers, Red Onions, Arugula, Grana Padano Parmesan Cheese,
Drizzled with Olive Oil & Mustard Aioli*

Insalata Barbabietole

Roasted beets with Organic Greens, Toasted Walnuts & Goat Cheese in a Housemade Red Wine Vinaigrette

Insalata Rustica

Wild Arugula, avocado brie cheese, Toasted Almonds w/Citrus Truffle Oil Vinaigrette

***** PRIMI*****

(FOR A 4-COURSE MENU, PLEASE CHOOSE 1 ADDL. CHOICE: PASTA OR RISOTTO FOR A MID-COURSE)

SECONDI

(choose three)

Pastas

(Gluten Free or whole wheat Pasta Available)

Seafood or Mushroom Risotto (select one)

Arborio Rice with Today's Fresh Catch, Baby Spinach & Fresh Organic Tomatoes

Or *Cooked with Porcini Mushroom and touch of Demi-Glaze*



Risotto, Italian Arborio Rice, Clams Sausage, Fresh Mixed Seafood, Bell Peppers & Green Peas, Saffron Broth
Wild Mushroom Ravioli, stuffed with Gorgonzola Cheese, Cream Sauce & Crushed Toasted Walnuts

Homemade Gnocchi, Potato Dumplings with Fresh Homemade Pesto Sauce topped with Pine Nuts

Fettuccini Bella Vita, Flat Pasta with Chicken Breast, Spinach, Mushrooms, Sun dried Tomatoes & Pink Sauce

Penne alla Siciliana, Tube Pasta with Eggplant, Basil, Fresh Tomatoes, Capers, with Feta Cheese & Marinara

Linguini alla Pescatore, Pasta with Fresh Mixed Seafood, Tomatoes, Garlic, Basil & White Wine Garlic Sauce

Linguini alla Vongole, Pasta with Fresh Manila Clams, Tomatoes, Garlic, Basil in a White Wine Sauce

Spaghetti alla Bolognese, Thin Noodles with Veal & Vegetable Ragu &, Plum Tomato Chianti Sauce

Sagliola Fresh filet of sole dore in a lemon, caper, fresh tomato basil and white wine sauce

Pollo Dijon, Sautéed Chicken Breast Dijon mustard, sun-dried tomato chardonnay Sauce

Fresh Salmon Grigliata, Grilled Atlantic Salmon, Sun-dried Tomatoes, Capers, White wine & Basil

Saltimbocca di Pollo Oven Baked Chicken topped with Prosciutto, Sage, & Mozzarella Cheese w/ Madeira Wine

Gamberi al Bordolese, Jumbo Prawns sautéed with Lemon, Garlic & Pinot Grigio Wine Sauce

Vitello al marsalaf Tender Veal Scallopini Sautéed with marsala wine and mushroom Sauce (add \$6 per menu) **

Brasato Di Bue, Slow Braised Short Ribs with Red Wine, Tomato & Bella Vita Special Reduction Sauce

*Agnello Alla Griglia, Grilled Rosemary Lamb Chops with Mint-Almond Pesto Sauce (add \$10 per menu)**

*Filetto Di Manzo, Black Angus Filet Mignon with Chanterelles, Spinach & Brunello Wine Sauce (add \$12 per menu)**

****(Please see supplement notes below)****

Dolce

"All Made In-House"

(Choose two)

Tiramisu

Lady Fingers Soaked in Amaretto and Espresso, with Mascarpone Cream
Topped with Cocoa Powder

Cannoli Siciliana

Bella Vita's Homemade Cannoli with Bellwether Farm Ricotta

Cream Brule

Gelato or Sorbetto

Artisanal Seasonal Flavors

Pricing

A Two course menu starting per guest \$32

A Three Courses menu starting per guest \$38

A Four Courses menu starting per guest \$45

Costumer menu starting per guest \$50

Chef menu seasonal price contact us for A/Q

Chefs Tasting Menu A/Q



Chef's Tasting Menu A/Q (up to 7 courses custom designed just for you including paired wines, if desired)

Buffet-style setups are priced according to the specific menu items that are ordered for a particular event.

- *All supplements are applied to the total menu price per person, in order to offer these particular items on the menu. Since each guest will make their selection on the day of the event, we must order & prepare for each guest attending.
- *Please keep in mind that some supplemental items listed are not offered on our regular menu and have to be brought in special for your particular group menu.

To add Hors d'oeuvres please see Antipasti Menu

Special Requests & Substitutions – We are happy to adapt menus to accommodate any dietary restrictions and will customize items whenever possible. Just ask.

Please Note: Menu choices are listed to enable you to create a menu that is customized to suit your particular event. A server will take each guest's order during the event, based upon the selections you've made. Pre-orders are not necessary.

All menu items are subject to change due to seasonal availability & quality