

**Bella Via**  
BAR & RESTAURANT

47-46 Vernon Blvd.  
Long Island City, NY 11101

**Call (718) 361-7510 for Reservations**

## **DINNER MENU**

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### **ANTIPASTI**

<b>VONGOLE COTTI</b> Baked clams oregonato	<b>\$9.95</b>
<b>MOZZARELLA CON VERDURE MARINATE ALL'OLIO DI OLIVA</b> Grilled marinated vegetables with fresh mozzarella	<b>\$10.95</b>
<b>BRESAOLA DELLA VALTELLINA CON RUGHETTA E` GRANA</b> Air dried beef with arugula and shaved parmesan cheese	<b>\$11.95</b>
<b>CARPACCIO DI MANZO ALLA PIEMONTESE</b> Beef carpaccio with celery, mushrooms and shaved parmigiano	<b>\$10.95</b>
<b>SALUMI MISTI CON FRUTTA DI STAGIONE</b> Mixed salami with seasonal fruit, and mozzarella	<b>\$10.95</b>
<b>POLIPO IN INSALATA ALLA CIPOLLA ROSSA</b> Octopus salad with potatoes and red onion	<b>\$10.95</b>
<b>CALAMARETTI SALTATI ALLA LUCIANA</b> Grilled baby calamari drizzled with a walnut sauce	<b>\$10.95</b>
<b>COZZE ALLA TRIESTINA</b> Mussels sautéed with white wine and onions	<b>\$9.95</b>
<b>GRIGLIATA DI VERDURE ALLO'OLIO E` TIMO</b> Grilled vegetables marinated with olive oil and fresh thyme	<b>\$9.95</b>
<b>BIETOLE ROSSE CON MELE E` CAPRINO</b> Salad of red beets with apples and goat cheese	<b>\$9.95</b>
<b>CALAMARETTI FRITTI CON SALSIA DI POMODORO</b> Fried calamari with a spicy tomato sauce	<b>\$10.95</b>
<b>FUNGHI FARCITI</b> Stuffed mushrooms	<b>\$10.95</b>

### **ZUPPE ED INSALATE**

<b>INSALATINA DI CAMPO</b> Salad of mixed greens	<b>\$6.95</b>
<b>INSALATA CESARE</b> Caesar salad	<b>\$7.95</b>
<b>INSALATA CAPRESE</b> Fresh mozzarella, fresh tomato and basil	<b>\$10.95</b>
<b>INSALATA DI ARUGULA</b> Arugula salad w/ shaved Grana Padano	<b>\$7.95</b>
<b>ZUPPA DI FAGGIOLI</b> Soup of cannellini beans and short pasta	<b>\$6.95</b>

<b><i>MINISTRONE DI VEGETALI</i></b>	<b>\$6.95</b>
Mixed vegetable soup	
<b><i>STRACCIATELLA ALLA ROMANA</i></b>	<b>\$6.95</b>
Egg drop soup with spinach	
<b><i>TORTOLLINI IN BRODO</i></b>	<b>\$6.95</b>
Cheese tortellini in a chicken broth	

## **PRIMI PIATTI**

<b><i>RIGATONI AL FILETTO DI POMODORO</i></b>	<b>\$14.95</b>
Diced prosciutto, onions, fresh tomato, and basil	
<b><i>FETTUCCHINI DEGLI SPINACI CON GAMBERI E` FUNGHI CON SALSА DI PESTO</i></b>	<b>\$15.95</b>
Spinach fettuccini w/ shrimp and mushrooms in a pesto sauce	
<b><i>SPAGHETTI CARBONARA</i></b>	<b>\$13.95</b>
Egg, butter, cream, w/ diced pancetta, onion and parmigiano cheese	
<b><i>MEZZEMANICHE ALLA SICILIANA</i></b>	<b>\$13.95</b>
Mezzemaniche with eggplant and fresh diced tomato	
<b><i>RIGATONI ALLA SALCICCIA E` CARCIOFI</i></b>	<b>\$14.95</b>
Rigatoni with sausage and baby artichokes	
<b><i>CAPPELLINI MARE E` MONTI</i></b>	<b>\$15.95</b>
Angel hair pasta, with shitake mushrooms and shrimp	
<b><i>GNOCCHETTI DI RICOTTA E` SPINACI</i></b>	<b>\$14.95</b>
Spinach-ricotta gnocchi with fresh dice tomato and olives	
<b><i>RAVIOLI IN SALSА ROSA</i></b>	<b>\$13.95</b>
Ricotta filled ravioli in a pink sauce	
<b><i>GRAMIGNA AL RAGU' E` FUNGHI</i></b>	<b>\$14.95</b>
Spinach pasta with a ragu' sauce and mushrooms	
<b><i>TAGLIATELLE AI GAMBERI E` POMODORI ASCIUGATI</i></b>	<b>\$15.95</b>
Tagliatelle with shrimp and oven dried tomatoes	
<b><i>FUSILLI ALLE VONGOLE VERACI E` ZUCCHINE</i></b>	<b>\$14.95</b>
Fusilli with veraci clams and zucchini	
<b><i>PAGLIA E` FIENO ALLA ROMAGNOLA</i></b>	<b>\$14.95</b>
Spinach and egg noodles with prosciutto and peas	
<b><i>RISOTTO AI FUNGHI MISTI</i></b>	<b>\$14.95</b>
Arborio rice with mixed wild mushrooms	
<b><i>RAVIOLI DEI FRUTTI DI MARE</i></b>	<b>\$15.95</b>
Seafood ravioli	

**LINGUINI ALLE VONGOLE**

Linguini with clam sauce (white, or red)

**\$14.95**

**SECONDI PIATTI**

**FILETTO AL SOLE OREGENATO**

Fresh filet of yellow tail sole, topped w/ garlic, oregano, and breadcrumbs

**\$19.95**

**POLLO CAPRESE**

Free range chicken breast topped w/ fresh tomato and fresh mozzarella

**\$17.95**

**GAMBERI FARCITI**

Jumbo shrimp stuffed with crabmeat

**\$23.95**

**SCALOPPINE PIZZAIOLA**

Veal scaloppini sautéed w/ mushroom, onion and tomato

**\$21.95**

**PICCATINA DI VITELLO AL SAPORE DI BOSCO**

Veal scaloppini sautéed with wild mushrooms

**\$21.95**

**COSTOLETTA DI MAIALE IN SALSA DI MIRTILLI**

Grilled pork chop with a cranberry sauce

**\$18.95**

**STINCO DI AGNELLO BRASATA AL BAROLO**

Lamb Shank braised with Barolo wine

**\$18.95**

**TAGLIATA DI MANZO AL GORGONZOLA**

Sirloin steak with a gorgonzola cheese sauce

**\$21.95**

**GALLETTO ALLA DIAVOLA**

Cornish hen with a mustard sauce

**\$18.95**

**PETTO DI POLLO ALL'ARLESIANA**

Free range chicken breast topped with eggplant and fontina cheese

**\$17.95**

**BATTUTA DI POLLO AI CARCIOFFINI ROMANI**

Free range chicken breast topped with baby artichokes and fresh tomato

**\$17.95**

**SPIGOLA DI SCOGLIO AI CAPPERI E' POMODORINI**

Striped bass sautéed with capers and cherry tomatoes

**\$21.95**

**SALMONE ALL'ERBA CIPOLINA CON SALSA DI SENAPE**

Grilled Salmon with fresh herbs in a mustard sauce

**\$19.95**