

~ ANTIPASTI ~

☆ Marinated Grilled Shrimp*

Fresh Pesto & Saffron Risotto 11.

Mozzarella Alla Caprese*

Fresh Imported Buffalo Mozzarella,
Basil & Ripe Tomatoes 7.95

Italian Sausage

Soft Polenta & Pepper Salad 7.

Baked Spinach & Artichoke Dip*

With Parmesan Crisps 7.95

Roasted Garlic Crostini & Chef's Assorted Tapenades

7.

☆ Sautéed Calamari*

Lightly Breaded, Flash Fried & Sautéed in Tomato Sauce 8.95

Mussels Di Napoli*

White Wine, Shallots & Butter 9.95

***Wine Recommendation – Bella Collina Pinot Grigio by Flora Springs**

Planted with a Pinot Grigio clone from the Colmar region of Alsace, which imparts the classic spicy character into this wine. The juice is cold-fermented in stainless steel tanks & bottled immediately. The 2008 is pale in color, with aromas of pear and tropical fruit, giving way to a rich and creamy honey on the palate.

It is a crisp, refreshing wine with a clean, smooth finish.

- ☆ **Steak Gorgonzola:** Chef Jim first discovered this steak while studying at the Culinary Institute of America in St. Helena, California. Full of flavor and delicious, it is actually the cut of meat that "hangs" below the Filet Mignon, while not quite as tender it certainly overcomes in pure, bold flavor.
- ☆ **Parmigiano-Reggiano,** called Parmesan in the English language, is a hard granular cheese, cooked but not pressed, named after the producing areas of Parma, Reggio Emilia, Modena, Bologna and Mantova, Italy. Under Italian law only cheese produced in these provinces may be labeled "Parmigiano-Reggiano."
- ☆ **Sautéed Calamari:** The true brilliance of Italian cooking is in its simplicity. When developing the Bella Collina menu, over offering a traditional American version of calamari, we offer the authentic Italian version which is rich and bursting with flavor. The calamari is lightly breaded then flash fried before being sautéed in tomato sauce.

~ INSALATA ~

Side Garden Salad

With Goat Cheese & Croutons or

Side Caesar Salad 4.95

Insalata Blue

Mixed Greens, Red Onion, Toasted Walnuts,
Balsamic Vinaigrette & Shaved Blue Cheese 8.95

Wilted Spinach Salad

Penne, Olives, Capers, Sweet Tomatoes & Feta,
Balsamic Drizzle & House Vinaigrette 8.95

Caesar Salad

Romaine Hearts, Shaved Parmesan &
Chef's Crostini & Homemade Tapenade 7.95

☆ Spinach & Radicchio Salad

Sliced Apples, Candied Pecans & Shaved Blue Cheese 8.95

***Wine Recommendation – Rotari Spumante Brut**

Intense and fruity fragrance with dry, full, fragrant well balanced & harmonious fruit flavors

Soup

Butternut Squash or Soup of the Day

Cup 3.99 Bowl 4.99

- ☆ **Pesto** (Italian pronunciation: [pesto], Genoese: [pestu]) is a sauce originating in Genoa in the Liguria region of northern Italy (pesto alla genovese). The name is the contracted past participle of pestâ ("to pound, to crush", from the same Latin root as the English word pestle), in reference to the sauce's crushed herbs and garlic.
- ☆ **Polenta** is made with ground cornmeal & was originally made with Chestnut meal in ancient times. Polenta was originally & still is a peasant food. In the 1940's and 1950's polenta was not topped with luscious sauces but eaten with just a little salted anchovy or herring. Since the late 20th century, polenta has become a premium product.

EXECUTIVE CHEF JIM DOUGLAS

EXECUTIVE SOUS CHEF CARLOS SANCHEZ

~ ENTREES - BEEF, Etc. ~

Served with Chef's Vegetables

Tuscan Ribeye*

Fresh Herbs, Olive Oil & Roasted Garlic

With Garlic Rosemary Potatoes & Roasted Tomatoes 21.95

***Wine Recommendation – Tenuta Di Arceno 'Prima Voce'**

Supple, rich & complex with lush cherry fruit & exotic spices with an endless finish of licorice, black pepper & cedar

☆ Hanger Steak Gorgonzola*

Herb Rubbed Steak with Soft Polenta,

Sweet Tomatoes & Aged Gorgonzola 17.95

Grilled Filet Mignon*

Mashed Potatoes, Asparagus,

Balsamic Cream Sauce & Roasted Shallots 24.95

***Wine Recommendation – Banfi 'Cum Laude'**

Aged 14 months in French oak with rich color & ripe fruit flavors, full bodied & dense tannins

Grilled Pork Prime Rib*

Marinated in Brown Sugar & Mushroom

Madeira Sauce, Roasted Sweet Potatoes 17.95

***Wine Recommendation – Freemark Abbey Cabernet Sauvignon**

Aged 22 months in oak with black cherry aromas & flavors including cedar, clove, cinnamon & dark chocolate

☆ *Tuscany is known for its beautiful landscapes, its rich artistic legacy and vast influence on high culture. Tuscany is widely regarded as the true birthplace of the Italian Renaissance, and has been home to some of the most influential people in history, such as Dante, Botticelli, Michelangelo, Leonardo da Vinci, Galileo Galilei, Amerigo Vespucci and Puccini. Tuscany has a unique culinary tradition, and is famous for its wines. (most famous of which are Chianti, Vino Nobile di Montepulciano, and Brunello di Montalcino).*

~ ENTREES - SEAFOOD & CHICKEN ~

☆ Pan Seared Link Cod*

Mashed Potatoes, Saffron Artichoke Broth,

& Sweet Tomato Tapenade 17.95

☆ Rosemary Garlic Grilled Chicken

With Lemon Rose Blanc &

Chef's Vegetables 15.95

***Wine Recommendation – Benvolio Pinot Grigio**

Apple & pear flavors, refreshing, crisp & clean finish

Grilled Salmon

Wilted Spinach, Grilled Onions &

Rosemary Scented Potatoes 19.95

Seafood Puttanesca*

Blackened, Pan Seared Ocean Cod with Shrimp,

Black Mussels, Olives, Capers, Parsley & Lemon Zest 19.95

***Wine Recommendation – Argyle 'Reserve' Pinot Noir**

Aroma of raspberry jam with cherry, spice & earth flavors

☆ *Rosemary Garlic Chicken: While this dish appears on countless menus, this version is by far Chef Jim's favorite chicken dish. Marinated 24 hours in freshly chopped rosemary & garlic, grilled & then sauced with our own lemon rosemary garlic glaze. The secret to this sauce lies in our stock – roasted chicken & vegetables simmered for hours.*

~ PASTA ~

Wine Recommendation – Bella Collina Sangiovese by Flora Springs

Sangiovese is known throughout wine world for its engaging bouquet & bright acidity that matches with a wide range of culinary preparations. Red fruit accents of cranberry & raspberry complimented by hints of blueberry

Tomato, Basil & Garlic Spaghettini 12.95

Add Chicken 14.95 or Shrimp 16.95

Pesto alla Genovese

Spaghetti tossed with our Homemade

Spinach & Basil Pesto with Green Beans,

New Potatoes & Shaved Parmesan 14.95

☆ Bella Collina Signature Ravioli & Crispy Sage

Butternut Squash Ravioli with Brown Butter,

Shaved Parmesan & Toasted Pine Nuts 15.95

Ravioli with Wild Mushroom Sauce

Our Own Mushroom Ragout Tossed with Cheese

Ravioli & Finished with Shaved Parmesan & Truffle Oil 14.95

Seafood Linguini

Sautéed Shrimp, Mussels & Calamari

In a Tomato Saffron Broth 18.95

Papardelle

Arugula, Sun Dried Tomatoes & Goat Cheese 13.95

Penne with Peas & Prosciutto

Tossed with Homemade Parmesan

Cream Sauce, Sweet Peas & Prosciutto

with Shaved Parmesan 15.95

Linguini with Chicken Bolognese

Topped with Our Homemade Chicken

Bolognese Sauce 14.95

Baked Parmesan Cream Penne

Chicken, Shrimp, Prosciutto,

Sweet Tomatoes & Basil 16.95

Roasted Garlic Chianti

Marinara Penne

with Sautéed Sweet Peppers and Sausage 14.95

☆ *Pasta may first have been worked to long, thin forms in Southern Italy around the 12th Century. The popularity of pasta spread to the whole of Italy after the establishment of pasta factories in the 19th century, enabling the mass production of pasta for the Italian market*