

APPETIZERS

Apple Bruschetta

Granny Smith, red delicious apples, red onions, and red peppers in sweet balsamic vinaigrette. Served with Italian toast drizzled with balsamic glaze. **8**

Bella Blue Bruschetta

Fresh roma tomatoes, basil, red onions, red peppers and gorgonzola cheese in our garlic vinaigrette. Served with Italian toast. **8**

Banana Peppers

Banana peppers stuffed with spicy Italian sausage and mozzarella cheese. Served over marinara. **9**

Stuffed Zucchini

Strips of zucchini stuffed with provolone cheese and prosciutto. Served over spicy marinara. **8**

Apple Ravioli

A smaller portion of our House Specialty. Granny smith apples sautéed with amaretto, golden raisins, and balsamic roasted figs in a fresh sage butter sauce atop cheese ravioli. **8**

Risotto Cakes

Lightly breaded risotto cakes filled with fresh mozzarella and served with a side of tomato basil sauce. **8**

Beer Battered Asparagus

Fresh asparagus dipped in beer batter, fried crisp. Served with a side of Dijon cream sauce. **7**

Beans and Greens

Cannellini beans sautéed with fresh spinach in a spicy garlic sauce. **7**
Add Italian sausage. **9**

Crab Cakes

Jumbo lump crab cakes lightly fried golden brown and served with Dijon cream sauce and field greens. **12**

Genovese Spinach Dip

A blend of Italian cheeses, fresh spinach, and artichokes. Served with Italian toast. **8**

Flat Bread of the Day

Fresh ingredients served on top of a thin crust.
Call to find out our daily creation. **9**

SALADS & SOUPS

Chicken Caesar

Romaine tossed in Caesar dressing with house made croutons. Topped with parmesan cheese. **14**

Apple Walnut

Grilled Granny Smith apples on a bed of field greens and walnuts tossed in our sour apple vinaigrette. Topped with gorgonzola cheese. **13**

Mediterranean

Black olives, sun dried tomatoes, artichokes and pine nuts tossed with field greens in our garlic vinaigrette Topped with feta cheese. **13**

Crispy Chicken or Grilled Chicken

Roma tomatoes, red onion, and cucumbers tossed with field greens in parmesan ranch dressing. Topped with mozzarella cheese. **14**

Harvest Chicken

Field greens tossed with balsamic dressing, pumpkin seeds and dried cranberries. Topped with cheddar cheese, sweet potato fries and a cranberry glazed chicken breast. **15**

Add to above salads Chicken \$4, Shrimp \$7, Steak \$7, Salmon \$8, Scallops \$8, or Sesame Tuna \$9

Available Dressings

Balsamic Vinaigrette, Garlic Vinaigrette, Caesar, Blue Cheese, Golden Italian, Oil & Vinegar, Apple Vinaigrette, and Parmesan Ranch.

Caesar Salad

Romaine tossed with our house made croutons and Caesar dressing. Topped with parmesan cheese. **6**

Mixed Green Salad

Field greens tossed in our balsamic vinaigrette with Roma tomatoes, cucumbers, onions, and house made croutons. Topped with feta cheese. **6**

DELUXE SIDE SALADS

Spinach Salad

Spinach and walnuts tossed in our roasted garlic vinaigrette. Topped with Granny Smith apples and Gorgonzola cheese. **7**

Mozzarella Caprese

Fresh Mozzarella and Roma tomatoes drizzled with basil oil and served with mixed greens. **7**

Prosciutto and Fig

Prosciutto, roasted figs, walnuts and red onions mixed with field greens in our balsamic vinaigrette.
Topped with goat cheese. **7**

SOUPS

Italian Wedding

The perfect marriage of chicken, meatballs, carrots, and spinach in chicken broth with orzo pasta. **5**

Soup del Giorno

Home made soup of the day, changes daily. **5**

TRADITIONAL

Marsala

Topped with a Portabella Marsala sauce, served over penne in a brown butter sauce. Chicken **17** or Veal **18**

Piccata

A white wine lemon butter cream sauce with capers, served with a side of herb butter angel hair.
Chicken **17** or Veal **18**

Parmesan

Served with linguine tossed in marinara and topped with fresh mozzarella. Chicken **17**, Veal **18**

ENTREES

Filet

6 ounce filet grilled to your liking and topped with herb butter. Served with crisp rosemary potatoes and grilled asparagus. **23**
Add 3 crab-stuffed jumbo shrimp. **7**

Tomato Basil Chicken

Pan seared chicken breast topped with tomatoes, basil, fresh mozzarella cheese and balsamic glaze. Served with herb butter angel hair and grilled asparagus. **18**

Mediterranean Salmon

Grilled Salmon topped with a medley of olives, sun dried tomatoes, roasted red peppers, capers, and artichokes in a sage butter sauce. Served with sautéed spinach and crisp rosemary potatoes. **19**

Sesame-Crusted Ahi Tuna

Ahi Tuna coated in black and white sesame seeds and pan seared to your liking. Topped with a sweet chili sauce. Served with a side of spicy linguine. **20**

Crab Cakes

Jumbo lump crab cakes sautéed golden brown and served over a Dijon cream sauce. Served with vegetable medley and herb butter angel hair. **23**

Balsamic Chicken

Grilled chicken breast topped with a balsamic glaze. Served with vegetable medley and mashed Yukon potatoes. **16**

Cranberry Almond Salmon

Cranberry and almond breaded salmon topped with a cranberry herb butter sauce. Served with crispy rosemary potatoes and vegetable medley. **19**

Pistachio Walnut Chicken

Breaded in a blend of pistachios and walnuts, sautéed golden brown and topped with a sweet onion demi glaze and goat cheese. Served with a side of Granny Smith hash. **18**

Veal Oscar

Tender veal medallions sautéed in a lemon garlic cream sauce with asparagus and jumbo lump crab meat. Served on a bed of linguine. **20**

Basil Marinated Skirt Steak

Tender skirt steak grilled to your liking and topped with a balsamic glaze. Served with vegetable medley and crispy rosemary potatoes. **18**
Try it stuffed with spinach, roasted red peppers and gorgonzola. **20**

Parmesan Crusted Striped Bass

Parmesan breaded and fried golden brown. Topped with a spinach and fire roasted tomato cream sauce. Served over a bed of linguine tossed in basil oil. **20**

Seafood-Stuffed Striped Bass

Striped Bass stuffed with crab, shrimp and scallops. Topped with a lemon-butter sauce. Served on a bed of Mediterranean orzo. **21**

Shrimp and Spinach

Jumbo shrimp sautéed with Roma tomatoes and spinach in a light lemon cream sauce tossed with angel hair. **18**

Sausage Stuffed Chicken

Chicken breast stuffed with spicy Italian sausage and mozzarella cheese, fried golden brown. Served over tomato cream sauce tossed with linguine. **17**

Steak Gorgonzola *

Sautéed steak tips and spinach in a gorgonzola cream sauce tossed with penne. Topped with balsamic glaze. **17**

Lasagna

Ground beef and Italian sausage layered with mozzarella and ricotta cheese, Alfredo, and marinara. **17**

Mediterranean

Spinach, sun dried tomatoes, toasted pine nuts and feta cheese in a rich vegetable broth tossed with wheat penne. **14**

Mushroom Ravioli

Portabella mushroom stuffed ravioli tossed with sliced portabella in a porcini cream sauce. **16**

Chicken Diavolo

Banana peppers and garlic in a spicy marinara, tossed with linguine and topped with a paprika crusted chicken breast. **17**

PASTAS

Sausage Alfredo

Spicy Italian sausage and spinach in Alfredo sauce tossed with penne. **16**

Apple Ravioli

Our house specialty. Granny Smith apples sautéed with amaretto, golden raisins, and balsamic roasted figs in a fresh sage butter sauce atop jumbo cheese ravioli. **18**

Gnocchi

Potato gnocchi tossed with Italian sausage and spicy marinara. **16**

Lobster Ravioli

Lobster and cheese stuffed ravioli in a vodka pink sauce topped with goat cheese. **19**

Seafood Bake

Shrimp, scallops, and jumbo lump crab meat tossed with radiatore pasta and pink vodka sauce. Topped with fresh mozzarella, and Roma tomatoes and baked to perfection. **20**

Butternut Squash Ravioli

Butternut squash filled ravioli tossed in a sage butter sauce and topped with diced butternut squash and pumpkin seeds. **17**

Spicy Shrimp and Scallop

Jumbo shrimp and scallops tossed in a spicy lobster tomato cream sauce with angel hair.
Topped with spicy bread crumbs and green onions. **19**

Pick a Pasta

Pick a Pasta

Choose a Pasta:

Linguine, Penne, Wheat Penne, or Angel Hair **11**
Cheese Ravioli, Gnocchi, or Brown Rice Penne **12**

Choose a Sauce:

Marinara, Alfredo, Tomato Cream, Vodka Pink Spicy Marinara, Oil & Garlic, or Lemon Butter.
Bolognese meat sauce add **\$3**

*** Add a Protein:**

Chicken **\$4**, Steak **\$7**, Sausage **\$4**, Shrimp **\$7**, Salmon **\$8**, Scallops **\$8** or Sesame Crusted Ahi Tuna **\$9**

DESSERTS

*All of our desserts are baked in house
by Head Chef Jessica Headrick.*

CHOCOLATE BOMBE

Chocolate cookie crust stuffed with chocolate
mousse and a chocolate brownie.
Topped with a Frangelico cream. **6**

TIRAMISU CHEESECAKE

Espresso soaked lady fingers layered inside
of our house made coffee cheesecake.
Topped with whipped cream. **6**

CUPCAKE OF THE DAY

A jumbo house made cupcake topped and filled with
icing. Ask your Server for today's flavors. **6**

NANA ROOK'S APPLE PIE

Cinnamon and sugar coated apples baked in a soufflé
with crumbled walnut crust. Topped with vanilla bean
ice cream and caramel sauce. **6**

CANNOLI

Crispy cannoli shells filled with sweet Ricotta and
cream cheese capped with chocolate chips. **6**

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 homemade cakes, pies, and 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 Menu

Served Daily 11:30 am – 4 pm

All Paninis & Sandwiches are served with a
choice of house made potato chips or field greens
Sub parmesan ranch or sweet potato fries \$1.00

PANINIS

Italian Chicken

Chicken breast, roasted red
peppers, spinach, provolone and
roasted red pepper mayo. **10**

Vegetable

Zucchini, portabella mushroom,
red onion, spinach and roasted
red pepper mayo. **9**

Banana Pepper

Sausage-stuffed banana peppers,
marinara and provolone. **10**

Steak Gorgonzola

Grilled skirt steak, roasted red
peppers, spinach, gorgonzola
cheese, and garlic mayo. **10**

Meatloaf

Italian-style meatloaf topped
with provolone cheese and
marinara. **8**

Chicken Mozzarella

Grilled chicken, Roma tomatoes,
basil, and fresh mozzarella with
balsamic glaze. **10**

Chicken Parmesan

Chicken breast fried golden
brown, topped with marinara and
provolone cheese. **10**

Apple Bacon Cheddar

Granny Smith apples, smoked
bacon, cheddar cheese and
Dijon cream sauce. **9**

SANDWICHES

Frutteto Burger

Our burger char grilled to order
and topped with your choice of
cheese. **9**
Add bacon **\$1**

Black and Blue Burger

Our burger char grilled to order,
Blackened ad topped with gor-
gonzola cheese. **10**

Grilled Chicken

Grilled chicken, provolone
cheese, and balsamic glaze. **9**

Blackened Bass

Blackened striped bass with
lettuce and a side of garlic mayo. **10**

Prime Rib

Shaved Prime Rib with sautéed
mushrooms and onions and
topped with provolone cheese
and horseradish mayo. **10**

Jumbo Fish

Beer-battered fried fish served
with a side of tartar sauce. **10**

Chicken Bacon Wrap

Grilled chicken, bacon, lettuce
and tomatoes in a flour tortilla
with ranch dressing. **9**

The following pastas,
salads, and entrees for our lunch
menu are served in lunch portions
and are described inside:

PASTAS

Shrimp and Spinach **15**
Stuffed Chicken **14**
Ravioli Bolognese **13**
Chicken Diavlo **14**
Sausage Alfredo **12**
Apple Ravioli **14**
Gnocchi **13**
Steak Gorgonzola **14**
Mediterranean **12**
Portabella Ravioli **13**
Squash Ravioli **14**

SALADS

Chicken Caesar **12**
Apple Walnut **11**
Mediterranean **11**
Crispy or grilled Chicken **12**
Harvest Chicken **13**
Crab Cake **16**

Add to above salads or pastas
Chicken \$4, Shrimp \$7, Steak \$7,
Salmon \$8, Scallops \$8, or Tuna \$9

Add soup to any
lunch entree for \$3

Bella FRUTTETO Restaurant

"Beautiful Orchard"

Phone: 724-940-7777

Fax: 724-940-7778

Welcome and thank you for dining with
us at Bella Frutteto. Whether you're
inside our comfortable dining room or
outside on our patio overlooking the
"beautiful orchard", you're 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.

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