



Summer 3-Course Prix Fixe Menu

First Course Selections

Bruschetta Kalamata Olive & Artichoke Tapenade Feta Mousse, Micro Arugula	Vichyssoise Classic Cold Potato & Leek Soup
--	---

Bella's Italian Salad
Mixed Greens, Radicchio, Cherry Tomatoes, Red Onions,
Chopped Egg, Olives & Pepperoncini Peppers, Italian Dressing

Main Course Selections

Fazzoletti w/ White Bolognese
House-made Handkerchief Pasta, White Bolognese Sauce w/ Veal and Pork

Salmon A la Plancha
Fresh Wild Caught Salmon Fillet, Cooked A la Plancha-Style
Smashed Avocado, Basil Puree, Oven-Dried Tomatoes, Capers

Bella Strip Loin Steak
Grilled Thick-Cut Strip Loin Steak, Sauce Marchand de Vin
w/ Mushrooms and Caramelized Onions

Desserts

Virginia's Pistachio Cake
Pistachios, Caramel, Shaved Chocolate

Salted Caramel Ice Cream
Brown Sugar Almond Toffee

Cannoli
Chocolate Mascarpone Mousse

\$35 per Guest
(plus Sales Tax and Server Gratuity)

Please Note: No Splits or Substitutions | Not Valid with Any Other Promotion(s) - Thank You

Featured Wines

Additional Cost By-the-Glass or Bottle

Cava, Sparkling Rose, Naveran, Spain \$10 | \$48
Sauvignon Blanc, Scheid Vineyards, Monterey County, CA \$12 | \$58
Cabernet Sauvignon, Scheid Vineyards, Monterey County, CA \$12 | \$58
Petite Sirah, Stokes' Ghost, Scheid Family Wines, Hames Valley, Monterey, CA \$15 | \$68
« Trust Me I'm a Doctor »

*Menu Disclaimers: Olives may have pits; Fish may have bones; Meats are prepared to your desired doneness;
Hot Plates, Hot Coffee, & Hot Tea are Hot. PaperStraws Served Upon Request.*

William (Billy) Kittleman - Chef