

APPETIZERS

Caprese Risotto Cakes

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

Bella Flatbread

Herb Butter / Fire Roasted Tomatoes /
Mozzarella / Field Greens with
Balsamic **13**

Apple Ravioli

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

Zucchini Planks

Breaded Zucchini / Grated Parmesan
Marinara / Parmesan Ranch **10**

Beans and Greens

Cannellini Bean / Spinach /
Light Spicy Garlic Sauce **10**
Add Italian Sausage **3**

Banana Peppers

Banana Pepper / Italian Sausage /
Mozzarella Cheese / Marinara **12**
Add Baked Mozzarella **2**

SALADS & SOUPS

Caesar

Romaine / Crouton / Parmesan
Cheese / Caesar Dressing **7**

Mixed Green

Field Greens / Roma Tomato /
Cucumber / Red Onion / Crouton /
Feta / Balsamic Vinaigrette **7**

*Add any of the above side salads to an
entrée **5**

Beet Salad

Field Greens / Beet / Candied Pecan /
Goat Cheese / Citrus Vinaigrette **8**

*Add any of the above side salads to
an entrée **6**

Wedge Salad

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

Tossed Caprese Salad

Fresh Mozzarella / Diced Tomato /
Basil Oil / Balsamic Glaze **9**

Italian Wedding

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

*Add any of the above soups to an entrée
3 (cup only)

Lobster Bisque

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

*Add Lobster Bisque to an entrée
5 (cup only)

Entrée Salads

Prosciutto and Fig

Field Greens / Prosciutto / Roasted
Fig / Red Onion / Walnut / Goat
Cheese / Balsamic Vinaigrette **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 **18/20**

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

Pork Diavolo*

Pork Medallions / Roasted Red Pepper / Spinach /
Spicy Tomato Broth / Cheesy Risotto **28**

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 / Seasonal Vegetable /
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

Sautéed Veal or Chicken / Portabella Mushroom / Marsala Wine Gravy /
Yukon Mashed Potato

PASTAS

Sausage Stuffed Chicken

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

Filet Gorgonzola*

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

Spicy Shrimp and Scallop

Jumbo Shrimp / Scallops / Capellini /
Spicy Lobster Cream Sauce / Spicy
Breadcrumbs / 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 **24**

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**

MAKE IT A BAKE

Pasta Topped With Baked Shredded Mozzarella Cheese **3**

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

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.



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