

1/2 tray feed up to 10 people Full Tray feeds up to 20 people

Freddi- Cold

Prosciutto & Melon (in season)	\$1.25 per piece	\$1.25 per piece
Provolone & Salami	\$25.95	\$55.95
Cold Antipasto	\$29.95	\$59.95
<small>FRESH MOZZARELLA PROVALONE, TOMATOES, AND BLACK OLIVES.</small>		
<small>SOPRESATTA, PROSCIUTTO, MORTADELLA, SALAMI.</small>		
Scugilli Salad	\$43.95	\$87.95
<small>SLICED CONCH, DICED RED ONIONS, TOMATO, AND CELERY.</small>		
<small>EXTRA VIRGIN OLIVE OIL, GARLIC, LEMON DRESSING.</small>		
Calamari Salad	\$43.95	\$87.95
<small>.CHOPPED CELERY GARLIC SWEET RED ONIONS.</small>		
<small>THE FRUIT OF THE SEA CALAMARI, TOSSED WITH FRESH DICED TOMATOES</small>		
Seafood Salad	\$55.95	\$111.95
<small>SCUNGILLI AND CALAMARI WITH DICED RED ONIONS.</small>		
<small>CELERY EXTRA VIRGIN OLIVE OIL AND LEMON DRESSING.</small>		
Fresh Mozzarella & Roasted Peppers	\$29.95	\$59.95
Clams on the Half Shell	\$1.50 ea	\$1.50 ea
<small>FRESH LITTLE NECK CLAMS, OPENED AND SERVED COLD</small>		
Fresh Shrimp Cocktail	\$4.00 ea.	\$4.00 ea.
<small>LARGE SHRIMP, FRESH COOKED AND CHILLED</small>		
Bacala Salad when in season	\$63.80	\$127.95

Insalate – Salad

Arugula & Endive	\$25.00	\$50.00
Insalata Capricciosa(<i>Mixed Salad</i>)	\$25.00	\$50.00
Tomatoes & Onions	\$25.00	\$50.00
Ceaser Salad	\$25.00	\$50.00
Tre Colore Salad	\$30.00	\$60.00
Special Chop Salad	\$35.95	\$71.95

A DICED SALAD WITH DICED LETTUCE SOPRESATTA, TOMATOES, AND BLACK OLIVES.

PROSCIUTTO, MORTADELLA, SALAMI, FRESH MOZZARELLA PROVALONE.

1/2 tray feed up to 10 people Full Tray feeds up to 20 people

SUB's , Cold Cut Trays And Platters

Salami Prosciutto & Fresh Mozzarella	\$10.95 per Sandwich
Grilled Chicken W/ Roasted Peppers And Mozzarella	\$10.95 per Sandwich
Turkey and Cheese	\$10.95 per Sandwich
Grilled Zucchini with Fresh Mushrooms	\$10.95 per Sandwich
Ham And Cheese	\$10.95 per Sandwich

15 People 2 Trays/ 6 lbs.	
1 With Assorted Meats	1 With assorted Chesses
~~~~~	<b>\$95.50</b>

<b>20 People 2 Trays/ 8 lbs.</b>	
1 With Assorted Meats	1 With assorted Chesses
~~~~~	<b>\$125.00</b>

25 People 2 Trays/ 10 lbs.	
1 With Assorted Meats	1 With assorted Chesses
~~~~~	<b>\$165.00</b>

<b>6 Foot Subs</b>	<b>\$16.50 per foot</b>
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## Chicken

<b>Chicken Murphy</b>	<b>53.95</b>	<b>107.95</b>
<small>Mushrooms with hot or sweet peppers, in a brown sauce.</small>		
<b>Chicken Francese</b>	<b>53.95</b>	<b>107.95</b>
<small>Egg battered in a lemon, white wine, butter sauce.</small>		
<b>Chicken Scarpariello</b>	<b>53.95</b>	<b>107.95</b>
<small>Potatoes, sausage, mushrooms, onions and peppers in a brown sauce</small>		
<b>Chicken Marsala</b>	<b>53.95</b>	<b>107.95</b>
<small>mushrooms and marsala wine in a brown sauce.</small>		
<b>Chicken Parmigiana</b>	<b>53.95</b>	<b>107.95</b>
<small>breaded cutlet, tomato sauce, melted mozzarella.</small>		
<b>Chicken Savoy</b>	<b>53.95</b>	<b>107.95</b>
<small>Balsamic vinegar, garlic, parmesan cheese.</small>		
<b>Chicken Bella Italia</b>	<b>53.95</b>	<b>107.95</b>
<small>Fresh peas, mushrooms in light red sauce with a touch of cream</small>		
<b>Chicken Cacciatore</b>	<b>53.95</b>	<b>107.95</b>
<small>onions, fresh mushrooms, wine and fresh tomato sauce</small>		
<b>Chicken Giambotta</b>	<b>53.95</b>	<b>107.95</b>
<small>Mushrooms, potatoes with hot or sweet peppers, in a brown sauce.</small>		
<b>Fried Chicken Boneless</b>	<b>53.95</b>	<b>107.95</b>

## Pork

1/2 TRAY FULL TRAY

## Caldi - Hot

<b>1/2 TRAY</b>	<b>FULL TRAY</b>
<b>\$43.95</b>	<b>\$87.95</b>
<b>\$39.95</b>	<b>\$79.95</b>
<b>\$35.95</b>	<b>\$71.95</b>
<b>\$35.95</b>	<b>\$71.95</b>
<small>BAKED, ITALIAN SEASONING, BREAD CRUMBS AND HERBS.</small>	
<b>\$35.95</b>	<b>\$71.95</b>
<small>BAKED,FRESH PEPPER &amp; HERBS, TOPPED WITH BACON</small>	
<b>\$2.00 ea.</b>	<b>\$2.00 ea.</b>
<small>PAN FRIED LAYERS OF BREAD AND MOZZARELLA</small>	
<b>\$31.95</b>	<b>\$63.95</b>
<b>\$1.75 ea.</b>	<b>\$1.75 ea.</b>
<small>STUFFED WITH CRABMEAT</small>	
<b>\$31.95</b>	<b>\$63.95</b>
<small>STUFFED WITH SEASONED BREADCRUMBS</small>	
<b>\$41.85</b>	<b>\$85.95</b>
<b>\$39.95</b>	<b>\$82.95</b>
<b>\$49.95</b>	<b>\$99.95</b>
<b>\$1.25 ea.</b>	<b>\$1.25 ea.</b>
<b>\$39.95</b>	<b>\$39.95</b>
<b>\$53.95</b>	<b>\$107.95</b>

## Vegetali (Sautee')

Escarole	<b>\$27.95</b>	<b>\$55.95</b>
Broccoli	<b>\$27.95</b>	<b>\$55.95</b>
Spinach	<b>\$27.95</b>	<b>\$55.95</b>
Broccoli Di Rapa	<b>\$35.95</b>	<b>\$71.95</b>
Mixed Vegetables	<b>\$35.95</b>	<b>\$71.95</b>

## Pasta

<b>1/2 TRAY</b>	<b>FULL TRAY</b>
<b>\$38.95</b>	<b>\$77.95</b>
<b>\$38.95</b>	<b>\$77.95</b>
<small>Potato pasta in a meat sauce w/ a touch of cream.</small>	
<b>\$38.95</b>	<b>\$77.95</b>
<small>FRESH DICED PEPPERS SAUTEED AND SEASONED</small>	
<b>\$38.95</b>	<b>\$77.95</b>
<b>\$38.95</b>	<b>\$77.95</b>
<b>\$38.95</b>	<b>\$77.95</b>
<small>Bacon and onions in a light cream sauce.</small>	
<b>\$38.95</b>	<b>\$77.95</b>
<small>Sautéed garlic white wine , extra virgin olive oil.</small>	
<b>\$38.95</b>	<b>\$77.95</b>
<small>meat filled w/ butter, cream and parmesan cheese.</small>	
<b>\$38.95</b>	<b>\$77.95</b>
<small>sliced eggplant, ricotta , mozzarella in tomato sauce .</small>	
<b>\$43.95</b>	<b>\$83.95</b>
<b>\$38.95</b>	<b>\$77.95</b>
<b>\$38.95</b>	<b>\$77.95</b>
<b>\$38.95</b>	<b>\$77.95</b>
<b>\$38.95</b>	<b>\$77.95</b>
<small>Mushrooms, Prosciutto, peas topped with mozzarella in cream sauce</small>	
<b>\$38.95</b>	<b>\$77.95</b>
<small>Fresh vegetables in a red or cream sauce.</small>	
<b>\$44.85</b>	<b>\$89.95</b>
<small>Chicken and prosciutto in a light tomato and cream sauce.</small>	
<b>\$54.95</b>	<b>\$109.95</b>
<small>Clams, shrimp, mussels in a light spicy marinara sauce.</small>	
<b>\$38.95</b>	<b>\$77.95</b>
<b>\$38.95</b>	<b>\$77.95</b>
<b>\$40.00</b>	<b>\$80.00</b>
<b>\$40.00</b>	<b>\$80.00</b>
<b>\$45.00</b>	<b>\$90.00</b>
<b>\$40.00</b>	<b>\$80.00</b>
<b>\$46.95</b>	<b>\$93.90</b>
<b>\$56.95</b>	<b>\$113.90</b>

## Sweet Endings

Sausage and Pepper	58.95	117.95
Pork Loin Giambotta	53.95	107.95
Sautéed onions, Mushrooms, Potatoes hot or sweet Peppers.		
Pork Loin Murphy	53.95	107.95
mushrooms peppers onions with hot or sweet peppers in a brown sauce		
Trippa Florentina	44.85	89.75
Sliced Potatoes w/spices & herbs in delicate red sauce.		
Eggplant Parmigiana	55.95	111.95
Layered with mozzarella cheese, marinara sauce.		
Roast Pork Sliced	56.95	113.95

## Veal

	<u>1/2 TRAY</u>	<u>FULL TRAY</u>
Veal Scaloppine Francese	\$79.95	\$159.95
Egg Battered in a lemon, white wine sauce.		
Veal Marsala	\$79.95	\$159.95
mushrooms and marsala wine in a brown sauce.		
Veal Pizzaiola	\$79.95	\$159.95
Fresh peppers, onions, mushrooms with herbs in delicate red sauce.		
Veal Piccata	\$79.95	\$159.95
Lemon and capers in white wine sauce.		
Veal Saltimbocca	\$79.95	\$159.95
Egg battered veal, sliced mozzarella & prosciutto served in a brown sauce with a hard boiled egg over spinach.		
Veal Cutlet Parmigiana	\$79.95	\$159.95
Breaded cutlet, tomato sauce, melted mozzarella.		
Veal & Pepper Cacciatore	\$79.95	\$159.95
veal with sweet or hot peppers, served in a marinara sauce.		
Veal Milanese	\$79.95	\$159.95
Breaded cutlet.		

## Seafood (Fresh not frozen shrimp)

	<u>1/2 TRAY</u>	<u>FULL TRAY</u>
Stuffed Shrimp ( With Crab Meat)	\$109.75	\$219.50
Delicate red sauce with a touch of cream.		
Shrimp Francese	\$109.75	\$219.50
White wine, lemon butter sauce.		
Shrimp Marinara or Fra Diavolo over Linguine	\$109.75	\$219.50
Served in a spicy or sweet marinara sauce.		
Shrimp Scampi	\$109.75	\$219.50
Butter, lemon and garlic in a white wine sauce.		
Shrimp Parmigiana	\$109.75	\$219.50
Breaded shrimp, tomato sauce, melted mozzarella.		
Calamari Marinara or Fra Diavolo	\$109.75	\$219.50
Garlic and scallions served in a spicy or sweet marinara sauce.		
Zuppa di Clams and Scallops over Linguine	\$109.75	\$219.50
Fresh clams and scallops, garlic, fresh tomato and basil.		
Scallops, Mussels and Shrimp over Rice or Linguine	\$109.75	\$219.50
White wine and garlic sauce.		
Zuppe di Pesce over Linguine	\$134.95	\$269.50
Flounder, shrimp, clams, mussels, scallops, calamari; delicate tomato & basil sauce over linguine		
Stuffed Filet Flounder (With Crab Meat)	\$109.75	\$219.50
Delicate red sauce with a touch of cream.		
Filet Flounder Francese or Livornese	\$109.75	\$219.50
White wine, lemon butter sauce or capers onions and olives in a delicate red sauce.		
Broiled Lobster Tail, or Francese		\$M/P
White wine, lemon butter sauce.		

## Seafood

	<u>1/2 TRAY</u>	<u>FULL TRAY</u>
Salmon Any Style Sliced	124.95	249.95
Tilapia Any Style Sliced	124.95	249.95
Grouper Any Style Sliced	124.95	249.95
Boston Scrod Any Style Sliced	124.95	249.95
Red Snapper Any Style Sliced	124.95	249.95

## Steak (Beef)

	<u>1/2 TRAY</u>	<u>FULL TRAY</u>
Steak Giambotta Sliced	99.85	199.85
Sirloin Steak Bella Italia Sliced	99.85	199.85

Chocolate Covered Strawberries  
 Italian Pastries  
 Cookies  
 Fresh Fruits  
 New York Cheese Cake  
 Apple Pie  
 Tiramisu  
 Italian Cheese Cake  
 Lava Cakes  
 Chocolate Moose Cake  
 Cannolis  
 Sorbets

## Beverages

Soda and Juices Are available in Bottles

## Catering Services

Off Premise Catering is Available

Servers  
 Bartenders  
 Chefs

Delivery Charge

Within 5 Miles

DROP OFF ONLY

\$50.00

Over 5 Miles

DROP OFF ONLY

Priced Accordingly

Delivery AND Set Up

Priced Accordingly

Disposable Chaffer Set up

15.00 EACH

WIRE RACK, WATER PAN, STERNOS , SERVING UTENSILS

Disposable Tableware Set up

4.50 EACH

INCLUDES HIGHEST QUALITY FOAM DINNER PLATES, SALAD BOWEL, CUPS, DINNER NAPKINS  
 DESSERT PLATE, TABLEWARE FLATWARE, DRINKING CUP, COFFEE

Rentals Available

### Bella Italia Restaurant

Pick Up And Go or Delivery Business MENU 1

*Breakfast Buffet Special*

25 People Minimum

Continental Breakfast

Assorted Muffins

Danish

Croissants

Bagels

Seasonal Fresh Fruit

Whipped Butter

Cream Cheese

Jams

Breakfast Items

Scrambled Eggs

Waffles

Fresh Hickory Bacon

Breakfast Sausage

Breakfast Potatoes

Assorted Fruit Toppings

Warm Maple Syrup

Addition Selections Priced (Per Person)

Taylor Ham, Egg And Cheese On Roll \$3.00pp

Bacon, Egg And Cheese On Roll \$3.00pp

Sausage, Scrambled Egg and Cheese on a Croissant \$3.00pp

Beverages Not Included

Breakfast

Monday - Friday \$16.95*

PER PERSON*

*PLUS 7% STATE SALES TAX & 18% GRATUITY*  
 AND Delivery Charge