

Antipasti (Appetizers)

Antipasto Platter 13.95
Assorted Italian meats, imported cheese and roasted red peppers

Stuffed Mushrooms 9.75
Stuffed with four cheeses in butter sauce

Sausage & Peppers 10.
Sauteed in sherry wine with marinara

Raw Clams 8.
Cherry stones (1/2 Dozen)

Bruschetta 8.
Italian garlic bread topped with tomatoes, basil, fresh olive oil and parmigiana cheese

Fried Calamari 10.75
Calamari dipped in batter, then fried

Goat Cheese Marinara Dip 9.75
Served with garlic crostinis

Baked Clams 9.95
Baked clams topped with bread crumbs in a special sauce

Caprese Platter 9.50
Fresh mozzarella with tomatoes, basil and roasted red peppers

Grilled Calamari 12.50
Calamari grilled, then sauteed with sundried tomatoes and asparagus

Steamed Clams or Mussels 11.
Sauteed with red or white sauce

Disclaimer: "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness."

Zuppa & Insalate (Soup & Salad)

Zuppa del Giorno 4.
Soup of the day

Pasta Fagioli 4.
Made with fresh vegetables, beans and topped with pasta

Dinner Salad 4.
Romaine, iceberg lettuce, tomatoes, cucumbers, olives, onions, peppercini and carrots

Bella's Chopped Salad 6.50
Salami, fontanella cheese, artichoke hearts, hearts of palm, tomatoes, red onion, roasted red pepper, olives, peppered salami and smoked mozzarella

Minestrone 4.
Made with fresh vegetables and fresh herbs

Caesar Salad 4.
Traditional; made to order

Gorgonzola Salad 6.50
Romaine, pears, blue cheese and candied pecans

-- Entrees are served with your choice of Soup or Dinner salad. An additional charge for Caesar, Gorgonzola or Chopped salad.--

Specials della Casa (House Specials)

Risotto of the Day

***Stuffed Eggplant 17.**
Stuffed with ricotta, marinara sauce and mozzarella cheese

8 Finger Cavatelli 16.
Homemade ricotta pasta with vodka sauce

Veal Braciola 28.
Tender veal cutlets, rolled and stuffed with prosciutto, roasted red peppers, spinach, and mozzarella. Lightly breaded, served over linguine

Tortellini Paglia Fino 17.50
Cheese tortellini, prosciutto, mushrooms & peas in a cream sauce

Ravioli Bella 15.50
Ravioli stuffed with cheese filling, topped with homemade marinara

Gnocchi 15.
Made with potatoes & cheese topped with a special sauce

Bella Pasta 20.
Shrimp, garlic, onions & stewed tomatoes, served over linguine

Veal Napoleon 24.
Veal layered with eggplant, gorgonzola, parmigiana and fresh mozzarella cheese, topped with suprema sauce

Lasagna 17.50
Ricotta cheese, mozzarella cheese & marinara

8oz. Filet 27.
Grilled with potatoes in a sherry wine sauce

***Eggplant Parmigiana 17.**
Breaded slices of eggplant layered with cheese & marinara

Pork Osso Bucco 27.
Braised bone-in pork shank, served over parmigiana risotto, topped with red wine demi-glaze

Medallions Gorgonzola 26.
Grilled with potatoes in a gorgonzola cream sauce

Personalizza la tua Pasta (Create your own Pasta)

Pasta	Sugo (Sauce)																												
Capellini Angel Hair Farfalle Bow Tie Shape Fettuccine Flat Broad Noodle Linguine Flat Thin Noodle	Marinara 13. Meatless; with tomatoes, garlic & herbs Arrabiatta 14. Spicy marinara with basil Bolognese 14.50 Hearty meat sauce Suprema 14. Alfredo & marinara combined																												
	Vodka 15. Fresh tomatoes, vodka & cream Carbonara 15.50 Creamy white sauce with prosciutto & egg Pomodoro 14. Fresh plum tomatoes & basil Alfredo 15. Cream sauce with parmesan cheese																												
	Aglio Olio 12. Garlic, olive oil, parmigiana & crushed red pepper Diablo 15. Onion, giardiniera peppers, fresh tomatoes, marinara & spicy white wine sauce																												
	Additions																												
Penne Small Tubular Rigatoni Large Tubular Spaghetti	<table border="0"> <tr> <td>garlic - 1.</td> <td>spinach - 1.50</td> <td>artichoke - 3.</td> <td>sun-dried tomatoes - 3.50</td> </tr> <tr> <td>onion - 1.</td> <td>peppers - 2.</td> <td>asparagus - 3.</td> <td>anchovy - 3.50</td> </tr> <tr> <td>tomato - 1.</td> <td>broccoli - 2.50</td> <td>pine nuts - 3.50</td> <td>clams - 5.</td> </tr> <tr> <td>capers - 1.</td> <td>mushrooms - 2.50</td> <td>meatballs - 3.50</td> <td>calamari - 5.</td> </tr> <tr> <td>giardiniera - 1.25</td> <td>ricotta - 2.50</td> <td>prosciutto - 3.50</td> <td>shrimp (4pcs) - 5.</td> </tr> <tr> <td>peas - 1.25</td> <td>goat cheese - 2.50</td> <td>sausage - 3.50</td> <td>scallops (4pcs) - 5.</td> </tr> <tr> <td>olives - 1.50</td> <td>mozzarella - 2.50 (fresh or baked)</td> <td>chicken - 3.50</td> <td>mussels - 5.</td> </tr> </table>	garlic - 1.	spinach - 1.50	artichoke - 3.	sun-dried tomatoes - 3.50	onion - 1.	peppers - 2.	asparagus - 3.	anchovy - 3.50	tomato - 1.	broccoli - 2.50	pine nuts - 3.50	clams - 5.	capers - 1.	mushrooms - 2.50	meatballs - 3.50	calamari - 5.	giardiniera - 1.25	ricotta - 2.50	prosciutto - 3.50	shrimp (4pcs) - 5.	peas - 1.25	goat cheese - 2.50	sausage - 3.50	scallops (4pcs) - 5.	olives - 1.50	mozzarella - 2.50 (fresh or baked)	chicken - 3.50	mussels - 5.
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Pollo / Vitello (Chicken/Veal)

Parmigiana Chicken-18. / Veal-23.

Lightly breaded & baked with marinara & mozzarella cheese, served over spaghetti

***Marsala** Chicken-18. / Veal-23.

Sauteed with mushrooms in marsala wine sauce

***Francese** Chicken-18. / Veal-23.

Lightly dipped in egg, sauteed with butter, white wine & lemon

Vesuvio Chicken-18. / Veal-23.

Garlic, white wine, herbs, peas & potatoes

***Piccata** Chicken-18. / Veal-23.

Sauteed with lemon, capers & wine sauce

Milanese Chicken-18. / Veal-23.

Lightly breaded & sauteed with lemon, served with sauteed peppers & potatoes

***Saltimbocca** Chicken-18. / Veal-23.

Wrapped in prosciutto and baked in sherry wine, topped with mozzarella

*** Served with side pasta marinara.**

Pesce (Fish)

Clams Posilippo 20.

Clams and mussels in red or white sauce over linguine

Linguine con Vongole 19.

Little neck clams with red or white sauce

Linguine con Cozze 18.

Mussels with red or white sauce

Shrimp Portofino 21.

Sun dried tomatoes, mushrooms, sherry wine sauce served over linguine

Zuppa di Mare 28.

Scallops, shrimp, mussels, clams and calamari over linguine in light red sauce

Fresh Fish of the day

Cena di Givanotti (Kids Menu)

Create Your Own Pasta

- Half the portion, half the price

Chicken Fingers & Fries - \$6.95

-- Kids meals do not include soup or salad.--

Ravioli - \$7.50

Martinis

Italian Kiss

Banana liqueur, peach schnapps, Midori Melon Liqueur, pineapple and cranberry juice

Naughty Cosmo

Vodka, X-Rated Fusion

Bellatini

Vodka, raspberry liqueur, Grand Mariner, Splash sour mix

Apple

Apple vodka, apple schnapps, splash sour mix

Chocolate

Vanilla vodka, white Creme de Cocoa, Godiva Dark and White Chocolate Liqueurs

Pomegranate

Vodka, pomegranate juice

Espresso

Espresso vodka, Kahlua Liqueur, Bailey's Irish Cream, Frangelico, Godiva Dark and White Chocolate Liqueurs

Sangria

Vodka, merlot, a medley of fruit liqueurs, splash of orange and cranberry juice

Strawberry Basil

Strawberry vodka, triple sec and lime juice with muddled basil and strawberries

French

Vodka, raspberry liqueur, pineapple juice

Tiramisu

Espresso vodka, RumChata, Bailey's Irish Cream

Peach Passion

Peach vodka, peach schnapps, peach puree, topped with Champagne

Limon

Citron vodka, triple sec, Limoncello, splash of sour mix

Lights of Italy

Raspberry vodka, coconut rum, Midori Melon Liqueur, splash of orange and pineapple juice

Strawberry Lemontini

Citron vodka, triple sec, strawberry puree, lemonade

Beer

Amstel Light

Blue Moon

Bud Light

Coors Light

Corona

Stella

Miller Lite

Miller Genuine Draft

Moretti La Rosa

Moretti Lager

Peroni

Sam Adams Rebel IPA

Scorched Earth Porter

Buckler (Non-Alcoholic)

Cucina Bella Sauces

Take a bit of Cucina Bella flavor home with you for a delicious home cooked Italian meal!



Suprema ~ Arrabbiata ~ Vodka
Marinara ~ Sausage & Peppers ~ Bolognese

I take pride in Cucina Bella's selection of sauces!
~ Tony Colatorti

Find Cucina Bella Pasta Sauce at Cucina Bella and these local grocers Woodman's, Angelo's, Butcher on the Block and more!

Catering and Private Events
Contact us at: (847) 456-1012

Scan this barcode for more information



www.cucinabellaalgonquin.com