



We are pleased to offer you Bella Notte's philosophy of superb quality for your home, office or private event. We are happy to assist you in making your event a memorable one.

APPETIZERS

GOURMET CHEESE PLATTER

Premium local and imported cheeses, garnished with fresh fruit, served with toasted focaccia bread.

\$55 sm (serves up to 15) • \$90 lg (serves up to 25)

MIXED ANTIPASTO PLATTER

Genoa salami, spicy Calabrese salami, capocollo, provolone, grilled vegetables, pickled mixed vegetables and olives.

\$50 sm (serves up to 15) • \$80 lg (serves up to 25)

SMOKED SALMON

Pre-sliced smoked salmon with marinated red onions and a mascarpone and dill spread.

\$55 sm (serves up to 15) • \$90 lg (serves up to 25)

TRADITIONAL ITALIAN

Fresh cantaloupe wrapped with prosciutto, spicy Calabrese salami, capocollo, herbed bocconcini, fire-roasted red peppers, grilled zucchini and shaved Parmigiano.

\$55 sm (serves up to 15) • \$90 lg (serves up to 25)

SHRIMP COCKTAIL PLATTER

An array of succulent black tiger shrimp served with a tangy cocktail sauce.

\$5 per person (2 - shrimp per guest)

BRUSCHETTA

diced vine ripe tomatoes, fresh basil, garlic and extra virgin olive oil, served with toasted rosemary focaccia bread

\$35 sm (serves up to 15) • \$60 lg (serves up to 25)

SALADS

CAESAR

Romaine lettuce, croutons, crispy bacon and parmesan with our creamy Caesar vinaigrette.

\$40 sm (serves up to 15) • \$65 lg (serves up to 25)

MISTA SALAD

artisan baby lettuce, fresh tomato, celery in house made honey balsamic vinaigrette

\$40 sm (serves up to 15) • \$65 Lg (serves up to 25)

GRACE'S SALAD

baby greens, sliced apple, candied walnut, crumbled goat cheese, white balsamic vinaigrette

\$48 sm (serves up to 15) • \$70 lg (serves up to 25)

CAPRESE

sliced vine ripe tomatoes, fresh bocconcini cheese, basil, extra virgin olive oil, balsamic reduction

\$48 sm (serves up to 15) • \$70 lg (serves up to 25)



BELLA NOTTE
RISTORANTE
PASTA

PENNE WITH OUR TOMATO BASIL SAUCE

\$40 sm (serves up to 15) • \$65 lg (serves up to 25)

PENNE WITH SAUSAGE

hot Italian sausage, fresh diced tomatoes, pepperoncini, tomato basil sauce

\$46 sm (serves up to 15) • \$75 lg (serves up to 25)

RIGATONI ROSÉ

roasted peppers, spinach in a creamy rosé sauce

\$45 sm (serves up to 15) • \$75 lg (serves up to 25)

PENNE ALFREDO

in a garlic pesto Alfredo Sauce

\$45 sm (serves up to 15) • \$75 lg (serves up to 25)

RIGATONI WITH GRILLED CHICKEN

with mushrooms, in a creamy garlic cream sauce

\$55sm (serves up to 15) • \$85lg (serves up to 25)

PENNE DOUBLE SMOKED BACON

crispy double smoked bacon, mushrooms in a creamy garlic sauce

\$46 sm (serves up to 15) • \$75lg (serves up to 25)

MEAT LASAGNA

House-made meat sauce layered between fresh pasta sheets, mozzarella and parmesan.

\$50 sm (serves up to 15) • \$95lg (serves up to 25)

VEGETABLE LASAGNE

Grilled zucchini, mushrooms, peppers and spinach in a creamy rosé sauce layered between fresh sheets of pasta and mozzarella cheese

\$50 sm (serves up to 15) • \$95 lg serves up to 25)

MEATS

PORCHETTA

a moist savoury boneless rolled pork roast with crispy crackling

\$180 (serves up to 20)

MEATBALLS

beef, veal and pork meatballs simmered in tomato sauce

\$45 sm (serves up to 15)

VEAL PARMIGIANA \$8 each(min 6)

veal cutlets coated with panko bread crumbs topped with our tomato basil sauce, provolone and Parmigiano

CHICKEN PARMIGIANA \$8 each (min6)

chicken cutlets coated with panko bread topped with our tomato basil sauce, provolone and Parmigiano

VEAL or CHICKEN alla MARSALA \$8 each(min 6)

sautéed veal or chicken scaloppini with sautéed mushrooms in a veal demi reduction

ROASTED ITALIAN SAUSAGE

hand-made sausage, roasted with peppers and onions(choice of spicy or mild)

\$5 each (min 6)

ROASTED SALMON FILLET 4oz portion \$12 each



VEGETABLES

ROASTED POTATOES \$27 sm(serves up to 15) •\$49 lg (serves up to 25)

CARROTS AND BROCCOLI \$ 27 sm(serves up to 15) •\$49 lg (serves up to 25)

GRILLED MIXED VEGETABLES \$38 sm(serves up to 15) •\$67 lg (serves up to 25)

PEPPERS MUSHROOMS AND ONIONS \$27 sm(serves up to 15) •\$49 lg (serves up to 25)

DESSERTS

MARKET FRESH FRUIT PLATTER

An assortment of freshly cut fruit including melons, strawberries, grapes and other seasonal fruit.

\$45 sm (serves up to 15) • \$70 lg (serves up to 25)

GOURMET MINI PASTRY TRAY

An assortment of individual mini cheesecakes, petit fours, mini cupcakes and Italian pastries. Pastry assortment may vary.

\$40(15 pcs) • \$75(30 pcs)

TIRAMISU

classic Italian cake with ladyfinger biscuits, espresso, mascarpone, liquors and cocoa powder

\$55 sm (serves up to 15) • \$80lg (serves up to 20)

**CELEBRATION CAKES FROM LA ROCCA CREATIVE CAKES AVAILABLE IN DIFFERENT SIZES (ONE WEEK NOTICE)
CONTACT US FOR DETAILS OR VISIT WWW.LAROCCACAKES.COM**