



## ANTIPASTI, ZUPPA e INSALATE

GARLIC BREAD	ciabatta, marinara, mozzarella, parmesan, cheese, parsley	\$14
BRUSCHETTA	toasted crostini, diced tomatoes, extra virgin olive oil, basil	\$16
CALAMARI FRITTI	spicy aioli, lemon	\$17
CREAM OF TOMATO	basil, roasted garlic, herbed croutons	\$13
CAPRESE SALAD	buffalo mozzarella, tomatoes, basil, balsamic, extra virgin olive oil	\$17
CAESAR SALAD	romaine lettuce, house made croutons, parmesan, Caesar dressing	\$14
HOUSE SALAD	mixed greens, dried cranberries, candied walnuts, raspberry vinaigrette	\$13
ADD CHICKEN	\$8	SHRIMP \$12
		SALMON \$18

## PIZZA

MARGHERITA	mozzarella, tomato, basil	\$14
SICILIAN	mozzarella, spicy sausage, bell pepper, onions, chili flakes, tomato sauce	\$15
BBQ CHICKEN	mozzarella, cheddar, diced rotisserie chicken, barbeque sauce, green onions	\$16
PEPPERONI	mozzarella, pepperoni, tomato sauce	\$16
THREE CHEESE	mozzarella, gorgonzola, provolone, tomato, basil	\$16
NAPOLITANA	mozzarella, olives, anchovies, tomato, fried capers, chili flakes	\$17

## PIATTI

LASAGNA	ground veal, spinach, ricotta, mozzarella, marinara sauce	\$18
INNKEEPERS PASTA	penne, spicy sausage, tomato, green onions, parmesan cheese	\$24
SPAGHETTI MEATBALLS	spaghetti, house made meatballs, marinara sauce	\$24
LINGUINE BOLOGNESE	ground veal and beef, tomato sauce, shaved parmesan cheese	\$18
CHICKEN PICCATA	breast of chicken, lemon, capers, white wine, linguine aglio olio	\$28
HERB SALMON	seared salmon, lemon cream sauce, fingerling potatoes	\$37

## DOLCI

TIRAMISU	lady fingers, brandy, Callebaut chocolate, cocoa powder, touch of Grand Marnier	\$8
BELLA TRATTORIA'S PANNA COTTA	hazel nut sponge cake, vanilla custard, Grand Marnier	\$8
CANNOLI	sweet ricotta, dark chocolate, pistachio, cinnamon, powder sugar	\$9
GELATO	dark chocolate, pistachio, sea salt caramel, or vanilla bean	\$7

\*Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, Especially if you have certain medical conditions. Please inform your server if you have any food allergies.

## VINO

### SPARKLING

BISOL JEIO PROSECCO BRUT	\$11/glass	\$41/bottle
BOGETTA GOLDBRUT		\$60/bottle

### WHITE

ROBERTS RESERVE CHARDONNAY	\$11/glass	\$38/bottle
CASTELLO DEL POGGIO MOSCATO D'ASTI	\$12/glass	\$45/bottle
ZENATO PINOT GRIGIO	\$9/glass	\$33/bottle
SANTA MARGHERITA PINOT GRIGIO		\$67/bottle

### RED

BANFICHIANI	\$11/glass	\$41/bottle
RUFFINO CHIANTI RISERVA		\$67/bottle
ROBERTS RESERVE PINOT NOIR	\$13/glass	\$42/bottle
IRVINE & ROBERTS FAMILY VINEYARDS PINOT NOIR	\$14/glass	\$47/bottle
PUGLIA PRIMITIVO A MANO	\$9/glass	\$33/bottle
RICASOLI DEL BARONE	\$9/glass	\$33/bottle
VITIANO ROSSO	\$9/glass	\$33/bottle
ZACO RED VINA	\$9/glass	\$33/bottle
SUDTIROL ALTO ADIGE PINOT NERO KETTMEIR		\$63/bottle
SANTA MARGHERITA CHIANTI CLASSICO RISERVA		\$63/bottle

## BIERE

PERONI		\$8.50/bottle
CORONA		\$8.50/bottle
MICHELOB ULTRA		\$8.50/bottle

## COCKTAIL DE SPECIALITE

POMADO DROP : Gin, Limoncello, Fresh Lemon Juice, Simple Syrup, Sugar Rim and Lemon Wedge Garnish	\$17
NEGRONI SBAGLIATO : Sweet Vermouth, Campari, Prosecco, Orange Slice Garnish	\$15

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