



Bella Sera

TRATTORIA

PIZZAS

Short Rib 18

Garlic, house sauce, Mozzarella, onions, sweet peppers

Amante Della Carne 17

House made sausage, pepperoni, bolognese, sauce & cheese blend

Serra 16

Garlic, peppers, sundried tomatoes, spinach, wild mushrooms, artichokes & olives

Corny Goat 17

Corn, goat cheese, pesto, Mozzarella, lemon zest, avocado & basil

Meatball 15

House made meatballs, Mozzarella, Parmesan & basil

Zio Bob 16

House made sausage, house sauce, cheese blend, garlic, chili flakes & ricotta

Vinny 16

House made sausage, mushrooms, onions, sauce & cheese blend

Monrovia Margherita 15

Roasted tomatoes, house sauce, fresh Mozzarella & basil

Bianca 16

Prosciutto, goat cheese, caramelized onions, cheese blend, arugula & balsamic

La Crema Fungi 16

Wild mushrooms, creamy marsala sauce, goat cheese, Mozzarella
caramelized onions & garlic aioli

SALADS

Add Chicken 4 / Ahi 5 / Steak 6 to any salad

Mama's Classic 14

Spinach, apples, cranberries, goat cheese, pistachios, passion fruit vinaigrette

Tuscan Kale 13

Kale, sweet peppers, tomatoes, chickpeas, cranberries, parmesan,
balsamic glaze, zesty vinaigrette

La Crisi 14

Romaine & kale blend, pancetta, red onion, Danish Bleu cheese crumbles,
avocado, tomatoes, creamy garlic dressing & balsamic glaze

Caesar 12

Romaine, shaved parmesan, croutons, Caesar dressing

Antipasti 13

Mozzarella, red onions, pepperoncini, tomatoes, cucumbers, salami,
chickpeas, black olives & basil vinaigrette

House Salad 11

Romaine, tomato, onion, cucumber, & chickpeas
Choice of ranch, blue cheese or basil vinaigrette dressing

Add any of the above salads to a Main for \$6

Add any of the above salads to a Main for \$5

MAINS

CHICKEN, PORK & BEEF

Penne Alla Vodka 18

House made sausage & vodka sauce

Carbonara 21

Linguine, pancetta, peas, parmesan & 62° egg

Spaghetti & Meatballs 17

House made meatballs, marinara & parmesan

Bolognese 18

Twelve hour meat sauce

Short Rib Ragù 22

Pappardelle, braised short rib

Chicken Marsala 25

Wild mushrooms, garlic mash & spinach

Lasagna 20

House made sausage, ricotta cheese blend, marinara

Chicken Piccata 26

Angel hair, white wine butter sauce & capers

Gnocchi Al Forno 21

Creamy meat sauce with ricotta & mozzarella

Chicken Parmesan 24

Spaghetti with marinara

Braised Short Rib 27

with garlic mash and seasonal vegetable

Pesto Chicken Artichoke Papperdelle 22

Chicken, pesto, artichoke and papperdelle

Tenderloin Medallions 28

Mushroom demiglaze, garlic mash & season vegetable

Pappardelle Alfredo 18

Tomatoes, mushrooms & alfredo sauce

Vegetarian Napoleon 21

Grilled zucchini, mushroom peppers, caramelized onions
with rosemary infused mother sauce

Creamy Pesto with Linguine 20

creamy pesto, fresh basil & roasted tomatoes

FROM THE SEA

Cioppino 31

Clams, calamari, mussels, sausage, fish, shrimp & corn

Grilled Salmon 28

Prepared with choice of garlic butter or pesto and served with garlic mash
& seasonal vegetable

Shrimp Diablo 23

Jumbo shrimp, sweet peppers, garlic, shallots, red peppers,
chili oil & spicy red sauce

Seafood Mix Grill Skewer 28

Scallop, shrimp, salmon served with garlic mash & seasonal vegetable

Shrimp Scampi 26

Angel hair, garlic butter sauce & capers

Scallops with Linguine 28

with creamy saffron sauce

Linguine & Clams 24

Little neck clams, tomatoes, basil, white wine butter sauce over linguine

Frutti Di Mare 27

Linguine, clams, shrimp, calamari, mussels, & fish

White Wine Shrimp Pasta 24

Shrimp, pancetta, arugula, linguine in a white wine butter sauce

Seared Ahi 27

Seared ahi with wild mushrooms, charred broccolini and
yuzu ginger soy reduction

Jumbo Scallops 28

Pan seared jumbo scallops with couscous, peas, sweet peppers,
and blackberry herb sauce

VEGETARIAN

Mushroom Sacchetti 25

Sacchetti stuffed with wild mushrooms & ricotta, crispy arugula,
charred broccolini in brown butter sauce

Penne Serra 19

Artichokes, mushrooms, tomatoes, sweet peppers, seasonal vegetable,
black olives, garlic, olive oil & chili flakes

Spinach Artichoke Stuffed Shells 22

Spinach & artichoke with marsala garlic cream sauce

SIGNATURE COCKTAILS

POM Lemon Drop 13

Tito's vodka, POM juice, fresh lemon juice & sugared rim

Cucumber Martini 13

Ford's gin, dry vermouth, black pepper, lime & cucumber

Old Fashioned 13

Old Forester bourbon, orange peel, bitters, & a Luxardo cherry

Grapefruit Basil Gimlet 13

Tito's vodka, fresh grapefruit juice, lime & basil

Blackberry Mint Smash 13

Old Forester bourbon, blackberries, lemon & soda water

Pineapple Jalapeño Margarita 13

Jalapeño infused Dulce Vida tequila, orange liqueur, lime & pineapple juice

WHITE WINES

Sparkling	G	B
Gambino Prosecco (Split) , Treviso, Italy	10	
Caposaldo Peach Moscato , Veneto, Italy	12	37
La Marca Prosecco , Veneto, Italy		40

Rose	G	B
Protocolo Tempranillo Blend , Manchuela, Spain 2017	11	36

Aromatic White	G	B
Fess Parker Riesling , Santa Barbara, CA 2016	10	38

Pinot Grigio	G	B
Lagaria , Italy 2018	11	38

Sauvignon Blanc	G	B
Sand Point , Lodi, CA 2018	9	34
Giesen , New Zealand 2017		38

Chardonnay	G	B
Sand Point , Lodi, CA 2018	9	34
Hess , Monterey County, CA 2016	12	40
Morgan , Santa Lucia Highlands 2016		48
Three Rivers , Columbia Valley 2014	13	45

RED WINES

Pinot Noir	G	B
Poppy , Monterey County, CA 2017	11	42
Sea Smoke Ten , Appellation Santa Rita Hills 2016		140

Medium Body	G	B
Sand Point Merlot , Lodi, CA 2017	12	42
Rocca di Monte le Focaille , Sangiovese, Italy 2018	12	44
Dry Creek Zinfandel , Sonoma County, 2016		41

Bold	G	B
Poggio Basso Chianti Classico , DOCG, Italy 2018	12	46
Tenuta di Nozzole Chianti Classico , DOCG Riserva, Italy 2016		58
6th Sense Syrah , Lodi Appellation 2018	10	38
Ratti Renato Ochetti , Nebbiolo, Italy 2016		52
Matchbook Tempranillo , Dunningan Hills 2013	13	45
El Jefe Tempranillo , Stoneridge, Seattle, WA 2015		91

Cabernet Sauvignon	G	B
Lange Twins , Acampo, CA	9	34
Avalon , Napa Valley, CA 2018	12	42
Juggernaut , Hillside 2018	12	45
Treana , Paso Robles, CA 2018		41
Daou , Paso Robles, CA 2018	14	50

LUNCH

Available Only Until 4pm / Served with fries.

Short Rib Panini 14

Braised short rib, garlic aioli, house pickles, & arugula on grilled Ciabatta

Shrimp BLTA 15

Jumbo shrimp, Louie dressing, arugula, tomato, avocado & pancetta on Ciabatta

Chicken Parm Sandwich 15

Breaded chicken, Mozzarella, parmesan, basil, & marinara on grilled Ciabatta

Mushroom & Bleu Burger 15

8oz Angus beef patty, garlic aioli, Danish Bleu cheese crumbles, mushrooms, grilled onion, arugula & tomato

Classic Cheeseburger 13

8oz Angus beef patty, Cheddar, house relish, red onion, romaine & tomato

Sausage & Pepper Sandwich 15

Italian sausage, sweet peppers, caramelized onions & marinara

Meatball Sandwich 15

House made meatballs, Mozzarella, parmesan, basil & marinara on grilled Ciabatta

STARTERS

Mussels & Frites 14

Mussels in garlic butter sauce with hand cut fries

Meatballs 11

Pork, beef, parmesan with herbs

Crab Cakes 15

Louie remoulade

Pistachio Pesto Burrata 15

Roasted tomatoes, artichokes & pesto

Atomic Shrimp Cocktail 14

House made spicy cocktail

Garlic Fries 9

Hand cut fries with garlic aioli and parsley

Seared Ahi 15

with yuzu ponzu sauce

Bacon Wrapped Dates 13

Marscarpone cheese & balsamic glaze

Calamari 15

with Louie remoulade & marinara

Charred Brussel Sprouts 9

Parmesan, garlic aioli, balsamic glaze

Caprese 14

Fresh Mozzarella, heirloom tomatoes, basil, pesto & balsamic

Bruschetta 12

Grilled Ciabatta points, classic tomato mix & ricotta