Very New York, Very Italian

**Antipasti**

**Mozzarella in Carrozza 7.95**
Toasted bread stuffed with melted mozzarella.

**Hot Antipasto (for two) 17.95**
Eggplant rollatine, shrimp oreganato, clams oreganato, mussels oreganato, stuffed zucchini, stuffed mushrooms and mozzarella in carrozza.

**Caprese 11.95**
Fresh homemade buffalo mozzarella with red ripe tomatoes, fresh basil and olive oil.

**Italian Eggroll 7.95**
Risotto, sun-dried tomatoes, broccoli rabe and sausage wrapped in a pasta sheet, pan fried and served with a tomato basil dipping sauce.

**Baked Clams (6) 6.95 (10) 10.95**
With seasoned bred crumbs and herbs.

**Artichoke Special 8.95**
Breaded fried artichoke hearts served with pesto and ricotta.

**Mussels Marinara 10.95**
Served with our homemade marinara sauce.

**Calamari 10.95**
Served to your liking; grilled, fried or oreganata style.

**Sweet & Spicy Calamari 11.95**
Fried calamari sauteed with roasted pignoli nuts, raisins and hot cherry peppers in a sweet and spicy sauce.

**Spinach Rice Balls (4) 7.95**

**Chicken Fingers 5.50**

**Mozzarella Sticks 5.50**

**Homemade Zucchini Sticks 5.95**
Buffalo Wings (10) 7.95 (20) 12.95

Insalate

Strawberry Salad 10.95
Mesclun greens, sliced strawberries, sliced almonds, red onions and goat cheese with a balsamic vinaigrette.

Apple-Cranberry Salad 10.95
Baby arugula, cranberries, walnuts, tomatoes and green apples tossed with olive oil and balsamic vinegar topped with goat cheese.

Pear Salad 10.95
Mesclun greens, sliced pears, red onions, black olives and goat cheese with a balsamic vinaigrette.

Caesar Salad 7.95
A classic Caesar salad topped with croutons, parmesan cheese and our homemade dressing.

Crackling Calamari Salad 10.95
Romaine lettuce, mesclun green tossed with golden fried calamari and a tangy sesame dressing.

Luna Salad 9.95
Baby greens, sundried tomatoes, asparagus, broccoli, artichoke hearts and roasted peppers with an apricot dressing.  
Additions: Chicken $4.00 - Shrimp $6.00

Pasta

Pasta Marinara 8.95

Baked Ziti 11.95

Penne Vodka 11.95

Penne Siciliana 14.95
Sauteed eggplant, onions, crushed tomatoes and garlic topped with shavings of ricotta salata.

Rigatoni La Bella 14.95
Tossed with grilled chicken, broccoli and tomato in a light cream sauce with a splash of vodka.

Spaghetti Carbonara 13.95
Onions, pancetta, olive oil, cream, parmigiano cheese and egg yolk.

Frutta di Mare 19.95
Clams, shrimp, calamari and mussels served over linguini.

Orecchiette Special 15.95
Ear-shaped pasta with sausage and broccoli rabe in garlic and oil.
Angel Shrimp 17.95
Jumbo shrimp served over angel hair pasta in a pink champagne sauce.

Linguine with Fresh Clams 14.95
Our classic linguine with fresh clams in your choice of red or white sauce.

Penne La Bella 14.95
Fresh whole wheat penne tossed with eggplant, grilled chicken, artichoke hearts, roasted peppers and black olives in garlic and oil.

Spaghetti with Calamari 14.95
Tender calamari cooked in our homemade tomato sauce.

Fettuccine La Bella 17.95
Fresh asparagus and jumbo shrimp served in a creamy Alfredo sauce.

Pappardelle 15.95
Thick strips of pasta served in a light wine sauce with portobello mushrooms, smoked mozzarella and sun-dried tomatoes.

Baby Ravioli 10.95
Mini ravioli served in a light pink sauce.

Cheese Ravioli 10.95

Spinach Ravioli 10.95

Pollo

Chicken Marsala 13.50
Chicken sauteed with mushrooms in a marsala wine sauce.

Chicken Italiano 15.95
Grilled chicken breast served on a bed of broccoli rabe.

Chicken Francese 13.50
Battered chicken cutlets, pan-fried to perfection in a lemon butter sauce.

Chicken Florentine 13.50
Chicken topped with spinach and mozzarella in a white wine sauce.

Chicken Parmigiana 13.95
Served with cavatelli.

Carni

Veal Puttanesca (Top round veal) 17.95
Pan-fried veal strips served with tomatoes, capers, black olives and onions.
Veal Parmigiana (Top round veal) 17.95
Veal topped with tomato sauce and mozzarella cheese, served with pasta.

Veal Sorrentino (Top round veal) 18.95
Tender veal topped with prosciutto, grilled eggplant and fresh mozzarella.

Pork Chop 17.95
Grilled and topped with sweet and hot cherry peppers and a light brown sauce.

Veal Marsala (Top round veal) 17.95
Tender veal sauteed with mushrooms in a marsala wine sauce.

Veal Piccata (Top round veal) 17.95
Tender veal sauteed in a lemon butter sauce with capers.

14 oz. Rib Eye Steak 24.95
Tender rib eye steak grilled to your liking. Au jus or au poivre.

Stuffed Pork Chop 19.95

Pesci

Jumbo Shrimp Francese 18.95
Battered jumbo shrimp cooked in a lemon butter sauce.

Jumbo Shrimp Parmigiana 18.95
Fried jumbo shrimp topped with sauce and melted mozzarella served with pasta.

Salmon Dijon 17.95
Broiled salmon served with a honey mustard sauce.

Filet of Sole 16.95
Served broiled, fried or oreganata style.

Tilapia 15.95
With artichokes in a lemon caper sauce.

Pizza

Pizza from Our Wood Burning Oven
~ All of our pizzas are made with San Marzano tomatoes, mozzarella, extra virgin olive oil and fresh spices baked in our wood fired oven served well done and lightly charred ~

Pizza Margherita
Small $9.95 ~ Large $13.95
*Large pies are served in the front dining room only*
### Regular Toppings

<table>
<thead>
<tr>
<th>Small 2.00 ~ Large 3.00</th>
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<tbody>
<tr>
<td>(Sorry no half toppings on small pies)</td>
</tr>
<tr>
<td>~Whole Roasted Garlic</td>
</tr>
<tr>
<td>~Wood Fired Roasted Red Green Peppers</td>
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<tr>
<td>~Whole Kalamata Olives</td>
</tr>
<tr>
<td>~Portobello Mushrooms</td>
</tr>
<tr>
<td>~Caramelized Vidalia Onions</td>
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<tr>
<td>~Sweet Italian Sausage</td>
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<tr>
<td>~Hot Italian Sausage</td>
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<tr>
<td>~Anchovies</td>
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### Specialty Toppings

<table>
<thead>
<tr>
<th>Small 3.00 ~ Large 5.00</th>
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<tbody>
<tr>
<td>(Sorry no half toppings on small pies)</td>
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<tr>
<td>~Pancetta</td>
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<tr>
<td>~Artichoke Hearts</td>
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<tr>
<td>~Ricotta</td>
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<tr>
<td>~Sliced Roasted Eggplant</td>
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<tr>
<td>~Spicy Thick Hand Cut Pepperoni</td>
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<tr>
<td>~Caramelized Roasted Fennel</td>
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<tr>
<td>~Prosciutto Di Parma Sm. 6.00 Lg. 8.00</td>
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### La Bella’s Combinations

- **Small $15.95 - Large $19.95**
  - (No substitutions Please)
  1. Pepperoni, Portobello Mushrooms & Onions
  2. Sausage, Sweet Roasted Peppers & Onions
  3. Hot Sausage & Caramelized Fennel
  4. Roasted Peppers & Onions
  5. Ricotta, Mozzarella, Pecorino & Olive Oil *(No Sauce)*

### House Specialties: (Pizza)

- **Formaggi 14.95 - 18.95**
  - Mozzarella, provolone, taleggi, pecorino and reggiano (no sauce).

- **Asparagus Special 17.95 - 22.95**
  - *Formaggi with roasted asparagus, cherry tomatoes, white truffle oil and toasted pignoli nuts.*

- **Artichoke Special 17.95 - 22.95**
  - *Artichoke pesto cream sauce, artichoke hearts, mozzarella, cherry tomatoes, pecorino and reggiano extra virgin olive oil.*

- **Pizza del Nonno 9.95 - 13.95**
  - Crushed San Marzano tomatoes, pecorino romano, reggiano parmigiano cheese, extra virgin olive oil (no mozzarella).
  - *Add Anchovies & Roasted Garlic 14.95 - 18.95*

- **Sicilian Eggplant 14.95 - 18.95**
  - San Marzano tomatoes, roasted garlic, roasted eggplant, extra virgin olive oil, reggiano parmigiano and pecorino cheese (no mozzarella).

- **Eggplant Parmigiana 15.95 - 20.95**
  - Sliced roasted eggplant, roasted garlic mozzarella cheese.

- **Messina 16.95 - 21.95**
  - San Marzano tomatoes, sliced roasted eggplant, onions, olives and shredded ricotta salata.
Loaded 15.95 - 19.95
Provolone, pepperoni, sausage, mushrooms, onions, roasted peppers and whole roasted garlic.

Euro 15.95 - 20.95
Mozzarella, sopresatta, sundried tomatoes and fresh basil.

Prosciutto & Arugula 17.95 - 23.95
Pizza Margherita topped with prosciutto Di Parma, arugula, shaved reggiano parmigiano and extra virgin olive oil.

Clam Pie 16.95 - 21.95
Fresh Clams, Mozzarella & Roasted Garlic.

All pizzas are made with the finest ingredients and cooked in our wood burning brick oven

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(718) 569-3180 - 4126 Hylan Boulevard, Staten Island, NY