# Cala Bella

## ANTIPASTI

Cala Bella Sampler Platter

Calamari Fritte, Antipasto,

Mozzarella-Stuffed Meatballs

$36 Per Platter-(Based On Two Servings)

Lobster & Smoked Mozzarella Flatbread-$17

Butter-Poached Lobster, Spicy Tomato Sauce,

Roasted Yellow Peppers, Local Cheese

Grilled Octopus & Warm Potato Salad-$18

Lemon, Olives, Capers, Parsley

Calamari Fritti-$14

Spicy Peppadew Coulis

Italian Sausage & Goat Cheese Flatbread-$15

Sweet Sausage, Garlic Aioli, Spicy Tomato Sauce,

Goat Cheese, Cipollini Onions, Aged Balsamic Vinegar

Fried Zucchini Blossom Caponata-$14

House-Made Ricotta, Sicilian Eggplant

Mozzarella Stuffed Bella Meatballs-$13

Tomato Ragu, Fontina Fondue

Pescara Mussels-$14

Capers, Shallots, Spicy Tomato Sauce,

Flamed with Galliano

Cala Bella Antipasto-$17

Italian Cured Meats, Imported Cheeses,

Seasonal Italian Specialties

## INSALATE e ZUPPE

Classic Minestrone-$8

Vegetable Broth, Italian Vegetables, Pasta, Kale

Roasted Beet Salad-$12

Red and Yellow Beets, Organic Baby Greens,

Taleggio Cheese, Toasted Pine Nuts,

Blood Orange Honey Vinaigrette

Heirloom Tomato Caprese-$12

Fresh Mozzarella, Flame-Roasted Yellow Pepper,

Fresh Basil, Aged Balsamic Vinegar

Arugula & Gorgonzola-$12

Imported Gorgonzola, Calimyrna Figs, Fresh Berries,

Candied Pecans, Yellow Tomato Vinaigrette

Caesar Salad-$10

Classic Preparation, Focaccia Croutons,

Parmigiano-Reggiano

## PASTA

Squid Ink Spaghetti -$36

Butter-Poached Lobster, Grilled Tuscan Shrimp,

Charred Tomato and Onion, Wilted Greens,

Lemon, Garlic, Capers

Pasta con Polpette-$25

Tomato Ragu, Fresh Basil, Parmigiano-Reggiano,

Mozzarella-Stuffed Meatballs, Spaghetti Pasta

Cavatelli Napoli-$34

Pan-Seared Diver Scallops, Cavatelli Pasta, Lobster Butter, Spinach, Fire-Roasted Tomatoes, Kalamata Olives

Rigatoni Bolognese-$25

Ragu of Beef, Spiced Italian Sausage, Stewed Tomatoes,

Vegetables, Chianti Wine, Rigatoni Pasta

Bella Lasagna-$26

Fresh Basil, Bolognese Sauce, House-Made Ricotta, Mozzarella, Parmesan Cheeses

## PESCI

Sea Bass al Forno-$39

Porcini Mushroom and Pancetta Cannelloni,

Baby Zucchini, Yellow Tomato Vinaigrette

Salmon Agrodolce-$33

Herb Marinated, Blood Orange Agrodolce,

Garlic Broccolini, Mashed Cauliflower

Shrimp Genova-$33

Sautéed Shrimp, Wild Mushrooms, Fennel,

Sweet Cream, Fresh Tomato, Pancetta, Spinach,

Grappa, Risotto del Giorno

Cala Bella Seafood Pescatore-$42

Lobster Tail, Mussels, Calamari, Shrimp,

Scallops, Spicy Saffron Tomato Broth, Linguini Pasta

## CARNI

Chicken Parmesan-$27

Breaded Chicken Cutlet, Italian Herbs, Marinara,

Fresh Mozzarella, Parmesan Cheese, Spaghetti Pasta

Cala Bella Lamb-$42

Marinated Roasted Chops, Pickled Shallots,

Herb-Roasted Marble Potatoes,

Rosemary Minted Marsala Sauce

Veal Marsala-$37

Tender Veal, Mushrooms, Sweet Marsala Sauce,

Spaghetti Pasta

Osso Buco con Gremolata-$35

Braised Veal Shanks, Chianti, Plum Tomatoes,

Vegetables, Lemon, Garlic, Risotto del Giorno

Tournedos alla Fratto.-$37

Two 4oz. Filet Mignon Medallions, Venetian Sunchokes, Broccolini, Roasted Vegetable Reduction, Fried Leeks

## CONTORNI-$10

(Serves 2)

Braised Escarole and Beans

Roasted Brussel Sprouts, Lemon and Spicy Chilies

Zucchini and Pancetta Batons with Aged Balsamic Vinegar