



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

*Layers of Fresh Imported 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 Rucola

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

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(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 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
Mushroom Ravioli, Pasta stuffed with Portobello in a Creamy Gorgonzola Cheese Sauce & Crushed Walnuts
Homemade Gnocchi, Potato Dumplings with Fresh Homemade Creamy 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 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 in a Plum Tomato Sauce
Sagliola Fresh filet of sole 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 marsala Tender Veal Scallopini Sautéed with marsala wine and mushroom Sauce* (add \$10 per menu) *
Brasato Di Bue, Slow Braised Short Ribs with Red Wine, Tomato & Bella Vita Special Sauce *(add \$10 per menu)*
Agnello Alla Griglia, Grilled Lamb Chops with Rosemary, Balsamic Sauce (add \$12 per menu)*
Filetto Di Manzo, Black Angus Filet Mignon with Brandy Gorgonzola Sauce (add \$14 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