



Fritto Calamari e Scampi



Baked Ziti



Pizza - Chef



Nutella Calzone



Rachetta - Miami Open



ANTIPASTI

Rotolini Quattro Formaggi Gorgonzola, Provola, Parmesan and fresh mozzarella.	\$11.85	Coxinha Croquette stuffed with chicken and La Bella special sauce.	\$12.85
Rotolini Baked Ham Baked ham, ricotta, fresh mozzarella and Parmesan.	\$11.85	La Bella Famous Wings Marinated chicken wings, slow roasted, tossed in our signature sauce and finished on the grill. <i>Sauces: Roasted pineapple habanero sauce, buffalo mild, buffalo hot or Italian herb.</i>	\$13.85
Polpettone Fresh ground beef, stuffed with fresh mozzarella smothered with La Bella tomato sauce, topped with fresh mozzarella and baked in the brick oven.	\$10.85	Shrimp Cocktail Delicious wild jumbo shrimp cooked until tender, peeled, deveined and chilled. Served with our house cocktail sauce, cognac sauce and fresh lemons.	\$15.85
Veal Marsala Quality veal cutlet, mushrooms and Marsala wine sauce.	\$15.85	Fritto Calamari e Scampi Fresh tender squid and jumbo shrimp lightly floured and deep fried, served with homemade marinara sauce and sweet chile sauce.	\$15.85
Polenta con Funghi House made Polenta, with wild mushrooms and porcini cream sauce, topped with Parmesan and parsley.	\$12.85	Piatto Italiano Freddo Gorgonzola, aged Parmesan, goat cheese, olives, roasted red peppers, artichokes, salami, prosciutto di parma, nuts and fig jam served with house made bread.	\$22.85
Piatto di Formaggi Chef selection of four premium cheese, served with nuts, dried fruit and fig jam. (Serve 2-4 people).	\$18.85		
Italian Trio Caponata, roasted peppers and sautéed mushrooms, served with crostini.	\$10.85		

PIZZA

Margherita La Bella tomato sauce, fresh mozzarella, Parmesan, basil and olive oil.	\$12.85	Pepperoni La Bella tomato sauce, pepperoni, fresh mozzarella, basil and Parmesan.	\$13.85
Marinara Special La Bella tomato sauce, Parmesan, garlic, olive oil, anchovies, black olives and fresh oregano.	\$10.85	Super Carmela Crust stuffed with ricotta and pesto, covered with red cherry tomatoes, fresh mozzarella, Parmesan, olive oil and basil.	\$16.85
Quattro Formaggi La Bella tomato sauce, fresh mozzarella, Provola, Parmesan, Gorgonzola.	\$14.84	Salami Salami, yellow cherry tomatoes, Parmesan, fresh mozzarella, olive and basil.	\$13.85
Quattro Stagioni La Bella tomato sauce, wild mushroom blend, baked ham, salami, fresh mozzarella, artichokes, olive oil and basil.	\$16.85	Ortolana Escarole, zucchini, eggplant, roasted red pepper, fresh mozzarella, Parmesan and olive oil.	\$13.85
Arugula Provola, after being cooked fresh arugula, sliced Parmesan, fresh mozzarella, cherry tomatoes and olive oil.	\$12.85	Chef La Bella tomato sauce, cherry tomatoes, olive oil, Parmesan, after cooked finish with parma ham, arugula, fresh mozzarella, sliced Parmesan and red cherry tomatoes.	\$14.85
Capricciosa La Bella tomato sauce, baked ham, wild mushroom blend, artichokes, olives, fresh mozzarella, olive oil and Parmesan.	\$16.85	Porcini La Bella tomato sauce, Parmesan, wild mushroom blend, sausages, Provola, olive oil and basil.	\$18.85
Dominic Diavola (SPICY) La Bella tomato sauce, hot coppola, roasted sweet pepper, hot peppers, fresh mozzarella, blend of olive oil, Parmesan, cracked black pepper.	\$13.85	Boc Crust stuffed with Ricotta, La Bella tomato sauce, fresh mozzarella, Parmesan and olive oil.	\$13.85
Asparagi Asparagus, ricotta, brie, cherry tomatoes, dry apricot, Parmesan, olive oil and basil.	\$16.85	Ciccio Boc Crust stuffed with ricotta, cooked with La Bella tomato sauce, red cherry tomato, Parmesan and olive oil finally topped with arugula, sliced Parmesan and small balls of fresh mozzarella.	\$13.85
Portughese La Bella tomato sauce, baked ham, eggs, onions, black olives, olive oil, fresh oregano, fresh mozzarella.	\$14.85	Escarole Escarole, Parmesan, fresh mozzarella, red cherry tomatoes, capers, olive oil and black olives.	\$14.85
Piemonte La Bella tomato sauce, fresh mozzarella, ham, sausage, pepperoni, bacon Parmesan and olive oil.	\$16.85	Monte Bianco Fresh mozzarella and olive oil, after cook topped with parma ham and Parmesan.	\$15.85
Hawaiian La Bella tomato sauce, fresh mozzarella, ham, fresh pineapple, Parmesan, and olive oil.	\$15.85		

GLUTEN FREE PIZZA AVAILABLE: \$5

CALZONI

Baked Ham Baked ham, ricotta, fresh mozzarella, Parmesan, olive oil and basil.	\$13.85	Funghi Wild mushroom blend, porcini, ricotta, fresh mozzarella, baked ham, Parmesan, olive oil and basil.	\$14.85
Salami Salami, ricotta, fresh mozzarella, Parmesan, olive oil and basil.	\$13.85		

RACHETTAS

Wimbledon HANDLE STUFFED WITH: ricotta, Provola, porcini and Parmesan. PIZZA: red cherry tomatoes, fresh mozzarella, Parmesan, basil and olive oil.	\$16.85	Australian Open HANDLE STUFFED WITH: ricotta, Provola and Parmesan. PIZZA: red cherry tomatoes, La Bella tomato sauce, arugula, Parmesan, olive oil and basil, after cook topped with parma ham, arugula, sliced Parmesan and small balls of fresh mozzarella.	\$17.85
US Open HANDLE STUFFED WITH: ricotta, Provola and Parmesan. PIZZA: La Bella tomato sauce, Provola, Parmesan, olive oil, after cook topped parma ham.	\$15.85	Miami Open HANDLE STUFFED WITH: ricotta, Provola and Parmesan. PIZZA: La Bella tomato sauce, basil, Parmesan, fresh mozzarella and pepperoni.	\$16.85
Roland Garros HANDLE STUFFED WITH: ricotta, Provola and Parmesan. PIZZA: yellow cherry tomatoes, Parmesan, salami, fresh mozzarella, basil and olive oil.	\$16.85		



Caprese Bufala



Fettucine Alfredo with Shrimp



Fettuccini alla Carbonara



Branzino



Salmon



INSALATE

La Bella Salad	\$13.85
Mixed greens, Buffalo Mozzarella, parma ham, arugula, cherry tomatoes, candied walnuts, lemon, olive oil, balsamic vinegar.	
Arugula Salad	\$11.85
Arugula, mixed greens, candied walnuts, olive oil and balsamic vinegar.	
Caprese Bufala	\$13.85
Buffalo Mozzarella, pesto, fresh tomatoes, olive oil, salt, pepper. Add Parma Ham \$3.00	

Chef Salad	\$14.85
Mixed greens, artichoke hearts, mushrooms, pine nuts, olives, roasted tomatoes, ground pepper, salami, ham, shaved Parmesan, olive oil and balsamic.	
Caesar Salad Supreme	\$14.85
Fresh crisp romaine, house made caesar dressing, seasoned croutons and shaved Parmesan. Anchovies fillets on request. Add: Chicken \$4 Shrimp \$6 Salmon \$10	

SOUP

Roasted Tomato Basil	cup \$4.85 bowl \$9.85
Fresh Roma tomatoes slow roasted and simmered in a delicious tomato broth with lots of fresh basil and a touch of cream.	
Asparagus	cup \$5.85 bowl \$10.85
Homemade fresh asparagus soup with a touch of cream.	

Sicilian Chicken Soup	cup \$4.85 bowl \$9.85
Roasted chicken, shredded simmered in rich chicken broth, with carrots, celery.	

PASTA

Pesto	\$14.85
Tagliatelle al pesto. Topped with roasted pine nuts. Add: Shrimp \$6 Chicken \$5	
Funghi Porcini	\$19.85
Tagliatelle tossed with wild mushrooms and porcini cream sauce.	
Al Sugo	\$11.85
Spaghetti tossed with La Bella Napoli tomato sauce. Add: Meat Ball \$3	
Ragu	\$16.85
Ground beef and pork simmered with La Bella tomato sauce, served over rigatoni.	
Al Mare	\$27.85
Tagliatelle tossed with shrimp, clams, New Zealand Mussels, asparagus, cherry tomatoes, sage and thyme in a white wine cream sauce.	
Pasta Puttanesca	\$14.85
Penne pasta with spicy tomato sauce, kalamata olives, capers and fresh parsley.	

Linguini alle Vongole	\$22.85
Linguini pasta tossed with fresh baby and minella clams in a white wine and garlic sauce.	
Fettucine Alfredo	\$14.85
Fettucine pasta tossed in a creamy Alfredo sauce. Add: Chicken \$5 Shrimp \$6 Salmon \$10	
Baked Zitti	\$16.85
Rigatoni tossed with La Bella tomato sauce and ragu bolognese with fresh mozzarella and Parmesan cheese then bake until golden served with fresh parsley.	
Fettuccini alla Carbonara	\$16.85
Egg Fettuccini with bacon, arugula, eggs and white creamed finished with parmigiano.	
Smoked Salmon Fettuccini alla Vodka with Caviar	\$28.85
Egg Fettuccini with smoked salmon over pink sauce flambéed with vodka finished with salmon caviar. FREE: Glass of Prosecco	

Choose Your Pasta
Tagliatelle | Spaghetti | Rigatoni | Penne | Capellini | Fettuccini
Gnocchi & Ravioli \$ 2

ENTREE

Veal Marsala	\$22.85
Quality veal cutlet, mushrooms and Marsala wine sauce served with polenta.	
Chicken Piccata	\$22.85
Thin chicken fillets dredged in seasoned flour and sautéed in a lemon caper sauce. Served with a side of pasta.	
Chicken Parmesan	\$22.85
Fresh boneless skinless chicken breast dredged in seasoned flour, pan fried until crispy, topped with marinara and mozzarella cheese then baked until golden.	
Scampi alla Diavola (SPICY)	\$22.85
Jumbo Shrimp simmered in spicy tomato sauce and hot peppers, tossed in linguini pasta.	

Salmon	\$26.85
Fresh wild Salmon pan seared and served with sautéed fresh baby spinach and lemon sauce.	
Branzino	\$29.85
Fresh Mediterranean sea bass pan seared, white wine sauce with capers, olives, red and yellow cherry tomatoes. Served with golden mashed potatoes.	
Saltimbocca alla Romana	\$22.85
Veal with parma ham and sage served with melted fresh mozzarella over white wine and lemon sauce served with butter linguini and sage.	

SIDES

Golden Mashed Potatoes	\$5.75
Spinach	\$3.00
Garlic Bread	\$2.00
Marinara Sauce	\$3.00
Funghi Sauce	\$4.00
Polpette	\$3.00

Caesar Salad Supreme (1/2)	\$6.85
La Bella Salad (1/2)	\$7.85
Salmone	\$10
Chicken	\$5
Shrimp	\$6
Parma Ham	\$3
Meat Ball	\$3

DESSERTS

Tiramisu	\$8.85
Canolli	\$11.85
Canolli served La Bella style	
Gelato	\$7.85
Strawberry Vanilla Chocolate.	
Cestino	\$14.85
Fried pizza dough with Nutella.	

Strawberry Pizza	\$14.85
Pizza dough with Nutella and strawberries.	
Banana Pizza	\$14.85
Pizza dough with Nutella, bananas and cinnamon.	
Nutella Calzone	\$14.85
Calzone stuffed with fresh strawberry, banana and Nutella, dusted with cinnamon and sugar, served with a scoop of gelato.	