

Appetizers

BELLA FISH CHOWDER 10

toasted house focaccia bread

GOLDEN FRIED CALAMARI AND ZUCCHINI 18

cajun lime dip

ESCARGOT 'FRENCY' 19

Pernod dipped escargots baked with garlic butter, goat cheese and presented with homemade garlic bread

GRAND SEAFOOD ANTIPASTO 25

array of cold and warm seafood appetizers.. a must try for seafood lovers

SEARED SEA SCALLOPS 22 / 38

celeriac pure, maple candied pancetta, apple, radishes, rainbow microgreen

PARMA HAM, MOZZARELLA & CANTALOUPE 18

baby watercress, grilled artichokes confit, focaccia crisps, balsamic glaze

BEEF TARTAR ALLA MODA 19

hand minced De Bragga butcher's tenderloin, crispy focaccia crostini, bernaise sauce, avocado, baby watercress

SESAME CRUSTED SEARED AHI TUNA 17

honey ginger reduction, wasabi mayo, avocado, served with side Bella salad

GRILLED SPANISH OCTOPUS 19

saffron potatoes, soya beans, pickled celery, cherry tomato confit, black ink aioli

PAN ROASTED DUCK BREAST 18

blueberry and port wine reduction, parsnip purée

THAI STYLE ROPE MUSSELS 19/27

lemongrass, kaffir lime leaves, red chilies, coconut milk

HOUSE CAESAR SALAD 10

garlic croutons, house dressing, parmesan shavings

add grilled chicken \$4.00, grilled steak \$8.00, shrimps \$2.00 each

BELLA SALAD 10

mix greens, tomatoes, cucumbers, bell peppers, radishes, red onions, carrots, italian dressing

add grilled chicken \$4.00, grilled steak \$8.00, shrimps \$2.00 each

CAPRESE TRICOLORE 16

local bermuda ripe tomatoes, fresh mozzarella and avocado, kalamata olives, fresh basil, balsamic glaze

VEGAN FRUIT AND QUINOA SALAD 19

baby spinach, cucumbers, apple, strawberries, blueberries, kiwi, cranberries, avocado and grapes, sunflower seeds, toasted pecans, honey balsamic dressing

Mains

HOMEMADE PAPPARDELLE AL RAGU 26

large broad noodles combined with pulled beef cheeks ragout

TAGLIOLINI NERI AI FRUTTI DI MARE 29

homemade black ink pasta combined with an array of seafood served on roasted garlic and fresh tomato coulis

BICOLOR LOBSTER RAVIOLI 29

homemade pasta pocket stuffed with maine lobster and ricotta, saffron veloute, shrimps and asparagus

MEAT LASAGNA 24

Livio's old tradition

FETTUCCINE ALFREDO 19

homemade cream sauce with mushrooms and peas

add vegetables or grilled chicken for \$4.00, shrimps for \$2.00 each or grilled steak for \$8.00

PENNETTE DELIZIOSE 28

shrimps, scallops, lobster meat and baby spinach flambéed with cognac and laced in a delicious creamy pink sauce

RISOTTO MARE E MONTI 29

local oyster mushrooms, porcini mushrooms, langoustine meat and scallops

BAROLO WINE BRAISED BONELESS LAMB CHUMP 32

melting tender, served with saffron risotto, sautéed baby spinach, aromatic gremolata

NEW ZEALAND RACK OF LAMB 39

herb and nuts crusted, baked to your liking, served with wild forest berry and mint gravy

BRAZILIAN PICANHA 29

grilled flavorful 100% black angus sirloin cap, hawaiian black salt, chimichurri

100% BLACK ANGUS 12 OZ NY STRIPLOIN 39

wild mushrooms and Barolo gravy, hand cut fries, sautéed vegetables

CHICKEN TIKKA MASALA 27

basmati rice, Bella naan bread twist..

BAKED CRAB LUMP STUFFED JUMBO TIGER SHRIMPS 36

citrus and chives beurre blanc

CHICKEN ALLA PARMIGIANA

pan-fried, breaded free range chicken breast, baked with basil tomato sauce, buffalo mozzarella and parmesan cheese

SEAFOOD EXTRAVAGANZA GRILLED PLATTER (MINIMUM FOR 2 PERSONS) 75

catch of the day, octopus, cuttle fish, jumbo shrimps, baby calamari and scallops, thai steamed mussels, crispy polenta, salsa verde and side of lemon butter sauce

GRAND CHURRASCO PLATTER (MINIMUM FOR 2 PERSONS) 69

picanha, striploin, lamb chops, chorizo, grilled chicken, crispy polenta, garlic portobello, chimichurri wild mushrooms gravy

CATCH OF THE DAY 39

grilled with lemon zest and butter sauce with asparagus and grape tomatoes

BELLA GOURMET JUMBO BURGER (THE CHALLENGE!!) 27

homemade 20 oz beef burger combined with house smoked brisket, bacon pepper jam, melting italian taleggio cheese and bull's eye fried egg

accompanied with your choice of sautéed vegetables OR salad and starch of the day