



## Soups

Spinach and Mushroom Bisque \$4 cup / \$5 bowl  
Soup Du Jour \$4 cup / \$5 bowl  
French Onion in Crock \$5 bowl

1201 Laskin Road, Virginia Beach 757.425.6290

## Salads

**Quiche of the Day** – served with side Greek salad. See server for today's selection \$11

**Caprese** – house made mozzarella, vine ripe tomatoes, basil, olive oil \$10

**Pomegranate** – mixed greens, pomegranate seeds, mandarin oranges, toasted almonds, goat cheese, pomegranate white balsamic vinaigrette \$6.5/\$10

**Greek** – mixed greens, tomatoes, cucumbers, olives, roasted peppers, red onion, feta, vinaigrette \$6.5/\$10

**Famous Fred** – blackened chicken breast, mixed greens, vine ripe tomatoes, mushrooms, roasted red peppers, red onion, gorgonzola, balsamic vinaigrette \$12

**Roasted Beet**– baby spinach, sliced beets, red onions, goat cheese, toasted pinenuts, white balsamic vinaigrette \$6.5/\$10

**Bobby Salad** – romaine, marinated steak, grape tomatoes, gorgonzola, fried onions, sweet herb vinaigrette \$6.5/\$10

**Chopped** – romaine hearts, red onion, calamata olives, carrots, pepperoncini, gorgonzola, garbanzo beans, roma tomatoes, Extra virgin olive oil, balsamic vinegar \$6.5/\$10

**Poached Pear** –romaine, port poached pear, gorgonzola, candied walnuts, port vinaigrette \$6.5/\$10

**Chicken Salad** – chicken breast, raisins, walnuts, celery, house dressing, seasonal fresh fruit \$10

**House Salad**– mixed greens, tomatoes, cucumbers, red onion, croutons, pinenuts, feta \$6.5

**Caesar** – romaine hearts, Romano cheese, croutons, Caesar dressing \$8

Add chicken \$4 Add tuna or salmon \$5 Add 4 grilled shrimp \$5

## Sandwiches and Wraps

Served with your choice of potato salad,  
cole slaw, macaroni salad or orzo salad... add fresh fruit \$2 "Peppadew" Chips \$1

**Roasted Veggie Wrap**– smoked fresh mozzarella, spinach, roasted vegetables, aged balsamic, herb wrap \$10

**Pastrami** – grilled navel pastrami, Finlandia Swiss, brown mustard, marble rye bread \$9 double meat \$12

**Bella Turkey**–oven roasted turkey, Finlandia Swiss, herbed mayonnaise, Italian bread \$9 double meat \$12

**Meatloaf Panini** – house made meatloaf, Amatriciana, pancetta, Italian bread \$10

**Fontina Panini** – applewood bacon, fontina, smoked tomatoes, basil mayo, multigrain bread \$10

**Italian Grinder**– salami, cappicola, mortadella, pepperoni, provolone, red onion, lettuce, tomato, hot cherry pepper relish, house made grinder roll \$10

**Cornbread Panini** – smoked turkey, jalapeno cornbread, spinach, fontina, sweet red pepper jam \$10

**Signature Chicken Salad** – chicken breast, house dressing, walnuts, raisins, celery, house bread \$9

## Pizza

**House** – pepperoni, Italian sausage, mushrooms, three cheeses, tomato sauce \$12

**White**– sautéed spinach, crushed red pepper, ricotta, three cheeses, olive oil \$12

**Mediterranean** – calamata olives, roasted red peppers, sundried tomato, spinach, three cheeses, tomato sauce \$12

**Margarita**–oven roasted tomatoes, fresh basil, fresh mozzarella, olive oil \$12

**Milano**– salami, cappicola, mortadella, marinated artichokes, black olives, three cheeses, san marzano tomatoes \$12

(All pizzas can be made Family Size – Add \$5)

## Appetizers

**Roasted Garlic** – roasted red peppers, Chevre goat cheese, focaccia bread \$10

**Fried Calamari** – seasoned flour, lemon caper aioli, marinara, lemon crown \$11

**Focaccia** –roasted garlic oil, Italian herbs \$4

**Seared Sea Scallops** – baby arugula, speck, caramelized fennel, olive oil \$12

**Sautéed Mussels** – vine ripe tomatoes, fresh basil, garlic, white wine, sweet butter, \$11

**Balsamic Fig Crostini** – gorgonzola crème, whole wheat crostini, black mission figs, balsamic reduction \$10



## Entrees

### Capellini d' Pomodoro

Fresh roma tomatoes, artichoke hearts, capers, basil, garlic, olive oil, angel hair pasta \$14  
(add meatballs, sausage, or chicken...\$17 shrimp...\$18)

### Roasted Chicken Penne

Marinated chicken, roasted butternut squash, pancetta, sage butter, penne \$16

### Chicken & Scallops Portuguese

Chicken, scallops, Italian sausage, roma tomatoes, sherry cream sauce, linguini \$19

### Chicken Parmigiana

Italian classic served over spaghetti \$15

### Ravioli di Funghi

Mushroom ravioli, broccolini, Italian sausage, shaved Parmesan, lemon cream sauce \$18

### Eggplant Parmigiana

Skinless breaded eggplant, mozzarella, romano, tomato sauce \$15

### Shrimp Fra Diavolo

Shrimp, San Marzano tomatoes, fresh tomatoes, roasted garlic, fresh basil, dried chilies, linguini \$19

### Tortellini

Cheese tortellini, artichokes, fresh basil, sundried tomato pesto cream sauce \$15

### Lasagna

Ricotta & mozzarella cheeses layered with pasta and tomato sauce \$15

### Chicken Roulade

Stuffed breast, prosciutto, spinach, sharp provolone, mushroom Marsala sauce, mashed potatoes, grilled asparagus \$18

### Penne alla Vodka

Pancetta, garlic, peppered vodka tomato cream sauce, penne \$15  
(add sausage, or chicken...\$18 shrimp...\$19)

### Porterhouse Pork Chop

Grilled 10oz porterhouse, warm pear and fig chutney, mashed sweet potatoes, grilled broccolini \$18

### Speck Wrapped Rockfish

Roasted red pepper polenta, spinach, roasted garlic and pearl onion tempenade \$20

### Veal Parmigiana

Italian classic served over spaghetti \$19

### Osso Buco

Chianti braised veal shank, sautéed spinach, braising jus, gremolata risotto \$21

### Veal Florentine

Pan seared cutlet, baby spinach, smoked tomatoes, caramelized fennel, sweet butter, garlic mashers \$19

### Herb Grilled Tuna

Mediterranean style couscous, grilled broccolini, blood orange oil \$19

### Bella Meatloaf

Beef, veal, sausage, fresh herbs, amatriciana sauce, mashed potatoes, sauteed spinach \$16

### Garlic & Herb Grilled Salmon

Sauteed spinach, cranberry and toasted almond quinoa \$19

## Risotto

**Seafood Risotto** –lobster, shrimp, scallops, mussels, clams, roma tomatoes, garlic, fresh herbs, pearl onions, saffron risotto, light tomato seafood broth \$23

**Sweet Chipotle Seared Scallop Risotto**– speck, spinach, caramelized fennel, red pepper, herb risotto \$21

**Wild Mushroom Risotto**– portabellas, creminis, porcinis, morels, goat cheese, herb risotto \$17

## Sides

Spaghettini with Marinara

Grilled Asparagus

Sauteed Spinach

Herb Risotto

Mashed Potatoes

Mashed Sweet potatoes

\$4

Grilled Broccolini

Cranberry Almond Quinoa

Mediterranean Cous Cous

