

## 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  
Paper Plates  
Napkins  
Silverware**

**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