

APPETIZERS

JUMBO SHRIMP COCKTAIL*	
<i>Per piece.....</i>	3.00
FRENCH FRIES.....	3.00
SOUP OF THE DAY.....	3.95
MOZZARELLA STICKS	
<i>Freshly breaded to order</i>	
<i>with marinara.....</i>	6.95
GARLIC BREAD	
<i>With Gorgonzola cheese.....</i>	6.95
MUSSELS FUME BLANC*	
<i>Sautéed with garlic, shallots, fresh herbs</i>	
<i>and white wine or marinara.....</i>	7.95
GRILLED PORTOBELLO	
<i>Stuffed with vegetable stuffing and</i>	
<i>served with lemon sauce.....</i>	8.95
FRIED CALAMARI*	
<i>Tossed in breading and served with</i>	
<i>spicy marinara sauce.....</i>	9.95
ZUPPA DI VONGOLE*	
<i>Sautéed clams with olive oil, garlic and</i>	
<i>light marinara.....</i>	9.95
WICKED WINGS*	
<i>Buffalo, BBQ or Teriyaki sauce..... (10 pc)</i>	9.95

MODELO'S CHICKEN CHUNKS*	
<i>1 lb. freshly breaded chicken bites with choice</i>	
<i>of Honey Dijon Mustard, Teriyaki, BBQ</i>	
<i>or Buffalo.....</i>	9.95
NACHOS SUPREME*	
<i>With chicken or beef.....</i>	9.95
AMERICAN SPRING ROLLS*	
<i>Steak, chicken or shrimp, with Honey Teriyaki dip..</i>	9.95
FRIED AVOCADO SLICES	
<i>With salsa.....</i>	9.95
COCONUT SHRIMP*	
<i>Lightly cooked in a seasoned coconut breading</i>	
<i>served with sweet orange sauce.....</i>	11.95
CRAB CAKES*	
<i>Generous portion of crab with fresh herbs.</i>	
<i>Served with house tartar sauce.....</i>	11.95
FRIED CLAMS*	
<i>Whole-belly clams with tartar sauce.....</i>	12.95
SCALLOPS*	
<i>Pan-seared scallops over spinach in</i>	
<i>a lemon, wine and garlic sauce.....</i>	16.95
BELLA'S SCALLOPS*	
<i>Sautéed scallops in bacon cream sauce.....</i>	16.95

SANDWICHES & BURGERS

All sandwiches and burgers served with French fries, pickle and coleslaw

BLACK ANGUS CHEESEBURGER*	
<i>8 oz. burger with lettuce and tomato, on</i>	
<i>a Kaiser roll.....</i>	9.95
TURKEY CLUB*	
<i>Fresh turkey with lettuce, tomato, smoked</i>	
<i>bacon, mozzarella.....</i>	9.95
CHICKEN CORDON BLEU*	
<i>Grilled chicken, Parisian ham and</i>	
<i>Swiss cheese.....</i>	9.95
LOBSTER ROLL*	
<i>Tender lobster meat with melted butter,</i>	
<i>served hot or cold.....</i>	18.95

MODELO'S PANINI*	
<i>Turkey, bacon, tomato, avocado, fresh</i>	
<i>mozzarella cheese.....</i>	9.95
VEGETABLE SANDWICH	
<i>Grilled portobello, roasted peppers, fresh</i>	
<i>mozzarella, lettuce, tomatoes.....</i>	9.95
BBQ BURGER*	
<i>Sliced red onions, bacon, cheddar cheese</i>	
<i>and BBQ sauce.....</i>	9.95
PHILLY STEAK*	
<i>Shredded steak, mushrooms, onions, green</i>	
<i>peppers and shredded cheese.....</i>	9.95
MODELO BURGER*	
<i>Sautéed onions, Swiss cheese and avocado... </i>	10.95

SALADS

Add Chicken 6.00 | Add Salmon or Shrimp 8.00

CITRUS SALAD*	
<i>Mixed greens and arugula with oranges,</i>	
<i>cucumber, lobster meat and</i>	
<i>citrus vinaigrette.....</i>	18.95
MOZZARELLA CAPRESE	
<i>Fresh mozzarella, tomato</i>	
<i>and roasted peppers.....</i>	8.95
CLASSIC CAESAR	
<i>Romaine lettuce, croutons and</i>	
<i>homemade dressing.....</i>	6.95

SPINACH SALAD*	
<i>Baby spinach with bacon, grilled portobello</i>	
<i>mushroom and hard boiled egg.....</i>	6.95
HOUSE SALAD	
<i>Mixed greens, arugula, tomato, carrots,</i>	
<i>olives, peppers, onions topped with feta</i>	
<i>cheese, walnuts and dried cranberries.....</i>	6.95

**Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illnesses.*



PASTA

Add Chicken 6.00 | Add Salmon or Shrimp 8.00

CIAO EUROPA

Rigatoni sautéed with mushrooms in a pink vodka sauce..... 14.95

CHEESE OR MEAT RAVIOLI*

Sautéed with pink vodka sauce..... 14.95

PENNE BOLOGNESE*

Penne pasta sautéed with chopped meats, olive oil, garlic and light marinara sauce..... 16.95

RAVIOLI ALLA CASA*

Lobster ravioli sautéed with vegetables in pink vodka sauce..... 18.95

RISOTTO MILANESE*

Risotto sautéed with saffron, lemon, chopped baby onions and Parmesan cheese.
Grilled Chicken..... 16.95
Sliced Grilled NY Strip or Shrimp..... 19.95

FETTUCCINE ALFREDO

Fettuccine sautéed with garlic, broccoli and cream sauce..... 14.95

PENNE PRIMAVERA

Penne pasta sautéed with mixed vegetables, olive oil, garlic and feta cheese..... 15.95

PAGLAFIENA ALLA PARMA*

Two different fettuccine with porcini mushrooms, asparagus, prosciutto and brandy sauce..... 17.95

FETTUCCINE ATLANTIC*

Fettuccine sautéed with shrimp, salmon, capers, olive oil and garlic..... 18.95

LINGUINI ALLA VONGOLE*

Linguini sautéed with fresh chopped clams, olive oil and garlic, served with white or red sauce..... 18.95

ENTRÉES

All served with the Chef's Special of the Day

CHICKEN BELLA FIORE*

Breast of chicken sautéed with shrimp, sundried tomatoes, black olives and light tomato sauce..... 19.95

CHICKEN PARMIGIANA*..... 16.95

VEAL PARMIGIANA*..... 17.95

MODELO'S MEDALLION TENDERLOIN*

Medallion tenderloin served with port wine, portobello mushrooms and topped with Gorgonzola cheese..... 19.95

SURF & TURF*

Medallion tenderloin with Shrimp Scampi..... 19.95

FRESH CAUGHT COD*

Pan-seared with fresh herbs and dill sauce... 18.95

ZUPPA DI PESCE*

Shrimp, clams, calamari, mussels and scallops sautéed with garlic and olive oil or marinara sauce over angel hair pasta..... 19.95

DAILY SPECIALS

CHICKEN PRINCIPESSA*

Breast of chicken sautéed with oyster mushrooms, asparagus, pine nuts, white wine and lemon sauce served over spinach..... 16.95

CHICKEN CAMPAGNOLA*

Chunks of chicken sautéed with garlic, artichoke hearts, sausage and white wine... 16.95

VEAL SALTIMBOCCA*

Scallopini sautéed with sage topped with prosciutto and light marsala sauce..... 19.95

GRILLED NY STRIP STEAK*

12 oz..... 19.95

SALMON DIJON ASPARAGUS*

Grilled salmon and asparagus topped with Dijon sauce..... 19.95

FISH AND CHIPS*

Alaskan cod dipped in beer batter and fried to perfection..... 16.95

SHRIMP SCAMPI*

Sautéed with garlic, capers and white wine lemon sauce served over linguini..... 19.95

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HOUSE WINE 8.00

*Chardonnay, Cabernet Sauvignon, Merlot, Pinot Grigio, Pinot Noir
Chianti, White Zinfandel, Sauvignon Blanc, Riesling, Moscato*

PREMIUM WINE BY - THE - GLASS

WHITE

CHATEAU STE. MICHELLE <i>Riesling, Washington State</i>10.00
STELLINA DI NOTTE <i>Pinot Grigio, Italy</i>10.00
OYSTER BAY <i>Sauvignon Blanc, New Zealand</i>10.00
MERIDIAN <i>Chardonnay, Santa Barbara</i>10.00
BERINGER <i>White Zinfandel, California</i>10.00
ZONIN <i>Prosecco, Italy (187 ml)</i>10.00

RED

CHATEAU ST. JEAN <i>Merlot, Sonoma County</i>10.00
HARLOW RIDGE VINEYARDS <i>Pinot Noir, California</i>10.00
14 HANDS <i>Cabernet Sauvignon, Washington State</i>10.00
COPPOLA <i>Shiraz, California</i>10.00
AMADEO <i>Chianti, Italy</i>10.00
MOUNTAIN DOOR <i>Malbec, Mendoza, Argentina</i>10.00

SPECIALTY MARTINIS 10.00

COSMOPOLITAN - <i>Smirnoff Citron Vodka, triple sec, splash of cranberry juice, lime juice</i>
DIRTY MARTINI - <i>Smirnoff Vodka or gin, olive juice</i>
TRUE MARGARITA - <i>Jose Cuervo Tequila, splash of lime juice with a salted rim</i>
ESPRESSO MARTINI - <i>Smirnoff Vanilla Vodka, Kahlua, Tia Maria, Baileys, creme de cacao, fresh espresso</i>
FRENCH MARTINI - <i>Smirnoff Citron Vodka, Chambord, pineapple juice</i>
KEY LIME MARTINI - <i>Smirnoff Vanilla Vodka, splash of Midori, pineapple juice with sour sugared rim</i>
SOUR APPLE MARTINI - <i>Smirnoff Vodka, Apple Pucker, splash of peach schnapps</i>
BERRY NUTTY CHOCOLATE DREAM - <i>Baileys, Chambord, Frangelico, Godiva Chocolate Liqueur</i>
MILKY WAY MARTINI - <i>Smirnoff Vanilla Vodka, Baileys, Godiva Chocolate Liqueur, butterscotch schnapps</i>
CARAMEL APPLE - <i>Smirnoff Vodka, Apple Pucker, splash of butterscotch schnapps, drizzled caramel</i>
TROPICAL MARTINI - <i>Smirnoff Vanilla Vodka, Kahlua, Baileys, Frangelico, Godiva Chocolate Liqueur, amaretto</i>
THE RELAXER - <i>Cruzan Coconut Rum, Smirnoff Vodka, peach schnapps, cranberry juice, pineapple juice</i>
TIRAMISU MARTINI - <i>Smirnoff Vanilla Vodka, Kahlua, Baileys, Frangelico, Godiva Chocolate Liqueur, amaretto</i>
BAHAMA MAMA - <i>Cruzan Coconut Rum, banana liqueur, pineapple juice, orange juice, grenadine</i>
TITO'S ALL AMERICAN MULE - <i>Tito's Handmade Vodka, ginger beer, lime juice</i>

BELLA FIORE CAFÉ & DESSERTS

COFFEE2.00	CHOCOLATE MOUSSE CAKE6.00
CAPPUCCINO3.50	CHOCOLATE LAVA CAKE <i>With vanilla ice cream</i>6.00
ESPRESSO3.00	TIRAMASU6.00
IRISH COFFEE KISS <i>Jameson, Baileys, whipped cream</i>6.00	CRÈME BRÛLÉE CHEESECAKE ...6.00
KEOKE COFFEE <i>Kahlua, crème de cacao, brandy, whipped cream</i>6.00	FLAN CRÈME CARMEL6.00
MODELO COFFEE <i>Kahlua, Grand Marnier, coffee, whipped cream</i> ...6.00	HOMEMADE CANNOLI6.00
	TARTUFO ICE CREAM6.00