

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**

Spinach Dip

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

Flat Bread of the Day

Fresh ingredients served on top of a thin crust. **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. **14**

Crispy Chicken or Grilled Chicken

Roma tomatoes, red onion and cucumbers tossed with field greens in parmesan ranch dressing. Topped with mozzarella cheese. **15**

Harvest Chicken or Salmon

Field greens tossed with balsamic dressing, pumpkin seeds and dried cranberries. Topped with cheddar cheese, sweet potato fries and choice of cranberry glazed chicken breast or salmon. **15/18**

Add to above salads

Chicken \$4, Shrimp \$7,

Steak \$7, Salmon \$8, Scallops \$8 or

Sesame Tuna \$9

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

Prosciutto and Fig

Field greens tossed in our balsamic vinaigrette. Topped with prosciutto, roasted figs, walnuts, red onions and goat cheese. **7**

Beet Salad

Field greens tossed in our citrus vinaigrette. Topped with beets, candied pecans, and goat cheese. **7**

SOUPS

Italian Wedding

Soup del Giorno

Lobster Bisque

ENTREES

Filet*

6 ounce filet grilled to your liking and topped with herb butter. Served with vegetables and crispy rosemary potatoes. **24**

Grilled Sirloin*

Grilled sirloin topped with sautéed mushrooms and onions. Served with vegetables and Yukon mashed potatoes. **19**

Veal Parmesan

Breaded and fried veal medallions with marinara and fresh mozzarella. Served with linguine marinara. **18.5**

Veal Piccata

Sautéed veal medallions topped with a lemon butter sauce and capers. Served with angel hair tossed in herb butter. **18.5**

Veal Marsala

Sautéed veal topped with a portabella and marsala wine gravy. Served over a bed of mashed potatoes. **18.5**

Pistachio Walnut Chicken

Breaded in a blend of pistachios and walnuts, sautéed golden brown and topped with a sweet onion demi glace and goat cheese. Served with a side of mashed potatoes. **18**

Balsamic Chicken

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

Chicken Marsala

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

Chicken Parmesan

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

Chicken Piccata

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

Cranberry Almond Salmon*

Lightly fried almond breaded salmon topped with a cranberry herb butter sauce. Served with vegetables and crispy rosemary potatoes. **21**

Mediterranean Salmon*

Grilled salmon topped with a medley of olives, sundried tomatoes, roasted red peppers, capers and artichokes in a sage butter sauce. Served with vegetables and crispy rosemary potatoes. **21**

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. **21**

Crab Cakes

Jumbo lump crab cakes lightly fried golden brown and served over a Dijon cream sauce. Served with vegetables and herb butter angel hair. **23**

Grilled Scottish Salmon

Scottish salmon seasoned with a garlic peppercorn dry rub. Served with vegetables and Yukon mashed potatoes. **20**

Join us on Sunday night after 4 p.m. for our Italian-American Sunday Sauce.

Rigatoni noodles topped with house made pork red sauce with Italian sausage and meatballs. 18 (Limited Availability)

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

PASTAS

Apple Ravioli

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

Butternut Squash Ravioli

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

Mushroom Ravioli

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

Spinach Ravioli with Shrimp

Spinach and ricotta filled ravioli tossed in a spicy garlic butter sauce with artichokes and shrimp. **18**

Chicken and Rosemary Ravioli

Chicken and rosemary filled ravioli tossed in a light lemon and white wine sauce. Topped with crispy bacon and peas. **17**

Spicy Gnocchi and Sausage

Potato gnocchi tossed with Italian sausage, banana peppers, tomatoes, Italian seasoning and shredded mozzarella. **17**

Lasagna

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

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, sundried tomatoes, toasted pine nuts and feta cheese in a rich vegetable broth tossed with wheat penne. **15**

Steak Gorgonzola*

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

Lobster Ravioli

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

Pick a Pasta

Choose a Pasta:

Angel Hair, Linguine, Penne, Wheat Penne or Radiatore **12**

Cheese Ravioli or Gnocchi **13**

Mushroom or Spinach and Ricotta Ravioli **14**

Brown Rice Pasta **14**

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**

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 denomination 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 and Wraps are served with a choice of house made chips, field greens, French fries, parmesan ranch fries or sweet potato fries

Italian Chicken Panini

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

Vegetable Panini

Zucchini, portabella mushroom, red onion, spinach and roasted red pepper mayo on multi grain bread. **9.5**

Banana Pepper Panini

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

Chicken Parmesan Panini

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

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**

Prime Rib Wrap

Shaved prime rib with sautéed mushrooms, banana peppers and onions, 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**

Chicken Bacon Wrap

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

Frutteto Burger*

Topped with your choice of Cheddar, American or Provolone cheese. **9.5** Add bacon \$1

Grilled Chicken Sandwich

Grilled chicken, provolone cheese and balsamic glaze. **9.5**

Blackened Bass Sandwich

Blackened bass with lettuce, tomato and a side of garlic mayo. **10.5**

Jumbo Fish Sandwich

Beer battered cod served with a side of tartar sauce. **10.5**

Salmon Burger

Scottish salmon mixed with red onions, capers and Dijon mustard, grilled and served on a Kaiser with roasted red pepper mayonnaise, lettuce and tomato. **11**

All pastas and salads available at lunch for a discounted price

Add soup or side salad to any lunch entrée for \$4
Add a deluxe side salad \$5

* Menu items and prices are subject to change.



"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.