

Antipasti (Appetizers)

Cucina Bella

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 ~1/2 dozen 9.95 ~1 dozen 16.95 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, pepperoncini and carrots	Bella's Chopped Salad 6.50 Salami, fontanella cheese, artichoke hearts, hearts of palm, tomatoes, red onion, olives and peppered salami
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. 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, suprema sauce
Tortellini Paglia Fino 17.50 Cheese tortellini, prosciutto, mushrooms & peas in a cream sauce	Ravioli Bella 15.50 Ravioli stuffed with ricotta cheese, topped with homemade marinara	Gnocchi 15. Made with potatoes & cheese topped with a special sauce	**8oz. Filet Mignon 27. Grilled with potatoes in a sherry wine 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	**Medallions Gorgonzola 26. Grilled with potatoes in a gorgonzola cream 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	

Personalizza la tua Pasta (Create your own Pasta)

Pasta	Sugo (Sauce)		
Capellini Angel Hair	Marinara 13. Meatless; with tomatoes, garlic & herbs		
Farfalle Bow Tie Shape	Arrabiatta 14. Spicy marinara with basil		
Fettuccine Flat Broad Noodle	Bolognese 14.50 Hearty meat sauce		
Linguine Flat Thin Noodle	Suprema 14. Alfredo & marinara combined		
Penne Small Tubular	Vodka 15. Fresh tomatoes, vodka & cream		
Rigatoni Large Tubular	Carbonara 15.50 Creamy white sauce with prosciutto & egg		
Spaghetti	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		
	garlic - 1.	spinach - 1.50	artichoke - 3.
	onion - 1.	peppers - 2.	asparagus - 3.
	tomato - 1.	broccoli - 2.50	pine nuts - 3.50
	capers - 1.	mushrooms - 2.50	meatballs - 3.50
	giardiniera - 1.25	ricotta - 2.50	prosciutto - 3.50
	peas - 1.25	goat cheese - 2.50	sausage - 3.50
	olives - 1.50	mozzarella - 2.50 (fresh or baked)	chicken - 3.50
			sun-dried tomatoes - 3.50
			anchovy - 3.50
			clams - 5.
			calamari - 5.
			shrimp (4pcs) - 5.
			scallops (4pcs) - 5.
			mussels - 5.

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.

Topped with prosciutto and mozzarella cheese, baked in sherry wine sauce

*** 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

Chicken Fingers & Fries - \$6.95

Ravioli - \$7.50

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

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 strawberry puree and basil

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

Scorched Earth 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