

Antipasti Appetizers

Spiedino Carozza Tuscan bread sauteed golden brown with melted mozzarella in a mushroom caper sauce.	13.50
Fresh Stuffed Artichoke (When in Season - Please allow time) Whole artichoke stuffed with seasoned bread crumbs, garlic and oil.	17.50
Melanzane Siciliana Baked eggplant, topped with tomato and mozzarella cheese.	13.75
Calamari Fritti e Zucchini Calamari and zucchini fried golden brown served with our marinara sauce.	14.95
Mozzarella Caprese Homemade mozzarella with sliced tomato and basil.	14.50
Cozze Posillipo Fresh steamed mussels, cooked in a delicate tomato sauce with a touch of wine and garlic.	15.95
Mozzarella Fritta Homemade mozzarella, lightly breaded served with our marinara sauce.	13.25
Carciofa alla Giudea Portobello mushroom and artichokes sautéed in garlic and oil with herbs, over a bed of mixed greens.	17.50



Zuppe Soups

Lenticche Fresh lentil soup with carrots, onions, celery, garlic, escarole and pasta with a touch of tomato sauce.	8.75
Pasta e Fagioli Tuscan style white bean soup with pasta and a touch of tomato.	8.75
Zuppa Mare e Monti Mixed fish, radicchio, arugula, rice, clam broth and a touch of tomato.	9.95
Vegetariana Chopped fresh vegetables in a delicate broth with a touch of garlic and angel hair pasta.	8.75



Carpaccio

* Carpaccio al Salmone Thin slices of cured fresh salmon, served with arugula, slices of Parmesan cheese, Portobello mushrooms and capers with our homemade tomato dressing.	16.25
* Carpaccio di Manzo Thin slices of cured beef, arugula, artichoke served with arugula and Parmesan cheese drizzled with extra virgin olive oil.	16.25

Insalate Salads

Insalata alla Tombola Arugula, fresh artichokes, parmesan cheese in a raspberry vinaigrette.	11.50
Insalata Caprino Roasted peppers, endive, lettuce, diced fresh tomatoes topped with imported provolone cheese in a gorgonzola dressing.	11.50
Insalata della Casa Chopped broccoli, mushrooms, romaine, radicchio in a diced tomato dressing.	11.50
* Insalata Cesare Traditional Caesar salad, topped with croutons and parmigiano cheese. Add Chicken \$4.95 Add Baby Shrimp \$6.95	11.50
* Insalata Pescatora Shrimp, mussels, clams, calamari on a bed of romaine, red onions and roasted peppers in a lemon dressing.	15.50
Insalata Parmigiana Marinated mushrooms, thin slices of parmesan, olive oil and balsamic vinegar over a bed of arugula.	12.50
Insalata Tricolore Arugula, endive and radicchio with our diced tomato dressing.	11.50
Misticanza Salad Mixed greens, cherry tomato, walnuts, goat cheese with our honey vinaigrette dressing.	11.95



Pizza

From Our Wood Burning Oven

Pizza Margherita Mozzarella cheese, tomato sauce and basil.	14.95
Focaccia alla Romana Plain focaccia topped with prosciutto, arugula and fresh tomato dressing.	16.25
Pizza al Pesto Sliced chicken and mozzarella cheese with a delicate pesto sauce.	16.25
Pizza Vegetariana Artichokes, broccoli, spinach, mushrooms, light tomato sauce and mozzarella cheese.	16.25
Pizza Paradiso Shrimp, mozzarella cheese and radicchio.	20.25



Bella Luna Specialties

Burrata Creamy mozzarella di bufala, arugula, prosciutto fresh tomato, sundried tomatoes, Kalamata olives, basil and glazed balsamic.	21.95
Grilled Octopus Chard octopus served with mixed greens, chick peas, tomato dressing	21.95
Carpaccio Tre Gusti Thin slices of cured salmon, octopus and tuna. Served with infused lemon and tarragon dressing.	21.95
Antipasto Misto Cold cuts, prosciutto, salami, parmesan, provolone cheese,	21.95

Pasta

Capellini Pomodoro Angel hair, fresh tomato, basil, garlic and oil.	15.95
Linguini Carbonara Linguini in a cream sauce with pancetta and shallots.	17.95
Tortellini Luna Rosa Tortellini filled with veal, tossed with peas in our cream sauce with a touch of tomato.	17.95
Capellini Primavera Angel hair tossed with broccoli, mushrooms, zucchini, spinach and fresh tomatoes.	17.95
Linguini Amatriciana Linguini in our pomodoro sauce with pancetta and onions, touch of basil.	17.95
Spaghetti Puttanesca Spaghetti in a savory sauce with olives, capers and fresh tomato.	17.95
Linguine Vongole Linguine tossed with fresh clams in a tomato or white clam sauce.	20.95
Agnolotti Bella Luna Homemade round agnolotti, stuffed with spinach and ricotta cheese in a pink cream sauce.	18.25
Fettuccine Alfredo Fettuccine in a classic Alfredo cream sauce.	17.95
Linguine Frutti di Mare Linguine tossed with clams, mussels, scallops and shrimp in our marinara sauce.	24.95
Spaghetti Bolognese Spaghetti in our classic homemade meat sauce.	17.95
Pennette Paper Moon Pennette with garlic, olive oil, spinach, sundried tomatoes, pinenuts and a touch of tomato.	17.95
Linguine Tre Funghi Linguine tossed with three types of mushrooms, homemade mozzarella and sundried tomatoes in garlic and oil.	17.95
Fusilli al Telefono Spring shaped pasta, tomato, basil, pieces of mozzarella and sprinkled pecorino cheese.	17.95
Lasagna Beef lasagna with mozzarella and pomodoro sauce.	18.95



Add Chicken \$4.95 Add Baby Shrimp \$7.50



Risotto

Risotto Tre Funghi Risotto tossed with three types of mushrooms and parmesan cheese in a white wine sauce.	25.50
Risotto allo Champagne Risotto tossed with shrimp, goat cheese in a delicate champagne sauce.	26.50
Risotto ai Frutti di Mare Risotto tossed with salmon, snapper, tuna, clams, mussels, scallops and shrimp in a marechiara sauce.	26.95
Risotto Dolce Vita Risotto tossed with baby shrimp, spinach, goat cheese and a touch of cream.	26.50

Pesce / Fish & Seafood

Dentice Caruso Fresh snapper sautéed with clams, shrimp, mussels in marechiara sauce.	30.95
Salmone Piccata Fresh salmon, roasted peppers, capers, sautéed in a white wine, lemon sauce.	27.50
Dentice Francese Fresh snapper done the classic francese style in a light lemon sauce.	30.95
Scampi Bella Riviera Shrimp sautéed with portabello and wild mushrooms with garlic and oil.	37.95
Salmone Marie Rosa Fresh salmon in a brandy lobster cream sauce topped with chopped shrimp.	27.95
Tilapia Livornese Fresh tilapia filet sautéed with black olives, onions, capers and a touch of tomato.	23.95

Pollame / Chicken

Pollo Fantasia Breast of chicken, artichokes, mozzarella cheese in a lemon and white wine sauce.	20.95
Pollo Giardinetto Grilled breast of chicken topped with three color salad in a diced tomato dressing.	20.95
Pollo Cipriani Breast of chicken stuffed with mascarpone cheese and spinach. Topped with mozzarella in a champagne cream sauce.	20.95
Pollo Bella Luna Breast of chicken, roasted peppers, fresh tomatoes and black olives.	20.95
Pollo Scarpariello Roasted chicken with Italian sausage, mushrooms, olives and peperoncini.	20.95
Pollo Parmigiana Breast of chicken lightly breaded, topped with melted mozzarella cheese and tomato sauce.	20.95

Sides

Mixed Vegetables	6.95
Chopped Tomato Dressing	3.95
Bruschetta	9.95

Carne / Meats

Sausage Rustiche Homemade Italian sausage lightly spiced, served with sautéed vegetables, garlic and oil.	20.95
Scaloppine Bella Luna Veal scaloppine sautéed with artichokes, mushrooms in a light lemon sauce.	24.95
Scaloppine Romana Veal scaloppine, roasted peppers, capers, olives in a fresh tomato sauce.	24.95
Scaloppine Portabello Veal scaloppine sautéed with portabello mushrooms in a marsala wine sauce.	24.95
Scaloppine Melanzane Veal scaloppine topped with eggplant, melted mozzarella and tomato sauce.	24.95
Lombata Trastevere Pounded veal chop, lightly breaded topped with three color salad in our diced tomato dressing.	32.95
Bistecca Griglia Grilled sirloin topped with portabello mushrooms, artichoke, endive, garlic and oil.	37.95
Nodino Griglia Grilled veal chop topped with portabello mushrooms, artichoke, endive, garlic and oil.	41.50