

STARTERS

Classic Shrimp Cocktail 9.95

Jumbo Shrimp with Tangy Cocktail Sauce

‡ Mozzarella Caprese 8.50

Buffalo Mozzarella & Vine Ripened
Tomatoes with Fresh Basil, Onions & Olive
Oil. Add Chicken \$2

‡ Marinated Grilled Shrimp 11.00

With fresh Pesto & Saffron Risotto

Calamari 9.95

Sautéed in Marinara or Fried Crispy &
Served with Marinara Dipping Sauce

SOUP & SALADS

Soup of the Day

Cup 3.99 ~ Bowl 4.99

‡ Classic Wedge Salad 7.95

Iceberg Wedge with Tomatoes, Crumbled
Blue Cheese, Bacon Bits & Garlic Ranch
Dressing

Bella House Salad 5.95

Mixed Greens with Cranberries, Walnuts,
Goat Cheese & Choice of Dressing

Top Sirloin Chili

Cup 3.95 ~ Bowl 4.95

‡ Napa Valley Salad 13.50

Mixed Greens, Brie, Candied Pecans,
Mandarin Oranges, Chicken & Raspberry
Vinaigrette Dressing

Caesar Salad 7.95

Romaine, Parmesan & Traditional Caesar
Dressing

CASUAL FARE

Bella Burger 9.75

Grilled Angus Burger with Lettuce, Tomato, Onion & Choice of Cheese

‡ Blackened Salmon Tacos 11.95

Soft Corn tortillas with Salsa, Guacamole, Grated Cheese & Shredded Lettuce

Fish & Chips 13.95

Tempura Battered Icelandic Cod with French Fries & Cole Slaw

The Country Club 11.95

Triple Decker Club with Turkey, Lettuce, Tomato, Avocado & Cheese

SIDES

Baked Potato 3.95

Mac & Cheese 5.95

Mashed Potatoes 3.95

French Fries 3.95

Onion Rings 4.95

Green Beans 3.95

Asparagus 4.95

Executive Chef Shawn Terry ~ Executive Sous Chef Eric Regino

‡ Member Favorites 8.75% CA Sales Tax & 18% Service Charge Not Included

STEAK, CHICKEN & FISH

‡ Alaskan Halibut 21.95

Served on a Bed of Mushroom and Spinach Risotto with Baby Vegetables and Chardonnay Sauce

Wild Seared Salmon 19.95

On a Bed of Mashed Potatoes with Steamed Asparagus, Roasted Tomato and Fennel Relish and a Light Basil Sauce

🍷 Rosemary Garlic Grilled Chicken 15.95

With Spinach and Mushroom Risotto, Baby Vegetables and Marsala

Country Fried Chicken 15.95

With Country Gravy, Mashed Potatoes and Green Beans

🍷 Tuscan Ribeye 22.95

Fresh Herbs, Olive Oil and Roasted Garlic with Green Beans and Red Wine Sauce

New York Strip 23.95

Black Pepper Crusted Certified Angus with Potatoes, Leeks, Baby Vegetables and a Brandy Mascarpone Sauce

‡ Grilled Filet Mignon 24.95

Encrusted in a Gorgonzola and Pancetta Crust with Mashed Potatoes, Steamed Asparagus and Port Wine Sauce

PASTA

Seafood Linguini 18.95

Sautéed Shrimp, Calamari and Clams in a Tomato Saffron Broth

🍷 Penne with Peas and Prosciutto 15.95

Penne with Homemade Parmesan Cream Sauce, Sweet Peas, Prosciutto and Shaved Parmesan

🍷 Linguini with Chicken Bolognese 14.95

Linguini Topped with Homemade Chicken Bolognese Sauce

‡ Bella Collina Signature Ravioli 15.95

Cheese Ravioli with Butternut Squash, Shaved Parmesan, Toasted Pine Nuts and Crispy Sage

🍷 Wine Recommendations

🍷 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

🍷 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. 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.

🍷 Tenuta Di Arceno 'Prima Voce' Super Tuscan

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

🍷 Hartford Court 'Four Hearts Vineyard' Chardonnay, Russian River

Butter, caramel, citrus fruit flavors with Oak notes

‡ Member Favorite

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