

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**

Risotto Cakes

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

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**

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**

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**

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 grilled 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

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

ENTREES

Filet*

6 ounce filet grilled to your liking and topped with herb butter. Served with grilled asparagus and crispy rosemary potatoes. **23**

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. **20**

Jalapeno Stuffed Skirt Steak*

Grilled skirt steak stuffed with bacon, cheddar cheese and sweet red onions. Topped with a jalapeno cream sauce. Served with vegetable medley and Yukon mashed potatoes. **23**

Spicy Shrimp Filet*

A 6 ounce center cut filet grilled to your liking and topped with a spicy lobster cream and shrimp. Served with grilled asparagus and Yukon mashed potatoes. **26**

Butternut & Bourbon Pork Chop

Grilled pork chop topped with a butternut bourbon sauce. Served with vegetable medley and Yukon mashed potatoes. **17**

Veal Parmesan

Breaded and fried veal medallions with marinara and fresh mozzarella. Served with linguine marinara. **18**

Veal Picatta

Sautéed veal medallions topped with a lemon butter sauce and capers. Served with angel hair tossed in herb butter. **18**

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**

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 mashed potatoes. **18**

Balsamic Chicken

Grilled chicken breast topped with a balsamic glaze. Served with vegetable medley and Yukon mashed potatoes. **17**

Chicken or Veal Marsala

Sautéed chicken or veal topped with a portabella and marsala wine gravy. Served over a bed of mashed potatoes. **17 / 18**

Chicken Parmesan

Breaded and fried chicken breast with marinara and fresh mozzarella. Served with linguine marinara. **18**

Chicken Picatta

Sautéed chicken breasts topped with a lemon butter sauce and capers. Served with angel hair tossed in herb butter. **17**

Cranberry Almond Salmon

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

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 grilled asparagus and crispy 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 lightly fried golden brown and served over a Dijon cream sauce. Served with vegetable medley and herb butter angel hair. **23**

Grilled Mahi Mahi

Grilled Mahi Mahi tossed in a garlic sauce with fire roasted tomatoes, black olives and spinach. Served with grilled asparagus and crispy rosemary potatoes. **20**

PASTAS

Shrimp and Spinach

Jumbo shrimp sautéed with roasted 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 with linguine tossed in tomato cream sauce. **17**

Spicy Shrimp and Scallops

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

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 Diavlo

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

Roasted Red Pepper Gnocchi

Grilled chicken, potato gnocchi, spinach and artichokes tossed in a roasted red pepper cream sauce. Topped with asiago cheese. **17**

Steak Gorgonzola *

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

Lobster Ravioli

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

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**

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**

Scallop Carbonara

Pan seared scallops served over a parmesan pepper cream sauce tossed with peas and bacon. Topped with asiago cheese. **20**

Lasagna

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

Pick a Pasta

Pick a Pasta

Choose a Pasta:

Angel Hair, Linguine, Penne, Wheat Penne or Radiatore **11**

Brown Rice Penne, Cheese Ravioli, Mushroom Ravioli or Gnocchi **12**

Choose a Sauce:

Marinara, Alfredo, Tomato Cream, Pink Vodka, Spicy Lobster, Roasted Red Pepper, Spicy Marinara, Oil & Garlic or Butter. Bolognese Meat Sauce add **3**

Add a Protein:

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

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

DESSERTS

All of our desserts are baked in house

CHOCOLATE BOMBE

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

CARROT CAKE

House made carrot cake with walnuts.
Iced with cream cheese frosting
and topped with caramel sauce. 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 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 Menu

Served Daily 11:30 am – 4 pm

All pastas and salads available at lunch for a discounted price

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

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 on multi grain bread. 9.5

Banana Pepper

Sausage stuffed banana peppers, marinara and provolone. 10

Steak Gorgonzola*

Grilled skirt steak, roasted red peppers, spinach, gorgonzola cheese and garlic mayo. 10.5

Meatloaf

Italian style meatloaf topped with provolone cheese and marinara. 9.5

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. 9.5

Harvest Panini

Pulled chicken breast mixed with golden raisins, apples, red onions and mayonnaise topped with sweet potato fries, cheddar cheese and cranberry glaze on multi grain bread. 10.5

SANDWICHES

Frutteto Burger*

Topped with choice of Cheddar, American, Provolone cheese. 9
Add bacon \$1

Jalapeno Cream Cheese Burger*

Topped with a layer of jalapeno cream cheese and crispy bacon. 10.5

Grilled Chicken

Grilled chicken, provolone cheese and balsamic glaze. 9

Blackened Mahi Mahi

Blackened Mahi with lettuce, tomatoes and a side of garlic mayo. 10.5

Jumbo Fish

Beer battered cod served with a side of tartar sauce. 10

Meatloaf Burger

Grilled and topped with cheddar cheese, sautéed onions, portabella mushrooms and barbecue sauce. 9.5

WRAPS

Chicken Bacon Wrap

Grilled chicken, bacon, lettuce and tomatoes in a flour tortilla with ranch dressing. 9.5

Prime Rib Wrap

Shaved Prime Rib with sautéed mushrooms, banana peppers and onions and topped with provolone cheese and horseradish mayo. 10

Chicken Salad Wrap

Pulled chicken breast mixed with golden raisins, apples, red onions and mayonnaise, rolled in a flour tortilla with bacon and romaine lettuce. 9.5

Asiago Chicken Wrap

Grilled chicken with asiago cheese, artichokes, roasted red peppers and garlic mayonnaise rolled in a flour tortilla. 9.5

Add soup or side salad to any lunch entree for \$3

Add a deluxe side salad \$4

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 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.

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