

HOT APPS

Little Neck Clams baked oreganata	13
Mussels Marinara or in a garlic lemon white wine	14
Fried Calamari	14
Fried Calamari Arrabiata	15
Eggplant Rollatini (2) ricotta. mozzarella. marinara	12
Mozzarella Sticks	9
Hot Antipasto (for 2)	22
Capellini Cakes	10

SOUP

Bowl of Minestrone	8
Bowl of Pasta Fagioli	8

PASTA

Baked Ziti	16
Spaghetti w/ Meatballs	18
Penne alla Vodka	17
Rigatoni Bolognese	19
Lasagna	19
Cheese Ravioli	17
Farfalle Escarole escarole. cannellini beans. garlic & oil	19
Rigatoni Calabrese sausage. mushrooms. peas. pink sauce	22
Fusilli Rabe broccoli rabe. chicken. sundried tomatoes. garlic & oil	24
Spaghetti w/ clam sauce red or white	23
Risotto Funghi pancetta. mushrooms. asparagus. cream sauce. truffle oil	24
☞ Gluten Free Penne & Whole Wheat Spaghetti	add 2

PARMIGIANA

Eggplant Rollatini Dinner	19
Eggplant Parm Dinner	18
Chicken Parm Dinner	23
Veal Parm Dinner	27
Shrimp Parm Dinner	27
all parm dinners served w/ a side of spaghetti	

BAMBINOS

Chicken Fingers w/ fries	10
Penne w/ meatballs marinara or butter	10
Ravioli w/ marinara or butter	10
Chicken Parm w/ penne	12
Mac & Cheese butterfly pasta	10
Baked Ziti	10

SALADS & COLD APPS

Garden Salad add chicken 9 shrimp 10	9
Greek Salad add chicken 9 shrimp 10	12
Caesar Salad* add chicken 9 shrimp 10	12
Arugula Salad add chicken 9 shrimp 10	13
Mozzarella & Tomato	12
Cold Antipasto (for 2) assorted meats and cheeses	20

THIN CRUSTED PIZZETTE

Napoli tomato sauce. shredded mozzarella	10
Margherita tomato sauce. fresh mozzarella. basil	12
Arugula (cold) prosciutto. shredded reggiano. lemon olive oil	16
	per topping 3
☞ Pizzette can be customized with up to 3 toppings of any in-house product	

ENTRÉES

Chicken Francese or Marsala (Organic) chicken breast. served w/ vegetable of the day	25
Chicken Milanese served w/ garden salad (Organic)	23
Chicken Bisentino (Organic) chicken breast topped w. prosciutto. roasted red peppers. melted mozzarella. white wine. served w/ vegetable of the day	25
Bella's Scarparella free range chicken on or off the bone sauteed w/ sausage potatoes and spicy vinegar peppers in a white wine sauce	27 25 On Off
Veal Scaloppini Francese or Marsala served w/ vegetable of the day	27
Veal Milanese served w/ garden salad	25
Frankie's Veal Scaloppini topped w/ breaded eggplant prosciutto. melted mozzarella. brown sauce	27
Grilled Shell Steak* served w/ fries or veggies	38
Pork Chop Vinegar Peppers	25

SEAFOOD

Filet of Sole Francese or Oreganata served w/ vegetable of the day	27
Shrimp Oreganata broiled in lemon white wine. topped w/ seasoned bread crumbs. served w/ vegetable of the day	27
Shrimp Marinara or Fra Diavolo (spicy) served over spaghetti	27
Zuppa Di Pesce calamari. shrimp. mussels. clams in a choice of marinara or a lemon white wine sauce. served over spaghetti	32

SIDE DISHES

Meatballs	10
French Fries	7
Potato of the Day	8
Sausage sweet or spicy	9
Broccoli Sautéed	8
Spinach Sautéed	9
Mixed Veggies Sautéed	8
Broccoli Rabe Sautéed	12
Escarole & Beans Sautéed	10

MABELLA

*Cooked to order. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food illness, especially if you have certain medical conditions.
*Before placing your order, Please inform your server if a person in your party has a food allergy.

WINE LIST

		GLASS	BOTTLE
Sparkling			
100	Prosecco – Gambino, <i>Veneto, Italy</i> (187ml)		13
	Prosecco – Brilla Extra Dry, <i>Italy</i>		35
Whites			
200	Pinot Grigio – Via <i>Veneto, Italy</i>	9	34
210	Sauvignon Blanc – Hans Greyl, <i>New Zealand</i>	12	40
220	Chardonnay – Hess Select, <i>Monterey, California</i>	12	40
230	Chardonnay – Jordan, <i>Russian River Valley-Sonoma, California</i>		70
240	Riesling – Fetzer, <i>Monterey, California</i>	9	34
250	Moscato – 14 Hands, <i>Columbia Valley, Washington</i>	9	34
Blush			
300	Rosé – <i>Soleil Des Alpes, France</i>	9	34
310	White Zinfandel – Vintage Oaks, <i>California</i>	9	30
320	Rose – Notorious Pink, <i>Grenache, France</i>	12	42
Italian Reds			
400	Montepulciano d’Abruzzo – La Quercia, <i>Abruzzo</i>	10	38
410	Chianti – Querceto, <i>Tuscany</i>	12	40
420	Chianti Classico – Tenuta di Arceno, <i>Tuscany</i>		42
430	Chianti Classico Riserva – Ruffino Ducale “Tan Label”, <i>Tuscany</i>		60
450	Barolo – Rocche Costamagna Dell’Annunziata, <i>Piedmont</i>		84
460	Proprietary Blend – “1”, <i>Italy</i>		50
470	Valpolicella Ripasso – Bertani, <i>Veneto</i>		54
New World Reds			
500	Pinot Noir – Tercet, <i>Central Coast, California</i>	10	36
510	Merlot – William Hill, <i>Central Coast, California</i>	12	40
530	Cabernet Sauvignon – Hahn, <i>California</i>	12	40
550	Cabernet Sauvignon – Franciscan, <i>Napa Valley, California</i>		65

BEER

Budweiser	7
Bud Light	7
Michelob Ultra Light	7
Peroni	8
Stella Artois	8
Corona	8
Lagunitas IPA	8
O’Douls N/A	7
Heineken	8
Heineken Light	8