



LUNCH

CHICKEN CAESAR SALAD

Grilled chicken on baby gem lettuce, tossed with Caesar dressing, Parmigiano-Reggiano, and garlic-rosemary croutons. Finished with shaved Pecorino and fresh lemon.

24

MORTADELLA AND PISTACHIO PANINI

Thinly sliced mortadella with pistachios, creamy Buffalo mozzarella, and fresh arugula on house-made focaccia. Enhanced with basil pesto and a touch of truffle oil.

17

PORCHETTA PANINI

Roasted porchetta with crispy crackling, smoked scamorza, and chili-marinated rapini on pizza bread. Finished with mustard.

17

CHICKEN PARMESAN PANINI

Breaded chicken, provolone, San Marzano tomato sauce, and basil pesto on Parmesan-grilled sourdough. Finished with fresh arugula.

18

MUSHROOMS ON TOAST

Wild and foraged mushrooms, leeks, truffle fondue, on grilled house focaccia. (V)

17

PIZZETTA WITH BASIL PESTO

Half pizza topped with San Marzano tomato sauce, fresh mozzarella, and basil pesto. Served with a dressed arugula and baby gem salad. (V)

15

LASAGNE BOLOGNESE* & CESARE

Lunch sized handmade pasta, rich beef veal and pork Bolognese sauce, béchamel, and Parmigiano, baked to golden perfection. Served with cesare. (*Option to substitute with eggplant)

17

MINESTRONE SOUP & SALAD

Classic Italian vegetable soup, served with a dressed arugula and baby gem salad, house vinaigrette. (V)

15

BELLA CHOPPED SALAD

Crispy baby gem lettuce, fresh arugula, tossed with cherry tomatoes, red onion, chickpeas, olives, soppressata, and pepperoncini. Finished with crumbled ricotta salata and a zesty red wine vinaigrette.

18

CIAO BELLA
ITALIAN KITCHEN & BAR

(V) Vegetarian