

DINNER / ANTIPASTI

BRUSCHETTA 20

fresh tomato bruschetta on Italian loaf crostini topped with extra virgin olive oil and balsamic reduction

INSALATA DELLA CASA 20

spring mix with house made croutons, grape tomato, black olives, red onion, and friggiteilli peppers tossed and topped with parmigiana cheese

CAPRESE 20

buffalo mozzarella, vine ripened tomato, fresh basil and extra virgin olive oil and balsamic reduction

CLASSICO CESARE 20

romaine lettuce with house made croutons, crispy pancetta and parmigiana in caesar dressing

ASK YOUR SERVER FOR THE "SOUP OF THE DAY"

RAVIOLI NACHOS 21

house made ravioli breaded and fried then topped with a four cheese blend and bruschetta. Served with warm marinara

ARANCINI 22

risotto balls stuffed with roast garlic and smoked mozzarella, with parmigiana. Served with warm marinara

GNOCCHI ALLA MARINARA 22

house made potato gnocchi pan fried and smothered in our house made marinara sauce.

CALAMARI 22

pan seared calamari, tomato, black olives, lemon, capers, onion and garlic served with toasted focaccia

** your choice of salad dressings:
Italian, balsamic, oil and vinegar*

PIZZA

cauliflower crust available

PIZZA MEDITERRANEO 20

mediterranean : sun dried tomato pesto sauce, mozzarella cheese, grilled eggplant, spinach, roasted red peppers, kalamata olives, fresh garlic and feta cheese

PIZZA MARGHERITA 20

margherita : tomato sauce, bocconcini mozzarella, fresh basil, roasted garlic topped with a sprinkle of oregano

PIZZA CALDA SICILIANO 22

hot sicilian : spicy tomato sauce, mozzarella cheese, hot Italian sausage, spicy sopressata, hot Italian peppers and roasted garlic

PIZZA AMORE 22

meat lovers : tomato sauce, mozzarella cheese, pepperoni, hot Italian sausage, prosciutto, ham, and salami

PIZZA ALFREDO DI POLLO 22

chicken alfredo : alfredo sauce, mozzarella cheese, seasoned chicken, mushroom, bacon and parsley

PIZZA CON POLPETTE 22

meatball : Italian plum tomato sauce, mozzarella, seasoned meatballs, caramelized onions, parmesan cheese and sprinkle of parsley

** add additional veg topping \$2*

** add additional meat topping \$3*

PRIMI

*all pastas are made fresh in house daily
ask your server for gluten free options*

COSTRUTISCI IL TUO PIATTO DI PASTA 22

build your own pasta : choose from : marinara, bolognese, alfredo, rosé, oil and white wine or pesto sauces to add with spaghetti, linguine, fettuccini, penne, fusilli or farfalle

PENNE POMODORO 22

penne in marinara : penne pasta in marinara sauce

FETTUCCINI ALFREDO 23

fettuccini noodles in a creamy white sauce : fettuccini noodles in a creamy garlic parmigiana sauce

PENNE ALLA VODKA 24

penne in vodka rose sauce : penne noodles, pancetta, tomato and caramelized onion in a vodka rose sauce

FARFALLE AGLIO E OLIO 25

garlic and oil farfalle : roasted garlic, grape tomato, spinach and basil in extra virgin olive oil

SPAGHETTI ALLA BOLOGNESE 26

spaghetti in a tomato meat sauce : spaghetti in a rich tomato and beef sauce

** add chicken, shrimp, meatballs or salmon \$6*

CARBONARA 28

linguine pasta with egg and cheese sauce : linguine pasta, pancetta, onion, garlic, roasted garlic and parsley in a rich egg sauce.

FUSILLI ALL'ARRABBIATA CON SALSICCIA 29

spicy sausage and pepper fusilli : fusilli in spicy arrabbiata sauce with spicy sausage, peppers, pecorino

SPAGHETTI E POLPETTE 30

spaghetti and meatballs : classic spaghetti and meatballs in marinara

PESTO LINGUINE AI FRUTTI DI MARE 31

pesto seafood linguine : linguine pasta with shrimp, mussels, and scallops in pesto sauce

VITELLO PICATTI 33

veal scallopini pasta : veal scallopini on spaghetti with diced tomato, capers in lemon white wine sauce

Bello Mio
RESTO-LOUNGE

**All prices subject to HST. Please advise your server for any allergy concerns.*

SECONDO

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POLLO SCOTTATO E RISOTTO AI FUNGHI 32

seared chicken and risotto : pan seared chicken breast on a spinach and mushroom risotto

POLLO ALLA CACCIATORE 32

pan seared chicken breast : cooked in a tomato and vegetable sauce, served with seasonal vegetables your choice of side

PARMIGIANA DI POLLO, VITELLO O MEALANZANE 32

chicken, veal or eggplant parmesan : breaded chicken, veal or eggplant cutlets served on spaghetti topped with marinara and parmigiana

BRANZINO 34

sea bass : seared sea bass served with seasonal vegetables your choice of side

SALMONE ATLANTICO 34

Atlantic salmon: served with seasonal vegetables your choice of side

LASAGNE 35

layers of house made pasta, Bolognese, ricotta, mushrooms and a five cheese blend with marinara, served with toasted focaccia

LA BISTECCA CON L'OSSO 39

bone in ribeye steak : bone in ribeye steak served with seasonal vegetables your choice of side

CHOOSE YOUR SIDES:

buttered orzo, gnocchi, lemon caper herbed rice, roasted potato, polenta fries or spinach and mushroom risotto. (choices are for branzino, salmon, ribeye and cacciatore only)

KIDS

PENNE POMODORO 11

BUTTERED PASTA 11

CHEESE PIZZA 11

FETTUCCINI ALFREDO 12

PEPPERONI PIZZA 12

SPAGHETTI & MEATBALLS 12

DOLCE

CANNOLI 10

two cannoli topped with fresh berries and powdered sugar

PANNA COTTA AL LIMONE 10

lemon panna cotta topped with fresh berries and mint

TIRAMISU 12

layered Italian coffee flavored cake covered in rich cocoa

ZABAGLIONE 12

a light and fluffy marsala custard layered with fruit and topped with whipped cream and a ladyfinger biscuit.

DRINKS

COKE 3

COKE ZERO, DIET COKE 3

BRIO 3

SPRITE 3

GINGER ALE 3

CLUB SODA 3

NESTEA 3

CRANBERRY COCKTAIL 4

ORANGE JUICE, APPLE JUICE 4

SAN PELLE RINO 6

PERRIER 6

SPECIALTY COFFEES

COFFEE 4

AMERICANO 4

TEA 4

ESPRESSO REGULAR 4 DOUBLE 5

MACCHIATO 6

CAPPUCCINO 6

SPANISH COFFEE 14

IRISH COFFEE 14

B52 COFFEE 14

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RESTO-LOUNGE

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