

~ STARTERS ~

Bruschetta Trio

With the Chef's Tapenades of the Day 6.95

Mozzarella Alla Caprese

Fresh Imported Buffalo Mozzarella,
Basil & Ripe Tomatoes 7.95

Baked Spinach & Artichoke

With Parmesan Crisps 7.95

Sautéed Calamari

Sautéed in Tomato Sauce 8.95



EXECUTIVE CHEF JIM DOUGLAS brings to Bella Collina a history of extraordinary culinary experience. Chef Douglas began his career as a Chef/Owner of a successful New England restaurant, & then added one of the country's most famous banquet houses & an historic inn to his resume. Leaving the East Coast, Chef Douglas accepted an Executive Chef position in California with the celebrated Wolfgang Puck. Chef Douglas is a graduate of the Connecticut Culinary Institute, & has traveled to Siena, Italy as a participant in the Global Chef Program. He believes in preparing dishes prepared with only the finest, freshest ingredients & truly believes he is here to make your experience great. So, if you don't see what you're craving on the menu, let us know & we'll do our best to prepare it. *Bon Appétit!*

~ ENTRÉE SALADS ~

Café Cobb Salad

Romaine Lettuce & Watercress Topped with
Blue Cheese, Tomatoes, Avocado, Eggs &
Grilled Chicken 12.50 with Shrimp 13.50

Caesar Salad

Romaine Hearts, Shaved Parmesan & Chef's
Crostini with Homemade Tapenade 9.95
with *Grilled Chicken* 11.95 with *Shrimp* 12.95

Spinach & Radicchio Salad

Sliced Apples, Candied Pecans &
Shaved Blue Cheese 8.95

Wilted Spinach Salad

Penne, Olives, Capers, Sweet Tomatoes &
Feta, Balsamic Drizzle & House Vinaigrette 10.95

Grilled Steak Salad

With Mixed Greens, Roasted Potatoes,
Red Onion & Ripe Tomatoes Served with a
Blue Cheese Vinaigrette 13.95

Salmon Salad

With Rosemary Scented Potatoes &
Sweet Tomato Tapenade 12.95



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 sautéing in tomato sauce.

~ ENTRÉES ~

Grilled Hanger Steak

With Rustic Vegetables & Sweet Tomato
Tapenade Served in a Cabernet Demi-glaze 14.95

Rosemary Garlic Chicken

With Chef's Vegetables &
Lemon Beurre Blanc 12.95

Chef's Daily Pasta Selection 10.95



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."

Chef's Daily Soup or

Butternut Squash Soup

Cup 3.99 ~ Bowl 4.99

EXECUTIVE CHEF JIM DOUGLAS

EXECUTIVE SOUS CHEF CARLOS SANCHEZ

~ SANDWICHES ~

(with choice of herb fries or side salad)

*In Italy, a **Panini** is customarily made from a small roll or loaf of bread, typically a ciabatta or a rosetta. The loaf is cut horizontally and filled with salami, ham, cheese, mortadella or other food, and sometimes served hot after having been pressed in a grill.*

☆ Chicken Pesto Sandwich

On Focaccia with Sweet Red Onion and a Touch of Lemon, Lettuce & Tomato 9.95

Warm Sliced Chicken Salad

With Parmesan Cream Remolade, Romaine Lettuce, Onion & Sliced Tomatoes 10.95

Turkey Avocado Sandwich

With Swiss Cheese & Lemon Aioli 10.95

Roasted Veggie Sandwich

Roasted Vegetables Layered on Focaccia with Pesto, Goat Cheese, Roasted Garlic, Sliced Tomato & Fresh Basil 9.95

☆ Shrimp BLT

Grilled Shrimp with Crispy Bacon on Sourdough with Remolade, Greens & Sliced Tomatoes 12.95

Bella Burger

Grilled Angus Beef Burger on a Brioche Roll with Romaine Lettuce, Grilled Red Onion, Mayo & Onion Strings 9.95

☆ Warm Pastrami Sandwich

Sliced Pastrami & Swiss Cheese with Thousand Island Dressing, Dijon & Cabbage Slaw 10.95

Soup & Sandwich Combo

Half of Any Sandwich & a Cup of Soup 8.95

Dolci

5.95

☆ Warm Blackberry Crostata with Fresh Berries

Chocolate Espresso Crème Brulee with Fresh Berries

Warm Bittersweet Chocolate Torte with Ganache & Chantilly Cream

☆ Warm Apple Caramel Crostata

Tiramisu Trifle

Tiramisu (Italian: Tiramisù; Venetian: Tiramesù, is one of the most popular Italian cakes. It is made of savoiardi (otherwise known as lady finger biscuits) dipped in espresso or strong coffee or rum, layered with a whipped mixture of egg yolks, mascarpone, and sugar, and topped with cocoa.

Gelato

3.95

The history of gelato dates back to frozen desserts served in ancient Rome and Egypt made from ice and snow brought down from mountain tops and preserved below ground.

☆ Our Most Popular Items