

## APPETIZERS

### Bella Blue Bruschetta

Roma Tomato / Basil / Red Onion /  
Red Pepper Blue Cheese / Vinaigrette /  
Toast 9

### Caprese Risotto Cakes

Breaded Risotto / Fire Roasted  
Tomato / Basil / Fresh Mozzarella /  
Tomato Cream Sauce 9

### Flatbread of the Day

Fresh ingredients served on top of a  
thin crust 9

### Apple Ravioli

Cheese Ravioli / Amaretto Granny  
Smith Apple / Golden Raisin /  
Roasted Fig / Sage Butter Sauce 9

### Banana Peppers

Banana Pepper / Italian Sausage /  
Mozzarella Cheese / Marinara 9

**Add Baked Mozzarella 2**

### Crab Cakes

Panko Breaded Jumbo Lump Crab  
Cakes / Dijon Cream Sauce /  
Balsamic Field Greens 13

### Stuffed Zucchini

Breaded Zucchini / Provolone /  
Prosciutto / Spicy Marinara 9

### Beans and Greens

Cannellini Bean / Spinach /  
Light Spicy Garlic Sauce 7  
**Add Italian Sausage 2**

### Spinach Dip

Italian Cheese / Fresh Spinach /  
Artichokes / Toast 8

### Calamari

Fired Calamari / Banana Pepper /  
Marinara / Sriracha Aioli 12

## SALADS & SOUPS

### Caesar

Romaine / Crouton / Parmesan  
Cheese / Caesar Dressing 6

### Mixed Green

Field Greens / Roma Tomato /  
Cucumber / Red Onion / Crouton /  
Feta Cheese / Balsamic Vinaigrette 6

**Add any of the above side salads to  
an entree 4**

### Prosciutto and Fig

Field Greens / Prosciutto / Roasted  
Fig / Red Onion / Walnut / Goat  
Cheese / Balsamic Vinaigrette 7

### Beet Salad

Field Greens / Beet / Candied Pecan /  
Goat Cheese / Citrus Vinaigrette 7

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

### Wedge Salad

Iceberg / Roma Tomato / Dried  
Cranberry / Bacon /  
Red Onion / Crumbled Blue Cheese /  
Blue Cheese Dressing 8

### Burrata Caprese

Burrata Cheese / Roma Tomato /  
Fresh Basil / Balsamic Glaze 8

### Italian Wedding

Chicken / Meatballs / Carrot / Onion /  
Spinach / Orzo 5

### Soup of the Day

House-Made Soup Changes Daily 5

### Lobster Bisque

A rich creamy lobster soup  
(Dinner Only) 6

### Entrée Salads

#### Apple Walnut

Field Greens / Walnut / Grilled  
Granny Smith Apples / Gorgonzola  
Cheese / Apple Vinaigrette 15

#### Parmesan Ranch Chicken

Grilled Chicken Breast / Field Greens /  
Roma Tomato / Red Onion  
Cucumber / Mozzarella / Ranch 15

#### Harvest Salad

Cranberry-Glazed Chicken or Salmon  
Field Greens / Toasted Pumpkin Seed  
Cranberry / Sweet Potato Fries  
Cheddar / Balsamic Vinaigrette 16/18

#### Crab Cake Salad

Crab Cakes / Romaine / Cucumber /  
Roma Tomato / Red Onion / Parmesan  
Cheese / Parmesan Ranch 18

#### Add a Protein

Grilled Chicken Breast 4 / Blackened Chicken 4 / Crispy Chicken 4 / Steak 7  
Scallops 9 / Sesame Crusted Tuna 9 / Jumbo Shrimp 8 / Salmon 8

## ENTREES

### STEAK

#### Filet \*

6 oz. Center Cut Filet / Herb Butter /  
Vegetable / Rosemary Potato 25

#### Grilled Ribeye\*

14 oz. Ribeye / Herb Butter  
Seasonal Vegetable / Yukon Mashed /  
Potato 27

#### Steak Accompaniments

Cajun Crab Cream Sauce 6 / Scallops 9  
Crab Stuffed Shrimp 9 / Mushroom  
Compo 4 / Crumbled Blue Cheese 4  
Buttered Langoustine 6

### VEAL

#### Veal Parmesan

Breaded Veal Medallion / Mozzarella /  
Linguine / Marinara 19

#### Veal Piccata

Sautéed Veal Medallion / Capers /  
Lemon Butter Cream Sauce /  
Angel Hair / Herb Butter Alfredo 19

#### Veal Marsala

Sautéed Veal Medallion / Portabella  
Marsala Wine Gravy / Yukon Mashed  
Potato 19

### SEAFOOD

#### Cranberry Almond Salmon \*

Almond Breaded Salmon /  
Dried Cranberry Herb Butter Sauce /  
Seasonal Vegetable / Yukon Mashed  
Potato 21

#### Mediterranean Salmon \*

Grilled Salmon / Fire-Roasted Tomato /  
Roasted Red Pepper / Caper / Artichoke  
Sage Butter Sauce / Seasonal Vegetable /  
Rosemary Potato 21

#### Sesame Crusted Ahi Tuna\*

Sesame Coated Ahi Tuna / Sweet Chili  
Glaze / Green Onion / Linguine /  
Spicy Oil & Garlic 22

#### Crab Cake Dinner

Panko Breaded Jumbo Lump  
Crab Cakes / Dijon Cream Sauce /  
Seasonal Vegetable / Herb Butter  
Alfredo / Angel Hair 24

#### Grilled Salmon \*

Seasoned Grilled Salmon /  
Seasonal Vegetable / Yukon Mashed  
Potato 20

## CHICKEN

#### Tomato Basil Chicken

Breaded Chicken / Tomato Cream /  
Shaved Parmesan /  
Fire-Roasted Tomato Basil Risotto 18

#### Balsamic Chicken

Balsamic Marinated Chicken Breast /  
Balsamic Glaze / Seasonal Vegetable /  
Yukon Mashed Potato 18

#### Chicken Parmesan

Breaded Chicken Breast / Mozzarella /  
Linguine / Marinara 18

#### Chicken Piccata

Sautéed Chicken Breast / Caper /  
Lemon Butter Cream Sauce /  
Angel Hair / Herb Butter Alfredo 18

#### Chicken Marsala

Sautéed Chicken Breast / Portabella /  
Marsala Wine Gravy / Yukon Mashed  
Potato 18

## PASTAS

#### Sausage Stuffed Chicken

Breaded Chicken Breast / Spicy Italian /  
Sausage / Mozzarella / Linguine /  
Tomato Cream Sauce 18

#### Steak Gorgonzola

Sautéed Steak / Spinach /  
Gorgonzola Crumble /  
Penne / Gorgonzola Cream Sauce /  
Balsamic Glaze 18

#### Spicy Shrimp and Scallop

Sautéed Jumbo Shrimp / Scallops /  
Angel Hair / Spicy Lobster Cream /  
Sauce / Spicy Breaderumb /  
Green Onion 20

#### Seafood Bake

Jumbo Lump Crab / Jumbo Shrimp /  
Scallops / Roma Tomato /  
Fresh Mozzarella /  
Radiatore Pasta / Pink Vodka Sauce 24

#### Mediterranean Pasta

Fire-Roasted Tomato / Caramelized  
Onion / Spinach / Artichokes / Feta  
Cheese / Brown Rice Penne /  
White Wine / Vegetable Broth 16

#### Mushroom Risotto

Portabella & Oyster Mushroom /  
Parmesan Cream Sauce / Parmesan  
Cheese 17

#### Apple Ravioli

Cheese Ravioli / Amaretto Granny  
Smith Apple / Golden Raisin /  
Balsamic-Roasted Fig /  
Sage Butter Sauce 18

#### Sausage & Mushroom Ravioli

Portabella Mushroom / Sausage /  
Spinach / Marinara /  
Mushroom Stuffed Ravioli 17

#### Lobster Ravioli

Lobster and Cheese Ravioli /  
Langoustine / Pink Vodka Sauce /  
Goat Cheese 21

#### Butternut Squash Ravioli

Sautéed Butternut Squash /  
Pumpkin Seed // Sage Butter Sauce /  
Butternut Squash Ravioli 17

#### Lasagna

Spicy Italian Sausage / Ground Beef  
Mozzarella / Ricotta / Marinara /  
Alfredo 18

#### Braised Beef Gnocchi

Braised Ribeye / Red Wine  
Banana Pepper / Tomato /  
Gnocchi 18

## PICK A PASTA

#### Choose a Pasta:

Linguine / Penne / Brown Rice Penne  
Radiatore / Angel Hair 14

Cheese Ravioli / Gnocchi /  
Mushroom Ravioli 15

#### Choose a Sauce:

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

Bolognese Meat Sauce 3

#### Add a Protein:

Grilled Chicken Breast 4  
Blackened Chicken Breast 4  
Crumbled Italian Sausage 4  
Steak 7 / Salmon 8  
Jumbo Shrimp 8 / Scallops 9  
Sesame Crusted Tuna 9  
Meatball 2 / Burrata 4

#### Add a Vegetable:

Spinach / Portabella Mushroom / Banana  
Pepper  
Fire Roasted Tomato  
Roasted Red Pepper / Artichoke  
Caramelized Red Onion / Caper  
Per Vegetable 1  
Unlimited Vegetables 4

### MAKE IT A BAKE

Pasta Topped With Baked Shredded Mozzarella Cheese 2

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

## DESSERTS

### CHOCOLATE BOMBE

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

### COLOSSAL CARROT CAKE

House made carrot cake with walnuts. Iced with cream cheese frosting and topped with caramel sauce. 7

### 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

### TIRAMISU

Traditional Italian dessert with mascarpone cheese filling and ladyfingers soaked in espresso. 6

### STRAWBERRY SHORTCAKE

Layers of strawberry filling, Belgian white chocolate mousse and moist shortcake. 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.

[www.bellafrutteto.com](http://www.bellafrutteto.com)

## Lunch Menu

Served Daily 11:30 am – 4 pm

All paninis, wraps and sandwiches are served with your choice of Field Green Salad  
House-Made Chips / French Fries  
Parmesan Ranch French Fries / Sweet Potato Fries

### PANINIS

#### Italian Chicken

Chicken Breast / Roasted Red Peppers / Spinach / Provolone Cheese / Roasted Red Pepper Mayonnaise 10

#### Vegetable

Zucchini / Portabella / Red Onion / Spinach / Provolone Cheese / Roasted Red Pepper Mayonnaise / Multi Grain Bread 10

#### Chicken Parmesan

Italian Breaded Chicken / Marinara / Provolone 10

#### Harvest Panini

Pulled Chicken Breast / Golden Raisin / Apple Red Onion / Mayonnaise / Sweet Potato Fries / Cheddar Cheese / Cranberry Glaze / Multi Grain Bread 11

#### Prime Rib

Shaved Prime Rib / Portabella Mushrooms / Onion / Banana Peppers / Provolone / Horseradish Mayonnaise 10

### SANDWICHES

#### Stuffed Banana Pepper

Sausage-Stuffed Banana Peppers / Provolone Cheese Tomato Cream / Kaiser 11

#### Frutteto Burger\*

Hamburger / Choice of American, Cheddar or Provolone Cheese / Lettuce / Tomato / Kaiser 10  
Add Apple Wood Bacon 1.5

#### Grilled Chicken

Grilled Chicken Breast Lettuce / Tomato Provolone Cheese / Balsamic / Kaiser 10

#### Blackened Bass

Blackened Bass / Lettuce / Tomato / Garlic Mayonnaise Kaiser 12

#### Jumbo Fish

Beer-Battered Bass Lettuce / Tomato Tartar Sauce / Kaiser 12

### WRAPS

#### Chicken Salad

Pulled Chicken Breast / Golden Raisin / Apple / Red Onion / Mayonnaise / Apple Wood Bacon / Romaine 10

\* Menu items and prices are subject to change.



## 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](http://www.bellafrutteto.com)

where you can check for our complete menu and seasonal specials

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