



Bella Luna Italian Ristorante

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ANTIPASTI - Lunch Menu

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| 1. Caponata | \$4.95 |
| <i>Eggplant, celery, olives, capers and onions in a light tomato sauce, served on crusty bread.</i> | |
| 2. Mozzarella Pomodoro | \$6.95 |
| <i>Slices of tomatoes, fresh mozzarella cheese, virgin olive oil and fresh basil.</i> | |
| 3. Funghi al Forno | \$5.95 |
| <i>Baked mushrooms stuffed with a special blend of spices and bread crumbs.</i> | |
| 4. Calamari Fritti | \$6.95 |
| <i>Calamari sauteed in virgin olive oil, prepared with a special batter.</i> | |
| 5. Zuppa | \$3.95 |
| <i>Soup of the day. Call for daily soup selection.</i> | |

INSALATA - Lunch Menu

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| 6. Dell Insalata | \$3.95 |
| <i>Spring mix with croutons, calamata olives, tomatoes and our house dressing.</i> | |
| 7. Insalata di Pollo | \$7.95 |
| <i>Spring mix greens with our house dressing, topped with grilled chicken breast.</i> | |
| 8. Insalata di Pollo Milanese | \$8.95 |
| <i>Mixed baby greens with chicken cutlet Milanese style and fresh mozzarella cheese.</i> | |
| 9. Insalata Gamberetti | \$10.95 |
| <i>Marinated and grilled shrimp on a bed of spring mix and baby greens, shaving of parmigiano cheese and our house dressing.</i> | |
| 10. Insalata di Salmone | \$11.95 |
| <i>Grilled salmon served over a bed of mixed greens, asparagus and shavings of parmigiano cheese and our house dressing.</i> | |
| 11. Caesar Insalata | \$6.95 |
| <i>Romaine hearts, croutons, anchovies and red onions in our homemade Caesar dressing.</i> | |
| 12. Caesar Insalata di Pollo | \$7.95 |
| <i>Romaine hearts, croutons, anchovies and red onions, topped with grilled chicken breast, in our homemade Caesar dressing.</i> | |

SPECIALTIES - Lunch Menu

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| 13. Salicce | \$8.25 |
| <i>Sweet Italian sausage prepared with a collage of sweet peppers and onions.</i> | |
| 14. Pollo alla Parmigiana | \$9.95 |
| <i>A chicken cutlet, lightly breaded and sauteed, topped with mozzarella cheese, in a tomato sauce.</i> | |
| 15. Vitello alla Parmigiana | \$10.95 |
| <i>Veal cutlet, lightly breaded and sauteed, topped with mozzarella cheese, in a tomato sauce.</i> | |
| 16. Pollo Marsala | \$9.95 |
| <i>Chicken cutlet lightly sauteed with mushrooms, onions and garlic in a sweet Marsala wine sauce.</i> | |
| 17. Vitello Marsala | \$10.95 |
| <i>Veal medallions sauteed with fresh mushrooms and onions in a sweet Marsala wine sauce.</i> | |

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| 18. Gamberetti Bella Luna | \$11.95 |
| <i>Shrimp lightly coated with bread crumbs, basted and quickly baked with garlic and butter.</i> | |
| 19. Gamberetti alla Scampi | \$10.95 |
| <i>Shrimp sauteed with garlic and olive oil in a lemon butter sauce.</i> | |
| 20. Melanzane alla Parmigiana | \$7.95 |
| <i>Breaded eggplant and marinara sauce, mozzarella and parmigiano cheese baked to perfection.</i> | |
| 21. Melanzane Rollatini | \$8.95 |
| <i>Breaded eggplant, stuffed with ricotta cheese and prepared with our marinara sauce.</i> | |
| 22. Pollo Genovese | \$9.95 |
| <i>Breast of chicken, lightly sauteed in a white wine, lemon butter sauce with marinated artichokes, garlic, mushrooms, capers and fresh tomatoes.</i> | |
| 23. Vitello alla Piccata | \$10.95 |
| <i>Breaded veal medallions, sauteed in a white wine, lemon butter sauce with marinated capers.</i> | |
| 24. Pollo alla Piccata | \$9.95 |
| <i>Chicken cutlet, lightly breaded and sauteed in a white wine, lemon butter sauce with marinated capers.</i> | |
| 25. Vitello alla Milanese | \$10.95 |
| <i>Breaded veal cutlet sauteed in olive oil, garnished with fresh herbs and lemon slices.</i> | |

PASTA - Lunch Menu

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| 26. Vongole | \$8.95 |
| <i>Fresh, chopped clams over a bed of linguini, tossed with garlic and virgin olive oil.</i> | |
| 27. Capellini Pomodoro e Basilico | \$7.95 |
| <i>Angel hair pasta with fresh tomatoes and basil sauce.</i> | |
| 28. Capellini Pomodoro e Basilico with Grilled Chicken | \$8.95 |
| <i>Angel hair pasta with fresh tomatoes and basil sauce, topped with grilled chicken breast.</i> | |
| 29. Pasta e Polpette | \$8.95 |
| <i>A Sicilian favorite, spaghetti and meatballs served with our homemade marinara sauce.</i> | |
| 30. Gamberetti e Spinach Aglio e Oglio | \$9.95 |
| <i>Sauteed shrimp and spinach tossed with garlic, olive oil and linguini.</i> | |
| 31. Lasagna al Forno | \$8.95 |
| <i>Homemade pasta layered with meat sauce, ricotta cheese, mozzarella and pecorino cheese, then baked to perfection.</i> | |
| 32. Lasagna Florentine | \$9.95 |
| <i>Our homemade lasagna with sauteed spinach and topped with our creamy Alfredo sauce.</i> | |
| 33. Fettuccine Alfredo | \$8.95 |
| <i>Bella Luna's home-style creamy parmigiano cheese sauce, over fettuccine pasta.</i> | |
| 34. Fettuccine Alfredo di Pollo | \$9.95 |
| <i>Bella Luna's home-style creamy parmigiano cheese sauce, over fettuccine pasta, topped with chicken.</i> | |
| 35. Fettuccine Alfredo Gamberetti | \$10.95 |
| <i>Bella Luna's home-style creamy parmigiano cheese sauce, over fettuccine pasta, topped with shrimp.</i> | |
| 36. Aglio e Oglio | \$7.95 |
| <i>Linguini tossed with garlic, virgin olive oil and parsley.</i> | |
| 37. Aglio e Oglio di Pollo | \$8.95 |
| <i>Linguini tossed with garlic, virgin olive oil and parsley, topped with chicken.</i> | |
| 38. Aglio e Oglio Gamberetti | \$9.95 |
| <i>Linguini tossed with garlic, virgin olive oil and parsley, topped with shrimp.</i> | |
| 39. Primavera | \$8.95 |
| <i>Fresh garden vegetables served with penne pasta, all tossed together with garlic and olive oil.</i> | |
| 40. Penne Bolognese | \$8.95 |
| <i>Quill-shaped pasta alla Bella Luna, with meat sauce and fresh basil.</i> | |
| 41. Salmone e Asparagus Aglio e Oglio | \$10.95 |
| <i>Grilled salmon and asparagus tossed with garlic, olive oil and linguini.</i> | |

DESSERT - Lunch Menu

- 42. Dolce Creme Carmel** **\$4.50**
A delightfully light custard that is just enough. Egg yolks, milk and a touch of orange essence blended perfectly.
- 43. Tiramisu** **\$5.50**
"Pick me up" old world style family recipe.
- 44. Quadruple Chocolate Mousse Pie** **\$5.50**
Whip cream topping with light and dark mousse on an Oreo cookie crust. Delicious!
- 45. Big Brulee Cheesecake** **\$5.50**
Rich and delicious cheesecake with a raspberry sauce drizzle.
- 46. Cannoli** **\$4.50**
Pastry shell filled with sweet ricotta cheese, chocolate drops and dusted with powdered sugar.
- 47. Gelato Chocolate Tartufo** **\$4.50**
A smooth blend of chocolate hazelnut ice cream encrusted by crunchy hazelnuts and chocolate sprinkles.
- 48. Pistachio Tartufo** **\$4.50**
Elegant pistachio ice cream covered with pistachios and chocolate sprinkles.
- 49. Cassata Spumoni** **\$4.50**
Rich chocolate, genuine pistachio and a mixed fruit flavor artistically layered and shaped. A classic!
- 50. Lemon and Strawberry Sorbetto** **\$4.50**
A very cold refreshing combination of lemon and true strawberry sorbet.
- 51. Raspberry and Mango Sorbetto** **\$4.50**
A truly intense and refreshing combination of raspberry and mango sorbet.
- 52. Gelato** **\$4.50**
Your choice of Dark Chocolate or House Choice Gelato

ANTIPASTI - Dinner Menu

- 53. Caponata** **\$5.95**
Eggplant, celery, capers and onions in a light tomato sauce, served on crusty bread.
- 54. Mozzarella Pomodoro** **\$6.95**
Slices of tomatoes, fresh mozzarella cheese, virgin olive oil and fresh basil.
- 55. Funghi al Forno** **\$6.50**
Baked mushrooms stuffed with a special blend of spices and bread crumbs.
- 56. Calamari Fritti** **\$7.95**
Calamari sauteed in virgin olive oil, prepared with a special batter.
- 57. Vongole al Forno** **\$7.95**
Baked clams, lightly breaded, seasoned and browned with olive oil and garlic.
- 58. Mussels and Clams Fra Diovalo** **\$11.95**
Fresh clams and mussels cooked in a spicy tomato sauce.
- 59. Antipasti Mediterraneo** **\$8.95**
Roasted bell peppers, marinated olives, Sicilian caponata, sopressata, marinated anchovies and imported provolone cheese.
- 60. Gamberetti Fritta** **\$8.95**
Shrimp seasoned and browned in olive oil, prepared with special batter.
- 61. 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.

- 62. Capellini Pomodoro e Basilico** **\$9.95**
Angel hair pasta with fresh tomatoes and basil sauce.
- 63. Primavera** **\$12.95**
Fresh garden vegetables served with penne pasta, all tossed together with garlic and olive oil.

- 64. Fettuccine Alfredo** **\$12.95**
Bella Luna's home-style creamy parmigiano cheese sauce, over fettuccine pasta.
- 65. Fettuccine Alfredo alla Pancetta** **\$14.95**
Fettuccine pasta in our homemade creamy parmigiano cheese sauce blended with pancetta and peas.
- 66. Aglio e Oglio** **\$9.95**
Linguini tossed with garlic, virgin olive oil and parsley.
- 67. Puttanesca** **\$12.95**
Linguini, fresh marinara sauce, capers, imported anchovies, black and green olives.
- 68. Penne Bolognese** **\$11.95**
Quill-shaped pasta alla Bella Luna, with meat sauce and fresh basil.
- 69. Lasagna al Forno** **\$12.95**
Homemade pasta layered with meat sauce, ricotta cheese, mozzarella and pecorino cheese, then baked to perfection.
- 70. Gamberetti alla Fra Diovalo** **\$16.95**
Shrimp and crab meat sauteed in a Fra Diovalo sauce served over linguini pasta.
- 71. Frutti di Mare** **\$17.95**
Linguini with clams, shrimp, scallops and mussels in a light herbed tomato sauce.
- 72. Vongole** **\$12.95**
Fresh, chopped clams over a bed of linguini, tossed with garlic and virgin olive oil.
- 73. 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.

- 74. Pollo alla Parmigiana** **\$15.95**
A chicken cutlet, lightly breaded and sauteed, topped with mozzarella cheese, in a tomato sauce.
- 75. Pollo alla Francese** **\$15.95**
Breast of chicken, lightly battered in egg, sauteed in a white wine lemon butter sauce.
- 76. Pollo alla Milanese** **\$14.95**
A chicken cutlet, lightly breaded and sauteed in olive oil, garnished with fresh herbs and lemon slices.
- 77. Pollo all Piccata** **\$15.95**
Chicken cutlet, lightly breaded and sauteed in a white wine, lemon butter sauce with marinated capers.
- 78. Pollo Pepperoni e Cipalli** **\$14.95**
Breaded chicken cutlet, sauteed and topped with red and gold peppers and onions.
- 79. Pollo alla Griglia e Funghi** **\$14.95**
Grilled chicken breast with sauteed mushrooms.
- 80. 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.

- 81. Gamberetti Bella Luna** **\$17.95**
Shrimp lightly coated with bread crumbs, basted and quickly baked with garlic and butter.
- 82. Salmone alla Griglia** **\$16.95**
Grilled salmon served with a dill white wine sauce.
- 83. Gamberetti alla Marsala** **\$18.95**
Shrimp lightly breaded and sauteed in mushrooms, garlic, onions and Marsala wine, topped with mozzarella cheese and baked.
- 84. Gamberetti alla Scampi** **\$16.95**
Shrimp sauteed with garlic and olive oil in a lemon butter sauce.
- 85. Catch of the Day**

CASA DI VITELLO (Veal) - Dinner Menu

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

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| 86. Vitello alla Parmigiana | \$18.95 |
| <i>Veal cutlet, lightly breaded and sauteed, topped with mozzarella cheese, in a tomato sauce.</i> | |
| 87. Vitello alla Francese | \$18.95 |
| <i>Veal lightly battered in egg, and sauteed in a white wine, lemon butter sauce.</i> | |
| 88. Vitello alla Piccata | \$18.95 |
| <i>Breaded veal medallions, sauteed in a white wine, lemon butter sauce with marinated capers.</i> | |
| 89. Vitello Oscar | \$21.95 |
| <i>Lightly breaded veal medallions with fresh crab meat and asparagus, served with our special bearnaise sauce.</i> | |
| 90. Vitello alla Tornese | \$17.95 |
| <i>Slices of veal sauteed and topped with fresh tomato slices, capers and imported anchovies.</i> | |
| 91. Vitello alla Milanese | \$17.95 |
| <i>Breaded veal cutlet sauteed in olive oil, garnished with fresh herbs and lemon slices.</i> | |
| 92. Vitello Marsala | \$19.95 |
| <i>Veal medallions sauteed with fresh mushrooms and onions in a sweet Marsala wine sauce.</i> | |
| 93. Vitello al Vino Bianco | \$18.95 |
| <i>Lightly sauteed veal cutlets in our special white wine sauce, topped with pearl onions and peas.</i> | |
| 94. Vitello Saltimbocca | \$21.95 |
| <i>Veal sauteed in a unique blend of fresh herbs and white wine sauce served over a bed of spinach and topped with sliced prosciutto.</i> | |

CARNE (Steak) - Dinner Menu

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

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| 95. Filetto alla Griglia | \$25.95 |
| <i>8 oz. Choice Angus Filet Mignon grilled with sauteed mushrooms and garlic.</i> | |
| 96. New York Strip Steak | \$21.95 |
| <i>12 oz. Choice Angus Steak seasoned and grilled to perfection.</i> | |
| 97. Salsicce | \$14.95 |
| <i>Sweet Italian sausage prepared with a collage of sweet peppers and onions.</i> | |

DESSERT - Dinner Menu

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|---|---------------|
| 98. Creme Carmel | \$4.50 |
| <i>A delightfully light custard that is just enough. Egg yolks, milk and a touch of orange essence blended perfectly.</i> | |
| 99. Tiramisu | \$6.00 |
| <i>"Pick me up" old world style family recipe.</i> | |
| 100. Chocolate Toffee Mousse with Kahlua | \$6.50 |
| <i>Golden toffee crunches float among clouds of creamy rich Kahlua'd chocolate mousse.</i> | |
| 101. Big Brulee Cheesecake | \$6.00 |
| <i>Rich and delicious cheesecake with a raspberry sauce drizzle.</i> | |
| 102. Cannoli | \$5.00 |
| <i>Pastry shell filled with sweet ricotta cheese, chocolate drops and dusted with powdered sugar.</i> | |
| 103. Chocolate Tartufo | \$6.00 |
| <i>A smooth blend of chocolate hazelnut ice cream encrusted by crunchy hazelnuts and chocolate sprinkles.</i> | |
| 104. Pistachio Tartufo | \$6.00 |
| <i>Elegant pistachio ice cream covered with pistachios and chocolate sprinkles.</i> | |
| 105. Cassata Spumone | \$6.50 |
| <i>Rich chocolate, genuine pistachio and a mixed fruit flavor artistically layered and shaped. A classic!</i> | |
| 106. Lemon and Strawberry Sorbetto | \$5.50 |
| <i>A very cold refreshing combination of lemon and true strawberry sorbet.</i> | |

107. Gelato

Your choice of Dark Chocolate or House Choice Gelato

\$5.50