

## Appetizers

		Half Pan	Full Pan
<b>Bruschetta</b>	Italian garlic bread topped with tomatoes, basil, fresh olive oil and parmesan cheese	35	65
<b>Fried Calamari</b>	Calamari dipped in batter, then fried	45	85
<b>Garlic Bread</b>	Slices; garlic butter seasoning	15	25
<b>Grilled Calamari</b>	Calamari grilled, then sauteed with sundried tomatoes & asparagus	50	90
<b>Stuffed Mushrooms</b>	Stuffed with four cheeses in butter sauce	40	80
<b>Sausage &amp; Peppers</b>	Sauteed in sherry wine with marinara	45	85
<b>Baked Clams</b>	Baked clams topped with bread crumbs in a special sauce	50	100

## Salads

		Half Pan	Full Pan
<b>Caesar</b>	Traditional	35	65
<b>House</b>	Romaine, iceberg lettuce, tomatoes, cucumbers, olives, onions, pepperoncini and carrots	25	45
<b>Gorgonzola</b>	Romaine, endive, pears, blue cheese and candied pecans	40	80
<b>Chopped</b>	Salami, fontanella cheese, artichoke hearts, hearts of palm, tomatoes, red onion, roasted red pepper, olives, peppered salami and smoked mozzarella	40	80
<b>Caprese</b>	Fresh mozzarella with tomatoes and basil	35	70

## Pasta

Capellini	Farfalle	Fettuccine	Linguine	Penne	Rigatoni
Angel Hair	Bow Tie Shape	Flat Broad Noodle	Flat Thin Noodle	Small Tubular	Large Tubular

Featured with your choice of Specialty Sauces

		Half Pan	Full Pan
<b>Alfredo</b>	Cream sauce with parmesan cheese	45	90
<b>Bolognese</b>	Hearty meat sauce	40	80
<b>Suprema</b>	Alfredo & marinara combined	45	90
<b>Vodka</b>	Fresh tomatoes, vodka & cream	45	80
<b>Aglia Olio</b>	Garlic, olive oil & crushed red pepper	40	80
<b>Marinara</b>	Meatless; with tomatoes, garlic & herbs	40	80
<b>Diablo</b>	Onion, giardiniera peppers, fresh tomatoes, marinara & spicy white wine sauce	45	90

In Addition to your Pasta

		Half Pan	Full Pan
<b>Broccoli</b>	Florets; Half pan 5oz / Full pan 10 oz	40	80
<b>Chicken</b>	Half pan 3 full breasts / Full pan 6 full breasts	40	80
<b>Shrimp</b>	Half pan 12 piece / Full pan 24 piece	40	80

Other ingredients are available per request.

## Chicken

		Half Pan 20 Pieces	Full Pan 40 Pieces
<b>Franchise</b>	Lightly dipped in egg, sauteed with butter, white wine & lemon	60	120
<b>Marsala</b>	Sauteed with mushrooms in marsala wine sauce	60	120
<b>Milanese</b>	Lightly breaded & sauteed with lemon, served with sauteed peppers & potatoes	60	120
<b>Parmesan</b>	Lightly breaded & baked with marinara & mozzarella cheese	60	120
<b>Suprema</b>	Placed in alfredo and marinara combined	60	120
<b>Piccatta</b>	Sauteed with lemon, capers & wine sauce	60	120
<b>Vesuvio</b>	Garlic, white wine, herbs, peas & potatoes	60	120
<b>Saltimbocca</b>	Wrapped in prosciutto and baked in sherry wine, topped with mozzarella	60	120

## Veal

		Half Pan 20 Pieces	Full Pan 40 Pieces
<b>Franchise</b>	Lightly dipped in egg, sauteed with butter, white wine & lemon	95	180
<b>Marsala</b>	Sauteed with mushrooms in marsala wine sauce	95	180
<b>Milanese</b>	Lightly breaded & sauteed with lemon, served with sauteed peppers & potatoes	95	180
<b>Parmesan</b>	Lightly breaded & baked with marinara & mozzarella cheese	95	180
<b>Piccatta</b>	Sauteed with lemon, capers & wine sauce	95	180
<b>Vesuvio</b>	Garlic, white wine, herbs, peas & potatoes	95	180
<b>Saltimbocca</b>	Wrapped in prosciutto and baked in sherry wine, topped with mozzarella	95	180
<b>Napoleon</b>	Veal layered with eggplant, gorgonzola, parmesan and fresh mozzarella cheese, topped with suprema sauce	95	180

## Meats

		Half Pan	Full Pan
<b>Italian Sausage</b>	3 Inch Cuts / 22 Inch Total for Half Pan and 44 Inch total for Full Pan	35	70
<b>Meatballs</b>	In light marinara sauce	45	90
<b>Sausage, Peppers &amp; Potatoes</b>	In sherry wine with marinara	65	100

## Cucina Bella Italian Specials

		Half Pan	Full Pan
<b>Gnocchi</b>	Made with potatoes & cheese topped with a special sauce	50	100
<b>Eggplant Parmesan</b>	Breaded slices of eggplant layered with cheese & marinara	45	90
<b>Ravioli Bella</b>	Ravioli stuffed with cheese filling topped with homemade marinara	30	60
<b>Tortellini Paglia Fino</b>	Cheese tortellini, prosciutto, mushrooms & peas in a cream sauce	50	100
<b>Lasagna</b>	Ricotta cheese, mozzarella cheese & marinara	55	110

## Vegetables

	Half Pan	Full Pan
<b>Asparagus</b>	25	50
<b>Broccoli</b>	20	40
<b>Peppers</b>	20	40
<b>Potatoes</b>	20	40

## Desserts

	Half Pan	Full Pan
<b>Cannoli Dip</b>	50	50
<b>Tiramisu</b>	-	50
<b>Chocolate Mousse Cake</b>	-	65
<b>Carot Cake</b>	-	95

\*Delivery fee with a minimum of \$100

## Family Style Packages Dine-In Cucina Bella

\* Customize Your Private Party

We customize every package to your needs

### Package #1

\$24.95 Per Person

1 Appetizer  
1 House Salad  
1 Pasta  
1 Entree  
Tiramisu

### Package #3

\$30.95 Per Person

2 Appetizers  
1 House Salad  
2 Pastas  
1 Entree  
Tiramisu

### Package #2

\$27.95 Per Person

2 Appetizers  
1 Salad  
1 Pasta  
1 Entree  
Tiramisu

### Package #4

\$33.95 Per Person

2 Appetizers  
1 Salad  
2 Pastas  
2 Entrees  
Tiramisu

Coffee, Pop and Bread Included

### Appetizers

Bruschetta  
Fried Calamari  
Garlic Bread  
Stuffed Mushrooms  
Caprese  
Sausage & Peppers  
Baked Clams

### Chicken

Franchise  
Limone  
Marsala  
Milanese  
Vesuvio  
Parmesan  
Piccatta  
Saltimbocca  
Suprema

\* Veal Available upon Request

### Pasta

Featured with Your Choice of Specialty Sauces  
Capellini / Farfalle / Fettuccine / Linguine / Penne / Rigatoni

### Sauces

Alfredo / Bolognese / Marinara / Suprema / Vodka / Aglio Olio

\* Cucina Bella is not responsible for the loss of personal items. Prices are subject to change.