

APPETIZERS

Caprese Risotto Cakes

Breaded Risotto / Fire Roasted
Tomato / Basil / Fresh Mozzarella /
Tomato Cream Sauce 11

Apple Ravioli

Cheese Ravioli / Amaretto Granny
Smith Apple / Golden Raisin /
Roasted Fig / Sage Butter 12

Zucchini Planks

Breaded Zucchini / Grated Parmesan
Marinara / Parmesan Ranch 11

Beans and Greens

Cannellini Bean / Spinach /
Light Spicy Garlic Sauce 10

Add Italian Sausage 4

Banana Peppers

Banana Pepper / Italian Sausage /
Mozzarella Cheese / Marinara 12

Add Baked Mozzarella 2

SALADS & SOUPS

Caesar

Romaine / Crouton / Parmesan
Cheese / Caesar Dressing
Side Salad 7 Entrée Salad 14

Mixed Green

Field Greens / Roma Tomato /
Cucumber / Red Onion / Crouton /
Feta / Balsamic Vinaigrette
Side Salad 7 Entrée Salad 14

Beet Salad

Field Greens / Beet / Candied Pecan /
Goat Cheese / Citrus Vinaigrette
Side Salad 8 Entrée Salad 17

Wedge Salad

Iceberg / Roma Tomato /
Dried Cranberry / Bacon /
Red Onion / Crumbled Blue Cheese /
Blue Cheese Dressing 11

Prosciutto and Fig

Field Greens / Prosciutto / Roasted
Fig / Red Onion / Walnut / Goat
Cheese / Balsamic Vinaigrette
Side Salad 8 Entrée Salad 17

Parmesan Ranch Chicken

Grilled Chicken / Field Greens / Roma
Tomato / Red Onion
Cucumber / Mozzarella / Ranch 17

Harvest Salad

Cranberry-Glazed Chicken or Salmon /
Field Greens / Toasted Pumpkin Seed /
Cranberry / Sweet Potato Fries /
Cheddar / Balsamic Vinaigrette
Chicken 18 Salmon 20

Italian Wedding Soup

Chicken / Meatballs / Carrot / Onion /
Spinach / Orzo
5 cup - 8 bowl - 10 quart

Soup of the Day

House-Made Soup Changes Daily
5 cup - 8 bowl - 10 quart

Lobster Bisque

A rich creamy lobster soup
7 cup - 10 bowl - 13 quart

Add a Protein

Grilled Chicken 5 / Blackened Chicken 6 / Crispy Chicken 6 / Filet Tips 11 /
Scallops 13 / Sesame Crusted Tuna 12 / Jumbo Shrimp 11 / Salmon 12

ENTREES

Cranberry Almond Salmon *

Almond Breaded Salmon / Dried Cranberry / Herb Butter Glaze /
Herb Butter Broccoli / Yukon Mashed Potato 25

Mediterranean Salmon *

Grilled Salmon / Fire Roasted Tomato / Roasted Red Pepper / Capers /
Artichoke / Sage Butter Sauce /
Herb Butter Broccoli / Yukon Mashed Potato 25

Sesame Crusted Ahi Tuna*

Sesame Coated Ahi Tuna / Sweet Chili Glaze / Green Onion / Linguine /
Spicy Oil & Garlic 25

Tomato Basil Chicken

Herb Breaded Chicken / Tomato Cream Sauce / Parmesan /
Fire Roasted Tomato Basil Risotto 24

Balsamic Chicken

Grilled Balsamic Chicken / Balsamic Glaze / Herb Butter Broccoli /
Yukon Mashed Potato 19

CLASSIC DISHES

Zucchini Parmesan

Breaded Zucchini Planks / Mozzarella / Linguine / Tomato Cream 20

Lasagna

Spicy Italian Sausage / Beef / Mozzarella / Ricotta / Marinara / Alfredo 20

Choose any of the below entrées with

Veal 24 or Chicken 22

Parmesan

Breaded Veal or Chicken / Mozzarella / Linguine / Marinara

Piccata

Sautéed Veal or Chicken / Capers / Lemon Butter Cream / Capellini /
Herb Butter Alfredo

Marsala

PASTAS

Sausage Stuffed Chicken

Breaded Chicken / Spicy Italian
Sausage / Mozzarella / Linguine /
Tomato Cream Sauce 22

Steak Gorgonzola*

Sautéed Steak Tips / Spinach /
Gorgonzola Crumble /
Penne / Gorgonzola Cream Sauce /
Balsamic Glaze 24

Spicy Shrimp and Scallop

Jumbo Shrimp / Scallops / Capellini /
Spicy Lobster Cream Sauce / Spicy
Breadcrumb / Green Onion 30

Seafood Bake

Crab Meat / Jumbo Shrimp /
Scallops / Roma Tomato /
Fresh Mozzarella / Radiatore /
Pink Vodka Sauce 32

Apple Ravioli

Cheese Ravioli / Amaretto Granny
Smith Apple / Golden Raisin /
Balsamic-Roasted Fig /
Sage Butter Sauce 22

Lobster Ravioli

Lobster and Cheese Ravioli /
Pink Vodka Sauce /
Goat Cheese 26

Butternut Squash Ravioli

Sautéed Butternut Squash /
Pumpkin Seed / Sage Butter Sauce /
Butternut Squash Ravioli 20

Meatball Bake

Two Meatballs / Angel Hair
Marinara / Baked Mozzarella 19

Mediterranean Chicken Pasta

Sautéed Chicken / Artichokes / Roasted Red
Peppers / Spinach / Fire Roasted Tomatoes /
Kalamata Olives / Capellini /
Feta-Lemon Cream Sauce 24

PICK A PASTA

Choose a Pasta:

Linguine / Penne / Brown Rice Penne
Radiatore / Capellini 15

Cheese Ravioli / Gnocchi /
Zucchini Noodles 17

Choose a Sauce:

Marinara / Alfredo / Tomato Cream /
Pink Vodka / Spicy Marinara /
Butter / Oil & Garlic

***Bolognese Meat Sauce add 4**

Add a Protein:

Grilled Chicken 5 /
Crumbled Italian Sausage 5 /
Filet Tips 11 / Salmon 12 /
Jumbo Shrimp 11 / Scallops 13 /
Sesame Crusted Tuna 12 /
Meatball 2

Add a Vegetable:

Spinach / Portabella Mushroom /
Banana Pepper / Fire Roasted Tomato
Broccoli

Per Vegetable 2

*NOTICE: Consuming raw or undercooked meats, poultry, seafood,
shellfish and eggs may increase your risk of food borne illness.

MAKE IT A BAKE

Pasta Topped With Baked Shredded Mozzarella Cheese 3

DESSERTS

CHOCOLATE PEANUT BUTTER BOMBE

Chocolate cookie crust stuffed with peanut butter mousse and a chocolate peanut butter brownie.
Topped with a peanut butter cream.

10

CANNOLI

Crispy cannoli shells filled with sweet Ricotta and cream cheese capped with chocolate chips.

8

TIRAMISU

Traditional Italian dessert with mascarpone cheese filling and ladyfingers soaked in espresso.

8

COLOSSAL CARROT CAKE

A giant slice of carrot cake with walnuts layered with cream cheese icing and topped with caramel sauce.

12

Catering

Now accepting reservations for all of your meetings, parties and special catering needs. Our chef can even create the perfect finish to all your events with our delicious house made desserts.

Ask your server for more details and a copy of our catering menu or call us at 724-940-7777.

Private Parties

Our private dining rooms can easily be configured for groups of up to 45 to suit your individual party, business meeting, presentation, and entertainment needs. Wireless Internet access can be made available. Call us at 724-940-7777 and we can discuss your specific needs.

Gift Cards

Our gift cards are perfect for all your gift giving needs and are available in any denominations you desire starting at \$20.00. Ask your server for more details or call us at 724-940-7777.

LUNCH

Served from 12-4 pm

Chicken Salad Sandwich

Chicken salad with dried cranberries, golden raisins, diced apples, and almonds
Field Greens / Tomato / Brioche Bun 13

Frutteto Burger

All beef burger / Choice of American / Provolone / Cheddar
Field Greens / Tomato / Onion / Brioche Bun 14

Chicken Pesto Sandwich

Seared Chicken Breast / Provolone / Fire Roasted Tomatoes
Pesto Mayo / Balsamic Glaze / Field Greens / Tomato / Onion / Brioche Bun 14

Italian Hoagie

Salami / Pepperoni / Capicola / Ham / Provolone /
Tomato / Zesty Italian Slaw / Hoagie Roll 14

Meatball Hoagie

Meatballs / Marinara / Provolone / Hoagie Roll 14

Chicken Parmesan Hoagie

Breaded Chicken / Marinara / Provolone / Hoagie Roll 14

Harvest Chicken Panini

Chicken Salad / Cheddar Cheese / Sweet Potato Fries /
Cranberry Glaze / Grilled Italian Bread 14

Steak Panini

Seared Steak / Sauteed Onions / Sauteed Portabellas / Provolone
Horseradish Mayonnaise / Grilled Italian Bread 15

All sandwiches served with choice of side:

House Made Potato Chips / French Fries / Sweet Potato Fries

Substitute the following for an additional \$4

Mixed Green Salad / Caesar Salad / Wedding Soup / Soup of the Day



Carry Out Menu

Phone: 724-940-7777

Fax: 724-940-7778

Welcome and thank you for dining with us at Bella Frutteto. Whether inside our comfortable dining room or outside on our patio overlooking the “beautiful orchard”, you are sure to enjoy our Italian cuisine.

Private rooms, take out and catering are available, along with a full bar to compliment your dining experience.

Visit us at:

www.bellafrutteto.com

where you can check for our complete menu and seasonal specials

*Menu items and prices are subject to change