

Appetizers

- Fried Calamari** Tender rings of calamari fried and served with marinara or cocktail sauce. 13
- Greens Lupino** Greens sautéed with onion, garlic, pancetta topped with romano & bread crumbs. 15
- Portabella Parmigiana** Giant portabella mushroom fried topped with marinara & mozzarella. 9
- Mussels** Fresh PEI mussels served red, white or Fra Diavolo. 12
- Shrimp Cocktail** Chilled shrimp served with our house made cocktail sauce. 12
- Tomato and Fresh Mozzarella** Soppersatta, kalamata olives and basil. 14
- Stuffed Hot Cherry Peppers** filled with meatball mix, baked with marinara and mozzarella. 10
- Pizza** our handmade dough with a mixture of sausage, roasted peppers and mozzarella. 10

Soup & Salad

- Pasta Fagioli** Cup 4 Bowl 10
- House Salad** House greens with tomato, cucumber and onion. 4
French, Balsamic Vinaigrette, Italian and Crumbly Blue (\$1)
- Antipasto** House greens with soppersatta, tomatoes, egg, roasted peppers, pepperoncini, tuna and aged provolone cheese. 17 Large 27

Pasta

SERVED WITH YOUR CHOICE OF CHI CHI BEAN SALAD OR PASTA FAGIOLI

- Optional sauces available, Alfredo, Fra Diavolo, or Olive Oil & Garlic 2
Add meatball or sausage to any dinner 3 Bake any pasta. 2
- Lasagna** Wide pasta noodles filled with a ricotta meat mixture, baked with marinara sauce & mozzarella. 18
- Hats** Homemade pasta in the shape of a hat served with our marinara sauce. 20
- Cavatelli** Homemade pasta shaped like a small tube with marinara sauce. 20
- Rigatoni Peppernotta** Pasta covered with our homemade sausage mixture; fire roasted peppers and fresh mozzarella. 20
- Lobster Ravioli** Topped with our tomato cream sauce. 25
- Chicken Fettuccine** Grilled chicken sautéed with sun-dried tomatoes, artichoke, and garlic in our rich alfredo sauce over linguine. 20
- Stuffed Rigatoni** Filled with ricotta cheese, served with marinara sauce. 13
- Linguine and Clam Sauce** Chopped clams sautéed with garlic, olive oil and parsley, served red, white. 19, or with Fra Diavolo 21

Cucina Specialties

SERVED WITH A CHOICE OF CHI CHI BEAN SALAD OR PASTA FAGIOLI

Bella Platter Combination of eggplant, sausage & peppers and stuffed rigatoni pasta. 18

Eggplant Parmigiana Eggplant cutlets baked with marinara sauce. 16

Vegetarian Combination Mixture of stuffed rigatoni, eggplant, & portabella parm. 20

Italian Trio Combination of hats alfredo, chicken parmigiana, & lasagna. 25

Beef

SERVED WITH A CHOICE OF CHI CHI BEAN SALAD OR PASTA FAGIOLI

Filet Mignon Tender 8oz. choice filet grilled and served with mashed potatoes. 32

Filets ordered Medium Well to Well done will be butterflied as necessary unless specified

Filet Firenze Tenderloin medallions sautéed with onion, garlic, hot cherry peppers, topped with fontinella cheese, & finished in a cabernet wine sauce, served over mashed potatoes. 34

Filet Marsala Tenderloin medallions sautéed with marsala wine, mushrooms served over mashed potatoes. 34

Seafood

SERVED WITH A CHOICE OF CHI CHI BEAN SALAD OR PASTA FAGIOLI

Salmon Mrs. "V" Style Cajun seasoning, oven roasted, served with broccoli. 24

Frutta Di Mare Scallops, haddock, mussels and shrimp in marinara sauce over linguine. 27

Scallops Genoa Sea scallops sautéed with pancetta, & garlic in a creamy wine sauce topped with fontinella served over linguine. 26

Shrimp & Scallops Firenze Sautéed with onion, garlic, hint of cherry peppers, & a dash of marinara topped with fontinella cheese served over linguine. 25

Shrimp Scampi Sautéed with fresh tomato, spinach in a unique combination of wine and seasoning served over linguine. 25

Haddock served marinara, broiled or oreganato. 22

Please see the back cover for additional menu items.

Chicken and Veal

SERVED WITH A CHOICE OF CHI CHI BEAN SALAD OR PASTA FAGIOLI

Chicken Francaise Tender double breast of chicken with an egg batter coating sautéed in a lemon, butter and wine sauce. 23

Chicken Cacciatore Tender chicken sautéed with mushrooms, onions, and peppers in our marinara sauce. 20

Chicken Marsala Chicken sautéed in marsala wine with scallions, mushrooms and peppers. 21

Chicken Romano Chicken {breaded} cutlet sautéed with artichoke hearts, spinach, roasted garlic, in a cream sauce topped with romano cheese. 23

Chicken Arrabiatta Chicken served in our spicy arrabiatta sauce with mozzarella over cappellini pasta. 21

Chicken Parmigiana Hand breaded chicken cutlet baked with our marinara and mozzarella cheese. 19

Veal Parmigiana Hand breaded veal cutlet baked with our marinara and mozzarella cheese. 23

Veal Scaloppini Veal medallions sautéed with mushrooms, onions, and peppers in our marinara sauce. 26

Veal Asparagus Veal medallions and shrimp sautéed with asparagus, sundried tomatoes and roasted garlic with cappellini. 28

Veal Adrianna Veal medallions covered with prosciutto and eggplant topped with mozzarella simmered in a marsala wine sauce served with spinach. 28

Veal Saltimbocca Veal medallions with prosciutto, mozzarella & marinara served over greens. 28

Veal Marsala Veal medallions sautéed with sweet peppers, scallions and mushrooms. 26

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES SO WE MAY PREPARE YOUR FOOD ACCORDINGLY. CONSUMPTION OF RAW OR UNDERCOOKED MEAT, POULTRY, EGGS OR SEAFOOD POSES A HEALTH RISK TO EVERYONE, BUT ESPECIALLY TO THE ELDERLY, YOUNG CHILDREN UNDER AGE 4, PREGNANT WOMEN AND OTHER HIGHLY SUSCEPTIBLE INDIVIDUALS WITH COMPROMISED IMMUNE SYSTEMS. THOROUGH COOKING OF SUCH FOODS REDUCES THE RISK OF ILLNESS.

Tony Lupino's Bella Cucina

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Proudly locally owned and operated by Christine and Tony Lupino



Hours of Operation

Thursday-Sunday

4 p.m. - 8 p.m.

Party events anytime, inquire for more details

We accept MC, Visa, American Express, Discover and Cash.