

## Entrées

### Balsamic Chicken

Grilled chicken breast  
topped with balsamic glaze.  
**\$85**

### Grilled Salmon

Grilled salmon topped with a lemon  
butter cream sauce.  
**\$105**

### Mediterranean Salmon

Grilled salmon topped with fire roasted  
tomatoes, roasted red peppers, capers,  
and artichokes in a sage butter sauce.  
**\$115**

### Chicken Parmesan

Topped with marinara and  
mozzarella cheese.  
**\$90**

### Chicken Piccata

Sautéed chicken breast topped  
with a white wine lemon butter  
cream sauce and capers.  
**\$90**

### Chicken Marsala

Sautéed chicken topped with a  
portabella marsala sauce.  
**\$90**

### All Entrées served with your choice of 1 side:

Penne pasta with choice of sauce  
Mashed potatoes  
Herb Butter Broccoli  
Vegetable medley

Additional sides can be purchased.  
**\$35**

## Desserts

### Cannoli Tray

Crispy cannoli shells filled with  
sweet Ricotta and cream cheese,  
capped with chocolate chips.  
**\$32 dozen**

### Cookie Tray

An assortment of fresh  
baked cookies.  
**\$14 dozen**

### Mini Peanut Butter Chocolate

### Bombe Tray

Chocolate cookie crust stuffed with  
peanut butter mousse and a  
chocolate brownie. Topped with  
peanut butter sauce.  
**\$32 dozen**

### Tiramisu Tray

Traditional Italian dessert with  
mascarpone cheese filling and  
espresso soaked ladyfingers.  
**\$65 serves 24**

## Notes



[www.bellafrutteto.com](http://www.bellafrutteto.com)

**Phone: 724-940-7777**

**Fax: 724-940-7778**

**LARGE ORDERS FOR  
HOME OR OFFICE**

**Make life easy with our  
ready to serve meals**

**Just call 48 hours ahead with your  
desired pick up time and your order  
will be ready when you are.**

**Delivery and set up available for a fee.**

*All orders include:*

*Rolls  
Butter  
Parmesan Cheese*

**Serving Utensils, Paper Plates, Wrapped  
cutlery, and extra napkins available per  
order size.**

**All entrees, pastas and salads are  
served in half size pans that will  
feed up to 10 people.**

\* Menu items and prices are subject to change.

## Appetizers

### Antipasti Platter

A variety of meats, cheeses, olives and marinated vegetables.  
\$75

### Grilled Vegetable Platter

Marinated and grilled zucchini, portabellas, asparagus, banana peppers, red onions and bell peppers. Topped with balsamic glaze.  
\$65

### Fresh Vegetable Platter

An assortment of in season vegetables. Served with parmesan ranch dressing.  
\$60

### Fruit and Cheese Platter

An assortment of in season fruits. Served with a variety of cheeses.  
\$65

Platters serve 25–30 people

### Zucchini Planks

Zucchini lightly fried golden brown and served with marinara and parmesan ranch.  
\$26 dozen

### House Made Potato Chips

Fried crisp and tossed with Italian seasonings. Served with parmesan ranch dressing.  
\$16 small - \$30 large

### Beans and Greens

Cannellini beans sautéed with fresh spinach in a spicy garlic sauce.  
\$45 small - \$75 large  
Add sausage: \$12 - \$18

### Banana Peppers

Banana peppers stuffed with spicy Italian sausage and mozzarella cheese. Served over marinara.  
\$40 dozen

### Meatballs in Sauce

Choice of sauce  
Marinara \$60  
or Marsala \$70

## Salads

### Grilled Chicken

Field greens topped with Roma tomatoes, red onions, cucumbers, mozzarella cheese and grilled chicken. Served with parmesan ranch dressing.  
\$55

### Harvest Chicken

Field greens topped with pumpkin seeds, dried cranberries, cheddar cheese and cranberry glazed chicken breast. Served with balsamic vinaigrette.  
\$60

### Caesar Salad

Romaine topped with our house made croutons and parmesan cheese. Served with Caesar dressing.  
\$40

### Mixed Green Salad

Field greens topped with Roma tomatoes, cucumbers, red onions, house made croutons and feta cheese. Served with balsamic vinaigrette.  
\$40

### Prosciutto and Fig

Field greens topped with prosciutto, roasted figs, walnuts, red onions and goat cheese. Served with balsamic vinaigrette.  
\$50

### Beet Salad

Field greens topped with beets, candied pecans, and goat cheese. Served with citrus vinaigrette.  
\$45

### Caprese Salad

Field greens tossed in basil oil and topped with fresh mozzarella pearls, Roma tomatoes, red onions, and balsamic glaze.  
\$50

*Add to any salad or pasta:*

*Chicken \$26  
Crumbled Sausage \$30  
Shrimp or Salmon \$60*

## Pastas

### Sausage and Chicken

Chicken breast, Italian sausage and mozzarella cheese tossed with penne pasta and tomato cream sauce.  
\$70

### Lasagna

Ground beef and Italian sausage layered with mozzarella and ricotta cheeses, Alfredo, and marinara.  
\$84

### Mushroom and Sausage Penne

Mushroom, sausage, and spinach with penne in marinara sauce.  
\$70

### Meatball Bake

Meatballs and marinara tossed with penne pasta. Baked with a generous layer of mozzarella cheese.  
\$65

### Apple Ravioli

Our house specialty. Granny Smith apples sautéed with amaretto, golden raisins and balsamic roasted figs in a fresh sage butter sauce with cheese ravioli.  
\$80

### Seafood Bake

Shrimp, scallops, crab meat and radiatore tossed with pink vodka. Topped with fresh mozzarella and Roma tomatoes.  
\$120

### Penne Pasta with Chicken

With choice of sauce:  
Marinara, Alfredo, Pink Vodka, Tomato Cream  
\$55

### Penne Pasta with Bolognese Sauce

Penne with meat sauce made with tomatoes, red wine, Ground beef, celery, carrots, and onions.  
\$65

\*Gluten Free Cheese Ravioli and Penne available