

# Lunch Menu

## SOUP

**Bella's Lentil Soup**  
Seasoned With Mild Curry

**Roasted Potato Rosemary Parmesan**

**Tomato Basil Bisque with Pita Crouton**

Cup \$2.95/ Bowl \$4.95

## SALADS

Add Chicken to Any Salad - \$4.00  
Add Shrimp, Scallops or Salmon to Any Salad - \$5.00

**Baby Spinach Salad**

Gorgonzola, Toasted Walnuts, Raisins, Tossed in an Aged Balsamic Vinaigrette

\$7.95

**Mediterranean Chicken Salad**

Oven Roasted Chicken Mixed with Peas, Wild Mushrooms, Pickled Red Peppers, Red Onion, Kalamata Olives, in an Herb Dressing. Served Atop Mixed Greens or in a Pita Pocket.

7.95

**Fennel Salad**

Mixed Greens With Cremini Mushrooms and Grated Parmesan Tossed in our Lemon Basil Vinaigrette.

\$7.95

### **Greek Salad**

Kalamata Olives, Grape Tomatoes, Red Onion and Feta Cheese Tossed In our Lemon Basil Vinaigrette.

\$7.95

### **Classic Cobb**

Crisp Romaine with Oven Roasted Chicken, Bacon, Egg, Tomato and Bleu Cheese Tossed in a Balsamic Vinaigrette.

\$11.95

### **House Mixed Green**

Cherry Tomatoes, Kalamata Olives Tossed with Herbs and our Lemon Basil Vinaigrette.

\$4.95

### **Classic Caesar**

Fresh Romaine Hearts Tossed in a Classic Caesar Dressing with Parmesan and Toasted Garlic Pita Strips.

\$4.95

### **Flatbreads**

All Flatbreads are Served with Small Side Salad Tossed in our Lemon Basil Vinaigrette.

### **Roasted Mushroom and Spinach**

Roasted Shiitake, Oyster and Crimini Mushrooms, Baby Spinach, Creamy Alfredo with Mozzarella and Provolone Cheese.

\$7.95

### **Siciliana**

Fresh Tomato, Cappacola, Mortadella, Genoa Salami With Sautéed Peppers, Onion and Olives with Homemade Marinara, Mozzarella and Provolone.

\$8.95

### **Margherita**

Brushed with Olive Oil with Fresh Tomato, Basil and Mozzarella.

\$7.95

### **Apple Walnut**

Granny Smith Apples, Smoked Bacon, Walnut, Caramelized Onion, Gorgonzola Cream with Gorgonzola and Mozzarella.

\$8.95

### **Chicken Mushroom Pesto**

Oven Roasted Chicken, Wild Mushrooms, Kalamata Olives, Caramelized Onions Finished with a Basil Pesto, Mozzarella and Provolone.

\$8.95

### **Bacon and Caramelized Onions**

Crisp Hickory Smoked Bacon, Caramelized Onions, Finished with Homemade Marinara, Mozzarella and Provolone.

\$7.95

## **Sandwiches**

All Sandwiches are Served with Your Choice of Chip's or Chef's Featured Side.  
Substitute a Side Salad or Cup of Soup for - \$1.50

### **Chicken Hummus Pita**

Oven Roasted Chicken, Caramelized Onion, Grape Tomato, and Greens, Stuffed in a Pita with Bella's Hummus.

\$7.95

### **Pesto Chicken**

Grilled Chicken with Mixed Greens Buffalo Mozzarella, Kalamata Olives Tapenade, Tomato, Pickled Red Peppers and a Pesto Mayonnaise Served on Toasted Ciabatta.

\$7.95

### **Grilled Three Cheese**

Feta, Goat, and Mozzarella Cheeses with Fresh Tomato and Caramelized Onions topped with Pesto Served on Toasted Ciabatta.

\$7.95

### **B.L.A.T**

Hickory Smoked Bacon, Crisp Lettuce, Marinated Artichokes, Roma Tomato Lightly Brushed with our Lemon Mayonnaise.

\$7.95

### **Vegetable Pita Fresco**

Eggplant, Yellow Squash, Zucchini, Red Peppers Sautéed with Olive Oil, Garlic and Pesto with Greens in a Grilled Pita.

\$6.95

### **Muffalatta**

Thinly Sliced Hot Calabrese Salami, Genoa Salami, and Cappocola with Fresh Tomato and Olive Tapenade Served on Toasted Ciabatta.

\$7.95

### **Grilled Italian Sausage**

Mild Seasoned Italian Sausage with Sautéed Pickled Red Pepper and Onions with Stone Ground Mustard in a Grilled Pita.

\$7.95

## **PASTAS**

### **Wild Mushroom Penne**

Roasted Shiitake, Cremini and Oyster Mushrooms sautéed with Garlic, fresh Herbs in a Light Parmesan Cream.

\$10.95

### **Grape Tomato Fettuccine**

Sautéed Grape Tomatoes with Garlic, Fresh Herbs Tossed in a Light Pesto Cream Finished with Parmesan.

\$9.95

### **Penne Siciliana**

Eggplant, Zucchini and Red Bell Peppers Stewed With Tomato, Fresh Herbs topped with an Herb Ricotta Cheese.

\$9.95

### **Chicken Zucchini**

Sliced Chicken Breast and Sautéed Zucchini tossed in our Homemade Marinara Sauce Served over Penne Pasta.

\$10.95

**Desserts Prepared Daily**

# Dinner Menu

## **FIRST**

### **Scallops**

Pan Seared with Sweet Corn Bisque, Braised Leeks and Shiitake Mushrooms.

\$8.95

### **Bella's Hummus**

Bella's Special Recipe Served With Warm Mediterranean Flatbread, Feta Cheese And Fire Roasted Pickled Peppers.

\$6.95

### **Antipasto Plate**

Platter of Sliced Genoa Salami, Capocollo, Mortadella, with Parmesan, Creamy Gorgonzola, Feta Cheeses served with Pepperoncini, Pickled Artichokes, Pickled Red Peppers and Olive Assortment.

\$10.95

### **Caprini**

Imported Goat Cheese with Extra Virgin Olive Oil, Crushed Chili Pepper, Kalamata Olives and Toasted Ciabiatta.

\$7.95

### **Bruschetta**

Toasted Ciabiatta Topped with Seasonally Fresh Ingredients as Described by Your Server.

\$7.95

## **Steamed Mussels**

Atlantic Fresh Mussels, Tomatoes, Basil in a Lemon White Wine Herb Broth with Cumin Crostini.

\$8.95

## **Soup**

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Seasoned With Mild Curry

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### **Tomato Basil Bisque with Pita Crouton**

Cup \$2.95/ Bowl \$4.95

## **SALADS**

Add Chicken to Any Salad - \$4.00

Add Shrimp, Scallop or Salmon to Any Salad - \$5.00

### **Baby Spinach Salad**

Gorgonzola, Toasted Walnuts, Raisins, Tossed in an Aged Balsamic Vinaigrette

\$7.95

### **Fennel Salad**

Mixed Greens With Shaved Fennel, Cremini Mushrooms and Grated Parmesan Tossed in our Lemon Basil Vinaigrette.

\$6.95

### **Greek Salad**

Kalamata Olives, Grape Tomatoes, Red Onion and Feta Cheese Tossed In our Lemon Basil Vinaigrette.

\$5.95

### **House Mixed Green**

Cherry Tomatoes, Kalamata Olives Tossed with Herbs and our Lemon Basil Vinaigrette.

\$4.95

### **Classic Caesar**

Fresh Romaine Hearts Tossed in a Classic Caesar Dressing with Parmesan and Toasted Garlic Pita Strips.

\$4.95

## **PASTAS**

All Entrees are Served with Your Choice of Small House Salad or Cup of Soup.

### **Wild Mushroom Penne**

Roasted Shiitake, Cremini and Oyster Mushrooms sautéed with Garlic, fresh Herbs in a Light Parmesan Cream.

\$17.95

### **Veal Bolognese**

Ground Veal Slowly Simmered in Our Homemade Tomato Sauce with a Touch of Cream, Parmesan Cheese Tossed with Penne Pasta.

\$14.95

### **Shrimp and Scallop Scampi**

Sea Scallops and Black Tiger Shrimp Served over Fettuccini Tossed with Broccoli, Tomato in a White Wine Parmesan Cream Sauce.

\$21.95

### **Penne Siciliana**

Eggplant, Zucchini, Red Bell Peppers Stewed With Tomato, Fresh Herbs topped with an Herb Ricotta Cheese.

\$15.95

### **Tortellini**

Cheese Filled Tortellini Tossed with Roasted Mushrooms, Peas, Prosciutto in a light Parmesan Cream Sauce.

\$15.95

### **Fettuccine Tre Amici**

A Hearty Stew of Italian Sausage, Pork and Chicken Simmered in our Homemade Tomato Sauce Served Tossed over Fettuccini.

\$15.95

### **Lobster Ravioli**

Tossed with Cherry Tomatoes in A Light Pesto Cream Sauce.

\$19.95

### **Chicken Penne**

Oven Roasted Chicken Tossed with Tomatoes, Peas, Spinach, Basil, Mushroom, Garlic and Olive Oil Topped with Parmesan Cheese.

\$16.95

## **Entrees**

All Entrees are Served with Your Choice of Small House Salad or Cup of Soup.

### **Pollo Agro Dolce**

Balsamic Citrus Clove Marinated Chicken Sautéed with Mushrooms Onions Bell Peppers, Raisins, Pine Nuts Finished with a Sweet and Sour Balsamic Reduction Accompanied with Roasted New Potatoes and Green Beans.

\$17.95

### **Bronzed Tilapia**

Pan Seared Bronzed Tilapia Served Atop a Vegetable Antipasto With Prosciutto, Red Onions, Green Beans, Olives Finished with a Roasted Red Pepper Coulis.

\$18.95

### **Pistachio Crusted Salmon**

Served Over a Mediterranean Vegetable Cous Cous Finished with an Orange Cumin Vinaigrette.

\$19.95

### **Italian Pork Pot Roast**

Slowly Stewed Roast with Braised Carrots and Fennel Accompanied by Roasted Garlic Whipped Potato and finished in a Three Peppercorn Demi.

\$17.95

### **Caribbean Spiced Beef Tenderloin Medallions**

Served with Herb Roasted New Potatoes and Green Beans Sautéed with Bacon and Onions Finished with A Roasted Red Pepper Coulis.

\$22.95

**Filet Mignon**

Chef Cut Beef Tenderloin Grilled to Your Specification with Featured Accompaniments.

\$28.95

**New Zealand Roasted Rack of Lamb**

Rack Of Lamb Prepared to Order with Featured Accompaniments.

\$28.95

To Finish Off Your Evening, Cafe Bella Prepares Indulgent Desserts From Scratch And In House. Ask Your Server For The Chef's Selections.

# Authentic Eritrean Menu

**We offer a chance to sample authentic food from the northern African Country of Eritrea, Bella and Gideon's native country.**

**Come Sample and enjoy these Eritrean dishes prepared by our very own Bella!**

## **Doro Wat**

Chicken simmered in a tangy berbere stew, with hard boiled eggs, clarified butter.

## **Wat**

Tender beef simmered in a tangy berbere stew, clarified butter.

## **Doro Tibsi**

Boneless chicken thigh meat quickly sautéed with onion, garlic, tomato and berbere.

## **Lentils**

Red lentils, garlic, onion and tomato simmered in a curry vegetable broth.

## **Vegetable**

Leafy green braised or sautéed with olive oil and garlic.

# Wine List

**CAFÉ BELLA is always looking to update and refine our wine program. Come in to experience our full and most current and exciting wine selections as well as nightly and monthly wine features.**

**Café Bella also offers you a full bar selection.**

**Join us and try our Lemon Drop martini Voted Cincinnati's best martini 2008 In Cincinnati magazine.**

## RED

### FEATURED WINE BY THE GLASS

Peter Lehmann clancy's, australia, SHIRAZ-CAB-MERLOT '05 9 / 34

Veleta nolados, Granada spain, Cab-Cab Franc-Tempranillo '05 9 / 34

Stephen Vincent, Monterey California, CRIMSON '07 8/30

hess, California, CABERNET SAUVIGNON '06 11/40

Zellerbach estates, Mendocino ca, CABERNET SAUVIGNON '07 7/26

Montes classic series, colchagua valley chile, MERLOT '06 7/25

laetitia Estate, arroyo grande valley ca, PINOT NOIR '07 12/42

castle rock, Mendocino county California, PINOT NOIR '07 9/ 34

poggio vignoso, bibbiani italy, CHIANTI '07 8/30

Tilia, Mendoza argentina, MALBEC-SYRAH '08 7/26

Ravenswood Old Vine, lodi California, ZINFANDEL '06 8/ 30

## **WHITE**

### **FEATURED WINE BY THE GLASS**

Mezzacorona, trintino italy, PINOT GRIGIO '07 7 /24

Terrazzo, marche region italy, VERDICCHIO-TREBBIANO '08 7/25

Bridlewood, Monterey California, CHARDONNAY '06 9/32

Stephen Vincent, Monterey California, CHARDONNAY '06 6/24

Sokol blosser Evolution, Dundee Oregon, AMERICAN BLEND 11/38

Veramonte, Casablanca valley chile, SAUVIGNON BLANC '07 8 / 29

Pine Ridge, napa valley California, CHENIN BLANC-Viognier '08 9 / 35

Schmitt shone, piesporter michelsberg germany, KABINETT '06 6/22

Mosel river clean slate, mosel germany, RIESLING '07 8/30