

# LA BELLA ITALIA

RESTAURANT - BAKERY - CATERING

Thank you for considering La Bella Italia to host your pharmaceutical program. Our special events menu coupled with our professional staff will assist in providing a fabulous evening for your group. La Bella Italia will provide a customized printed menu without pricing on the evening of your event. Each entrée includes house baked bread, soft drink, tea and/or coffee.

PLEASE CHOOSE:  
ONE SALAD  
UP TO FOUR ENTREES  
ONE DESSERT  
FAMILY STYLE APPETIZERS & SIDES AVAILABLE

## ANTIPASTI

served family style

CROSTINO AL SALMONE (2 pieces), smoked salmon, goat cheese, avocado, capers  
FRITTO MISTO (FRY MIX) (serves approx. 4 guests), calamari, shrimp, smelt fish, cherry peppers, borrowed sauce  
BRUSCHETTA DI AVOCADO (3 pieces), homemade country loaf, fresh basil, tomatoes, extra virgin olive oil  
POLIPO ALLA GRIGLIA (serves 2 guests), grilled octopus, citrus vinaigrette, olives, capers, heirloom tomatoes, fresh herb infusion  
PORTOBELLO RIPIENO (2 pieces), balsamic-marinated mushroom cap stacked with roasted red peppers and smoked mozzarella

## INSALATA

CASA, spring mix, kalamata olives, capers, carrots, cherry tomatoes, red onion, parmesan, citrus vinaigrette  
CESARE, anchovies, shaved parmesan, rustic croutons

## I VECCHI SAPORI

### POLLO

with linguini pasta  
our signature, half-chicken prepared semi-boneless  
or boneless skinless breast

PICCATA, lemon-caper butter sauce, artichokes, spinach  
MARSALA, marsala demi, crimini mushrooms, truffle oil

### VITELLO

veal scaloppine with linguini pasta

\*PICCATA, lemon-caper butter sauce, artichokes, spinach  
\*MARSALA, marsala demi, crimini mushrooms, truffle oil

## CARNI

protein with choice of featured side

CHICKEN o VEAL PARMIGIANA, breaded cutlet, fresh mozzarella, house tomato sauce, linguine pomodoro

\*BISTECCA DI MANZO (14oz) aged beef ribeye, pan seared, roasted potatoes

OSSO BUCO (VEAL SHANK) red wine ragu, truffle oil, mashed potatoes

COSTOLETTE alla SALTIMBOCCA, veal short rib, garlic-sage sauce, crispy prosciutto, butternut squash-potato mash

## PESCI

FRESH CATCH, tomatoes, capers, shallot-olive oil sauce 23

## PASTA

ORECCHIETTE CON CAVOLO & SAUSAGE, aglio olio, e peperoncino, fresh kale from our garden

CARBONARA CON OSTRICHE, Roman classic with fried oysters

BAKED ZITI, meat sauce, italian sausage, fresh mozzarella

FETTUCINE NORCINA, spicy sausage, mushrooms, cream truffle oil

TORTELLINI CON ZUCCA, butternut squash sage cream sauce, pan seared shrimp with cheese tortellini

TORTELLINI PAPALINA, rosemary, ham, peas, cream sauce

RIGATONI ALLA BOLOGNESE

RAGU ALLA GRIGIA, white bolognese, toasted gnocchi, mushrooms, cream

LINGUINE & CLAMS, aglio olio, e peperoncino

PENNE AL SALMONE, house-smoked salmon, cream, tomatoes, peas

FUSILLI GAMBERONI ALLA VODKA, shrimp & fusilli pasta, smoked bacon, vodka sauce

PORTOBELLO MUSHROOM RAVIOLI, wild mushrooms, truffle oil, marsala-cream sauce

PASTA, aglio olio or pomodoro

EGGPLANT PARMIGIANA, mozzarella, basil, pomodoro sauce

LASAGNA traditional meat

SPAGHETTI CON POLPETTE, meatballs, tomato sauce

FILETTO DI MANZO CON RUCOLA, marinated beef tenderloin tips, tomato, light cream sauce, garden arugola

sautéed spinach & house bread served with entrees

## DESSERTS

House made desserts, please choose one

carrot cake  
death by chocolate

assorted desserts platter

italian cheesecake  
tiramisu

VEGETARIAN MENU AVAILABLE UPON REQUEST

\*Please alert your server to any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illnesses.

**BOOKING INFORMATION:**

PRIVATE EVENT ROOM NAME: FLORIST ROOM

THIS SPACE IS HANDICAP ACCESSIBLE

**FEEES**

sunday 150

monday - thursday 100

friday - saturday 200

**FOOD & BEVERAGE MINIMUMS**

sunday 850

monday - thursday 1,000

friday - saturday 1,500

daytime\*\* event minimum: 2000+

\*\*daytime events can take place  
between 12:00pm - 3:00pm

\*\*daytime events must end by  
3:00pm

**AUDIO VISUAL**

laser pointer

25

screen & lcd projector package  
150

power strip

complimentary

wireless handheld microphone  
with speaker

100

**TAX & GRATUITY**

food and beverage tax

11.5%

retail tax on room fee/audio visual

6%

gratuity on subtotal of food & beverage

20%

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# LA BELLA ITALIA

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RESTAURANT - BAKERY - CATERING

ALL-INCLUSIVE MENU: \$50 PER PERSON

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**Non-Alcoholic Beverage Bar:**  
Sodas, Tea, Coffee

**Salad:**  
Insalata della Casa

**Choice of Entree:**  
Chicken Piccata  
Traditional Lasagna  
Eggplant Parmigiana  
Salmon with Tomatoes, Capers, Shallot-olive oil sauce

**Dessert:**  
Chef's Choice

**Price:**  
\$36.02 per person  
+  
11.5% tax  
+  
20% gratuity  
=  
\$50 per person, inclusive of tax & gratuity

\$100 PER PERSON, ALL INCLUSIVE MENU

Bar:  
Beer & House Wines  
2 per person

Please Choose 1 (One) Antipasti:

**ANTIPASTI**  
served family style

CROSTINO AL SALMONE (2 pieces), smoked salmon, goat cheese, avocado, capers  
FRITTO MISTO (FRY MIX) (serves approx. 4 guests), calamari, shrimp, smelt fish, cherry peppers, borrowed sauce  
BRUSCHETTA DI AVOCADO (3 pieces), homemade country loaf, fresh basil, tomatoes, extra virgin olive oil  
POLIPO ALLA GRIGLIA (serves 2 guests), grilled octopus, citrus vinaigrette, olives, capers, heirloom tomatoes, fresh herb infusion  
PORTOBELLO RIPIENO (2 pieces), balsamic-marinated mushroom cap stacked with roasted red peppers and smoked mozzarella

Please Choose 1 (One) Salad:

**CASA**

spring mix, kalamata olives, capers, carrots, cherry tomatoes, red onion, parmesan, citrus vinaigrette

**CESARE**

anchovies, shaved parmesan, rustic croutons

Entrees

Please Choose up to 4 (Four) which Guests will Choose From  
( 1 Carni, 1 Pesci, 2 Pasta )

**CARNI**

protein with choice of featured side

CHICKEN o VEAL PARMIGIANA, breaded cutlet, fresh mozzarella,  
house tomato sauce, linguine pomodoro chicken 20 / veal 25

\*BISTECCA DI MANZO (14oz) aged beef ribeye, pan seared, roasted  
potatoes 25

OSSO BUCO (VEAL SHANK) red wine ragu, truffle oil, mashed  
potatoes 25

COSTOLETTE alla SALTIMBOCCA, veal short rib, garlic-sage sauce,  
crispy prosciutto, butternut squash-potato mash

**PESCI**

**SALMON**

pan seared with tomatoes, capers, shallot-olive oil sauce

**PASTA**

ORECCHIETTE CON CAVOLO & SAUSAGE, aglio olio, e peperoncino, fresh  
kale from our garden

CARBONARA CON OSTRICHE, Roman classic with fried oysters

BAKED ZITI, meat sauce, italian sausage, fresh mozzarella

FETTUCINE NORCINA, spicy sausage, mushrooms, cream truffle oil

TORTELLINI CON ZUCCA, butternut squash sage cream sauce, pan seared  
shrimp with cheese tortellini

TORTELLINI PAPALINA, rosemary, ham, peas, cream sauce

RIGATONI ALLA BOLOGNESE

RAGU ALLA GRIGIA, white bolognese, toasted gnocchi, mushrooms, cream

LINGUINE & CLAMS, aglio olio, e peperoncino

PENNE AL SALMONE, house-smoked salmon, cream, tomatoes, peas

FUSILLI GAMBERONI ALLA VODKA, shrimp & fusilli pasta, smoked bacon,  
vodka sauce

PORTOBELLO MUSHROOM RAVIOLI, wild mushrooms, truffle oil, marsala  
cream sauce

PASTA, aglio olio or pomodoro

EGGPLANT PARMIGIANA, mozzarella, basil, pomodoro sauce

LASAGNA traditional meat

SPAGHETTI CON POLPETTE, meatballs, tomato sauce

FILETTO DI MANZO CON RUCOLA, marinated beef tenderloin tips, tomato,  
light cream sauce, garden arugula

Please Choose 1 (One) Dessert:

carrot cake  
death by chocolate  
italian cheesecake  
Tiramisu  
assorted dessert sampler- served family style

11.5% tax  
20% gratuity

\$125 PER PERSON, ALL INCLUSIVE MENU

Bar:  
Beer & House Wines  
2 per person

Please Choose Two (2) Antipasti:

**ANTIPASTI**  
served family style

CROSTINO AL SALMONE (2 pieces), smoked salmon, goat cheese, avocado, capers  
FRITTO MISTO (FRY MIX) (serves approx. 4 guests), calamari, shrimp, smelt fish, cherry peppers, borrowed sauce  
BRUSCHETTA DI AVOCADO (3 pieces), homemade country loaf, fresh basil, tomatoes, extra virgin olive oil  
POLIPO ALLA GRIGLIA (serves 2 guests), grilled octopus, citrus vinaigrette, olives, capers, heirloom tomatoes, fresh herb infusion  
PORTOBELLO RIPIENO (2 pieces), balsamic-marinated mushroom cap stacked with roasted red peppers and smoked mozzarella

Please Choose One (1) Salad:

**CASA**

spring mix, kalamata olives, capers, carrots, cherry tomatoes, red onion, parmesan, citrus vinaigrette

**CESARE**

anchovies, shaved parmesan, rustic croutons

Entrees

Please Choose up to Five (5) which Guests will Choose From  
( 1 Carni, 1 Pesci, 2 Pasta )

**CARNI**

protein with choice of featured side

CHICKEN o VEAL PARMIGIANA, breaded cutlet, fresh mozzarella,  
house tomato sauce, linguine pomodoro chicken 20 / veal 25

\*BISTECCA DI MANZO (14oz) aged beef ribeye, pan seared, roasted  
potatoes 25

OSSO BUCO (VEAL SHANK) red wine ragu, truffle oil, mashed  
potatoes 25

COSTOLETTE alla SALTIMBOCCA, veal short rib, garlic-sage sauce,  
crispy prosciutto, butternut squash-potato mash

**PESCI**

**SALMON**

pan seared with tomatoes, capers, shallot-olive oil sauce

**PASTA**

ORECCHIETTE CON CAVOLO & SAUSAGE, aglio olio, e peperoncino, fresh  
kale from our garden

CARBONARA CON OSTRICHE, Roman classic with fried oysters

BAKED ZITI, meat sauce, italian sausage, fresh mozzarella

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shrimp with cheese tortellini

TORTELLINI PAPALINA, rosemary, ham, peas, cream sauce

RIGATONI ALLA BOLOGNESE

RAGU ALLA GRIGIA, white bolognese, toasted gnocchi, mushrooms, cream

LINGUINE & CLAMS, aglio olio, e peperoncino

PENNE AL SALMONE, house-smoked salmon, cream, tomatoes, peas

FUSILLI GAMBERONI ALLA VODKA, shrimp & fusilli pasta, smoked bacon,  
vodka sauce

PORTOBELLO MUSHROOM RAVIOLI, wild mushrooms, truffle oil, marsala  
cream sauce

PASTA, aglio olio or pomodoro

EGGPLANT PARMIGIANA, mozzarella, basil, pomodoro sauce

LASAGNA traditional meat

SPAGHETTI CON POLPETTE, meatballs, tomato sauce

FILETTO DI MANZO CON RUCOLA, marinated beef tenderloin tips, tomato,  
light cream sauce, garden arugula

Please Choose 1 (One) Dessert:

carrot cake  
death by chocolate  
italian cheesecake  
Tiramisu  
assorted dessert sampler- served family style

11.5% tax  
20% gratuity