



## Bella Luna Italian Ristorante

### Hours of Operation

<b>Sunday</b>	<b>CLOSED</b>
<b>Monday</b>	<b>11:00 AM - 9:00 PM</b>
<b>Tuesday</b>	<b>11:00 AM - 9:00 PM</b>
<b>Wednesday</b>	<b>11:00 AM - 9:00 PM</b>
<b>Thursday</b>	<b>11:00 AM - 9:00 PM</b>
<b>Friday</b>	<b>11:00 AM - 9:00 PM</b>
<b>Saturday</b>	<b>CLOSED</b>

### ANTIPASTI - Lunch Menu

- Caponata** **\$4.95**  
*Eggplant, celery, olives, capers and onions in a light tomato sauce, served on crusty bread.*
- Mozzarella Pomodoro** **\$6.95**  
*Slices of tomatoes, fresh mozzarella cheese, virgin olive oil and fresh basil.*
- Funghi al Forno** **\$5.95**  
*Baked mushrooms stuffed with a special blend of spices and bread crumbs.*
- Calamari Fritti** **\$6.95**  
*Calamari sauteed in virgin olive oil, prepared with a special batter.*
- Zuppa** **\$3.95**  
*Soup of the day. Call for daily soup selection.*

### INSALATA - Lunch Menu

- Dell Insalata** **\$3.95**  
*Spring mix with croutons, calamata olives, tomatoes and our house dressing.*
- Insalata di Pollo** **\$7.95**  
*Spring mix greens with our house dressing, topped with grilled chicken breast.*
- Insalata di Pollo Milanese** **\$8.95**  
*Mixed baby greens with chicken cutlet Milanese style and fresh mozzarella cheese.*
- Insalata Gamberetti** **\$10.95**  
*Marinated and grilled shrimp on a bed of spring mix and baby greens, shaving of parmigiano cheese and our house dressing.*
- Insalata di Salmone** **\$11.95**  
*Grilled salmon served over a bed of mixed greens, asparagus and shavings of parmigiano cheese and our house dressing.*
- Caesar Insalata** **\$6.95**  
*Romaine hearts, croutons, anchovies and red onions in our homemade Caesar dressing.*
- Caesar Insalata di Pollo** **\$7.95**  
*Romaine hearts, croutons, anchovies and red onions, topped with grilled chicken breast, in our homemade Caesar dressing.*

### SPECIALTIES - Lunch Menu

- Salicce** **\$8.25**  
*Sweet Italian sausage prepared with a collage of sweet peppers and onions.*
- Pollo alla Parmigiana** **\$9.95**  
*A chicken cutlet, lightly breaded and sauteed, topped with mozzarella cheese, in a tomato sauce.*
- Vitello alla Parmigiana** **\$10.95**  
*Veal cutlet, lightly breaded and sauteed, topped with mozzarella cheese, in a tomato sauce.*
- Pollo Marsala** **\$9.95**  
*Chicken cutlet lightly sauteed with mushrooms, onions and garlic in a sweet Marsala wine sauce.*
- Vitello Marsala** **\$10.95**

*Veal medallions sauteed with fresh mushrooms and onions in a sweet Marsala wine sauce.*

- Gamberetti Bella Luna** **\$11.95**  
*Shrimp lightly coated with bread crumbs, basted and quickly baked with garlic and butter.*
- Gamberetti alla Scampi** **\$11.95**  
*Shrimp sauteed with garlic and olive oil in a lemon butter sauce.*
- Melanzane alla Parmigiana** **\$7.95**  
*Breaded eggplant and marinara sauce, mozzarella and parmigiano cheese baked to perfection.*
- Melanzane Rollatini** **\$8.95**  
*Breaded eggplant, stuffed with ricotta cheese and prepared with our marinara sauce.*
- Pollo Genovese** **\$9.95**  
*Breast of chicken, lightly sauteed in a white wine, lemon butter sauce with marinated artichokes, garlic, mushrooms, capers and fresh tomatoes.*
- Vitello alla Piccata** **\$10.95**  
*Breaded veal medallions, sauteed in a white wine, lemon butter sauce with marinated capers.*
- Pollo alla Piccata** **\$9.95**  
*Chicken cutlet, lightly breaded and sauteed in a white wine, lemon butter sauce with marinated capers.*
- Vitello alla Milanese** **\$10.95**  
*Breaded veal cutlet sauteed in olive oil, garnished with fresh herbs and lemon slices.*

### PASTA - Lunch Menu

- Vongole** **\$8.95**  
*Fresh, chopped clams over a bed of linguini, tossed with garlic and virgin olive oil.*
- Capellini Pomodoro e Basilico** **\$7.95**  
*Angel hair pasta with fresh tomatoes and basil sauce.*
- Capellini Pomodoro e Basilico with Gri** **\$8.95**  
*Angel hair pasta with fresh tomatoes and basil sauce, topped with grilled chicken breast.*
- Pasta e Polpette** **\$8.95**  
*A Sicilian favorite, spaghetti and meatballs served with our homemade marinara sauce.*
- Gamberetti e Spinach Aglio e Oglio** **\$9.95**  
*Sauteed shrimp and spinach tossed with garlic, olive oil and linguini.*
- Lasagna al Forno** **\$8.95**  
*Homemade pasta layered with meat sauce, ricotta cheese, mozzarella and pecorino cheese, then baked to perfection.*
- Lasagna Florentine** **\$9.95**  
*Our homemade lasagna with sauteed spinach and topped with our creamy Alfredo sauce.*
- Fettuccine Alfredo** **\$8.95**  
*Bella Luna's home-style creamy parmigiano cheese sauce, over fettuccine pasta.*
- Fettuccine Alfredo di Pollo** **\$9.95**  
*Bella Luna's home-style creamy parmigiano cheese sauce, over fettuccine pasta, topped with chicken.*
- Fettuccine Alfredo Gamberetti** **\$10.95**  
*Bella Luna's home-style creamy parmigiano cheese sauce, over fettuccine pasta, topped with shrimp.*
- Aglio e Oglio** **\$7.95**  
*Linguini tossed with garlic, virgin olive oil and parsley.*
- Aglio e Oglio di Pollo** **\$8.95**  
*Linguini tossed with garlic, virgin olive oil and parsley, topped with chicken.*
- Aglio e Oglio Gamberetti** **\$9.95**  
*Linguini tossed with garlic, virgin olive oil and parsley, topped with shrimp.*
- Primavera** **\$8.95**  
*Fresh garden vegetables served with penne pasta, all tossed together with garlic and olive oil.*
- Penne Bolognese** **\$8.95**  
*Quill-shaped pasta alla Bella Luna, with meat sauce and fresh basil.*
- Salmone e Asparagus Aglio e Oglio** **\$10.95**  
*Grilled salmon and asparagus tossed with garlic, olive oil and linguini.*

**ANTIPASTI - Dinner Menu**

42. **Caponata** \$5.95  
*Eggplant, celery, capers and onions in a light tomato sauce, served on crusty bread.*
43. **Mozzarella Pomodoro** \$6.95  
*Slices of tomatoes, fresh mozzarella cheese, virgin olive oil and fresh basil.*
44. **Funghi al Forno** \$6.50  
*Baked mushrooms stuffed with a special blend of spices and bread crumbs.*
45. **Calamari Fritti** \$7.95  
*Calamari sauteed in virgin olive oil, prepared with a special batter.*
46. **Vongole al Forno** \$7.95  
*Baked clams, lightly breaded, seasoned and browned with olive oil and garlic.*
47. **Mussels and Clams Fra Diovalo** \$11.95  
*Fresh clams and mussels cooked in a spicy tomato sauce.*
48. **Antipasti Mediterraneo** \$8.95  
*Roasted bell peppers, marinated olives, Sicilian caponata, sopressata, marinated anchovies and imported provolone cheese.*
49. **Gamberetti Fritta** \$8.95  
*Shrimp seasoned and browned in olive oil, prepared with special batter.*
50. **Zuppa Del Matrimonio** \$6.95  
*Classical wedding soup, little herb meatballs and spinach, in a delicate chicken broth.*

**PASTA - Dinner Menu**

*All pasta dishes come with your choice of soup or house salad.*

51. **Capellini Pomodoro e Basilico** \$10.95  
*Angel hair pasta with fresh tomatoes and basil sauce.*
52. **Primavera** \$12.95  
*Fresh garden vegetables served with penne pasta, all tossed together with garlic and olive oil.*
53. **Fettuccine Alfredo** \$12.95  
*Bella Luna's home-style creamy parmigiano cheese sauce, over fettuccine pasta.*
54. **Fettuccine Alfredo alla Pancetta** \$14.95  
*Fettuccine pasta in our homemade creamy parmigiano cheese sauce blended with pancetta and peas.*
55. **Aglione e Oglio** \$9.95  
*Linguini tossed with garlic, virgin olive oil and parsley.*
56. **Puttanesca** \$12.95  
*Linguini, fresh marinara sauce, capers, imported anchovies, black and green olives.*
57. **Penne Bolognese** \$11.95  
*Quill-shaped pasta alla Bella Luna, with meat sauce and fresh basil.*
58. **Lasagna al Forno** \$12.95  
*Homemade pasta layered with meat sauce, ricotta cheese, mozzarella and pecorino cheese, then baked to perfection.*
59. **Gamberetti alla Fra Diovalo** \$16.95  
*Shrimp and crab meat sauteed in a Fra Diovalo sauce served over linguini pasta.*
60. **Frutti di Mare** \$17.95  
*Linguini with clams, shrimp, scallops and mussels in a light herbed tomato sauce.*
61. **Vongole** \$12.95  
*Fresh, chopped clams over a bed of linguini, tossed with garlic and virgin olive oil.*
62. **Cappellini Arselli** \$15.95  
*Scallops, angel hair pasta and fresh asparagus in a tomato-brandy sauce, with just a touch of hot pepper.*

**POLLO (Chicken) - Dinner Menu**

*All dinner entrees include pasta & vegetables, with your choice of soup or salad.*

63. **Pollo alla Parmigiana** \$15.95  
*A chicken cutlet, lightly breaded and sauteed, topped with mozzarella cheese, in a tomato sauce.*
64. **Pollo alla Francese** \$15.95

*Breast of chicken, lightly battered in egg, sauteed in a white wine lemon butter sauce.*

65. **Pollo alla Milanese** \$14.95  
*A chicken cutlet, lightly breaded and sauteed in olive oil, garnished with fresh herbs and lemon slices.*
66. **Pollo alla Piccata** \$15.95  
*Chicken cutlet, lightly breaded and sauteed in a white wine, lemon butter sauce with marinated capers.*
67. **Pollo Pepperoni e Cipalli** \$14.95  
*Breaded chicken cutlet, sauteed and topped with red and gold peppers and onions.*
68. **Pollo alla Griglia e Funghi** \$14.95  
*Grilled chicken breast with sauteed mushrooms.*
69. **Pollo Genovese** \$15.95  
*Breast of chicken, lightly sauteed in a white wine lemon butter sauce with marinated artichokes, garlic, mushrooms, capers and fresh tomatoes.*

**PESCI (Seafood) - Dinner Menu**

*All dinner entrees include pasta & vegetables, with your choice of soup or salad.*

70. **Gamberetti Bella Luna** \$17.95  
*Shrimp lightly coated with bread crumbs, basted and quickly baked with garlic and butter.*
71. **Salmone alla Griglia** \$16.95  
*Grilled salmon served with a dill white wine sauce.*
72. **Gamberetti alla Marsala** \$18.95  
*Shrimp lightly breaded and sauteed in mushrooms, garlic, onions and Marsala wine, topped with mozzarella cheese and baked.*
73. **Gamberetti alla Scampi** \$16.95  
*Shrimp sauteed with garlic and olive oil in a lemon butter sauce.*
74. **Catch of the Day**  
*House Salad \$0.00, Lentil Soup \$0.00, Soup of the Day (add 6.95) \$6.95. Only the freshest fish and seafood are prepared daily. Call for daily selection and pricing.*

**CASA DI VITELLO (Veal) - Dinner Menu**

*All dinner entrees include pasta & vegetables, with your choice of soup or salad.*

75. **Vitello alla Parmigiana** \$18.95  
*Veal cutlet, lightly breaded and sauteed, topped with mozzarella cheese, in a tomato sauce.*
76. **Vitello alla Francese** \$18.95  
*Veal lightly battered in egg, and sauteed in a white wine, lemon butter sauce.*
77. **Vitello alla Piccata** \$18.95  
*Breaded veal medallions, sauteed in a white wine, lemon butter sauce with marinated capers.*
78. **Vitello Oscar** \$21.95  
*Lightly breaded veal medallions with fresh crab meat and asparagus, served with our special bearnaise sauce.*
79. **Vitello alla Tornese** \$17.95  
*Slices of veal sauteed and topped with fresh tomato slices, capers and imported anchovies.*
80. **Vitello alla Milanese** \$17.95  
*Breaded veal cutlet sauteed in olive oil, garnished with fresh herbs and lemon slices.*
81. **Vitello Marsala** \$19.95  
*Veal medallions sauteed with fresh mushrooms and onions in a sweet Marsala wine sauce.*
82. **Vitello al Vino Bianco** \$18.95  
*Lightly sauteed veal cutlets in our special white wine sauce, topped with pearl onions and peas.*
83. **Vitello Saltimbocca** \$21.95  
*Veal sauteed in a unique blend of fresh herbs and white wine sauce served over a bed of spinach and topped with sliced prosciutto.*

**CARNE (Steak) - Dinner Menu**

*All dinner entrees include pasta & vegetables, with your choice of soup or salad.*

84. **Filetto alla Griglia** \$25.95

8 oz. Choice Angus Filet Mignon grilled with sauteed mushrooms and garlic.

- 85. New York Strip Steak** **\$21.95**  
12 oz. Choice Angus Steak seasoned and grilled to perfection.
- 86. Salsicce** **\$14.95**  
Sweet Italian sausage prepared with a collage of sweet peppers and onions.

## DESSERT

- 87. Tiramisu** **\$6.00**  
*"Pick me up" old world style family recipe.*
- 88. Creme Carmel** **\$4.50**  
*Bella Luna's version of flan! A light custard with just enough creme and a touch of orange essence.. blended perfectly.*
- 89. Mousse Pie** **\$6.50**  
*Chocolate mousse, with chocolate kahlua in a chocolate crust.. a chocolate delight!*
- 90. Creme Brulee Cheesecake** **\$6.00**  
*Rich and delicious cheesecake with a raspberry sauce drizzle.*
- 91. New York Style Cannoli** **\$5.00**  
*Homemade pastry shell filled with sweetened cheese, mixed with chocolate drops then dusted with powdered sugar.. a New York classic!*
- 92. Chocolate Tartuffo** **\$6.00**  
*A smooth blend of chocolate hazelnut Italian ice cream encrusted by crunchy hazelnuts and chocolate sprinkles.*
- 93. Pistachio Tartufo** **\$6.00**  
*Elegant Italian pistachio ice cream covered with pistachios and chocolate sprinkles.*
- 94. Cappuccino Crunch** **\$6.50**  
*Wedge of cappuccino and vanilla gelato with chunks of Oreo cookie throughout.*
- 95. Spumoni Wedge** **\$6.50**  
*Rich Italian chocolate, vanilla and pistachio ice cream... a classic!*
- 96. Lemon and Strawberry Sorbetto** **\$5.50**  
*A very cold refreshing combination of lemon and strawberry sorbet.*
- 97. House Gelato** **\$5.50**