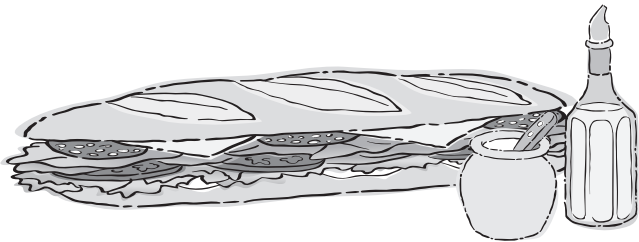


### 3 Foot Hero's

**"THE BELLA"** .....49.95  
marinated grilled chicken, sauteed  
broccoli rabe, fresh mozzarella cheese  
and roasted peppers

**"THE ITALIAN"** .....49.95  
salami, prosciutto, ham, provolone  
cheese with lettuce and tomato



*Complimentary  
with All Orders of:*

- \$100.00 to \$125.00 - 1 Tray Garlic Sticks
- \$150.00 to \$200.00 - 2 Trays Garlic Sticks
- \$250.00 to \$300.00 - 3 Trays Garlic Sticks
- \$350.00 and up - 4 Trays Garlic Sticks

Above Items are supplied at  
**NO CHARGE**  
with our Compliments  
and THANKS!

**SALES TAX NOT INCLUDED**

ALL CATERING ORDERS  
COME WITH ITALIAN BREAD &  
HOMEMADE GARLIC STICKS

#### ***NO CHARGE FOR STERNOS***

\$10.00 Refundable deposit for  
each combined water pan  
and catering rack supplied.

**NOTES:** \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_



**Bella Cucina**<sup>®</sup>  
Pizzeria ~ Restaurant

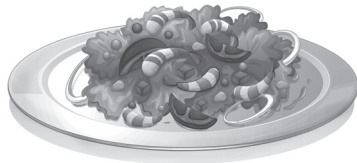
## CATERING MENU

**631.482.9555**

**BellaCucinaPizzeria.com**  
424 Montauk Highway  
West Islip, NY 11795

# Appetizers

	HALF TRAY SERVES 8-10	FULL TRAY SERVES 16-18
<b>BAKED CLAMS</b> (3 per person).....	40.	75.
<b>FRIED CALAMARI</b> .....	40.	65.
golden fried calamari served with a side of homemade marinara sauce		
<b>MOZZARELLA STICKS</b> (3 per person) .....	35.	55.
served with a side of pomodora sauce		
<b>MOZZARELLA DI CASA</b> .....	40.	60.
homemade mozzarella cheese, flame roasted peppers, fresh tomatoes and basil drizzled with a balsamic vinaigrette		
<b>ZUPPA DI COZZE</b> (RED OR WHITE).....	35.	60.
cultivated mussels, steamed and seasoned in a white wine garlic herb broth or in a garlic plum tomato sauce		
<b>STUFFED MUSHROOMS</b> (3 per person).....	40.	65.
mushroom caps stuffed with crabmeat, broiled in a garlic white wine scampi sauce.		
<b>GOLDEN FRIED CHICKEN FINGERS</b> (3 per person) served with side of honey mustard dressing....	40.	75.
<b>BUFFALO WINGS</b> spicy or mild buffalo wings with side of blue cheese .....	35.	60.
<b>FRIED RAVIOLI</b> (3 per person).....	45.	75.



# Salads & Vegetables

	HALF TRAY SERVES 8-10	FULL TRAY SERVES 16-18
<b>SPINACH LEAF</b> .....	35.	50.
gorgonzola cheese, walnuts, red onion and tomatoes served with a raspberry vinaigrette		
<b>BELLA SALAD</b> .....	30.	40.
iceberg lettuce, tomatoes, cucumbers, roasted peppers, fresh mushrooms, red onions, carrots and black olives, served with a balsamic vinaigrette		
<b>W/SHREDDED MOZZARELLA CHEESE</b> .....	40.	55.
<b>CAESAR SALAD</b> .....	40.	55.
romaine lettuce tossed with a dijon caesar dressing topped with homemade croutons and shaved pecorino romano cheese		
<b>W/CHICKEN</b> .....	50.	65.
<b>INSALATA PECORINO</b> .....	40.	55.
mesclun greens topped with red onion and tomatoes, shaved pecorino Romano cheese in a balsamic vinaigrette		
<b>COLD ANTIPASTO</b> .....	45.	60.
house salad topped with Italian cold cuts and cheeses		
<b>SAUTEED BROCCOLI SPEARS</b> .....	35.	55.
<b>SAUTEED BROCCOLI RABE</b> .....	P/A	P/A
<b>SAUTEED ESCAROLE &amp; BEANS</b> .....	40.	60.
<b>SAUTEED FRESH SPINACH</b> .....	40.	60.



# Pasta

	HALF TRAY SERVES 8-10	FULL TRAY SERVES 16-18
<b>PENNE ALLA VODKA</b> .....	45.	75.
diced imported prosciutto in a creamy pink vodka sauce		
<b>LINGUINE ALFREDO</b> .....	35.	65.
pasta served in a creamy alfredo cheese sauce		
<b>RIGATONI FIORENTINA</b> .....	50.	85.
rigatoni pasta tossed with grilled chicken strips, spinach and melted mozzarella, sauteed in a creamy pink sauce		
<b>LINGUINE SHRIMP MARINARA OR DIAVOLO</b> .....	65.	105.
fresh shrimp served in a SPICY fra diavolo OR in a MILD marinara plum tomato sauce over linguine		
<b>PENNE GAMBERI</b> .....	65.	105.
fresh shrimp, broccoli florets and sun dried tomatoes sauteed in a light garlic herbed brodino		
<b>LINGUINE SCAMPI</b> .....	65.	105.
fresh shrimp sauteed in a white wine scampi sauce served over linguine pasta sprinkled with seasoned bread crumbs		
<b>LINGUINE MUSSELS MARINARA</b> .....	50.	85.
fresh cultivated mussels served in an "old world" style garlic plum tomato sauce		
<b>LINGUINE CON VONGOLE (CLAM SAUCE - RED OR WHITE)</b> .....	60.	105.
our traditional clam sauce includes imported New Zealand clams served in a marinara plum tomato sauce OR garlic and virgin olive oil broth		
<b>LINGUINE D'MARE (RED OR WHITE)</b> .....	70.	115.
fresh baby shrimp, cultivated mussels and New Zealand clams sauteed in your choice of marinara, fra diavolo or garlic and virgin olive oil sauce		
<b>RIGATONI MONTONARA</b> .....	50.	85.
fresh grilled strips of chicken, spinach, and sun dried tomatoes sauteed in a light garlic and virgin olive oil brodino		
<b>LINGUINE CALAMARI MARINARA</b> .....	50.	85.
fresh calamari served in a Mild marinara plum tomato sauce over linguine		
<b>FARFALLE FIORITE</b> .....	45.	75.
fresh broccoli florets and sun dried tomatoes sauteed in a light garlic and virgin olive oil brodino		
<b>RIGATONI CASALINGA</b> .....	50.	85.
penne pasta tossed w/sliced sausage, broccoli rabe, and sundried tomatoes sauteed in garlic and oil brodino		
<b>PENNE PRIMAVERA</b> (red or white) .....	45.	75.
mixed julienne style vegetables in garlic and oil over penne		
<b>RIGATONI BOLOGNESE</b> .....	45.	75.
"Italian style" fresh ground hearty meat sauce		
<b>RIGATONI CAMPAGNOLA</b> .....	50.	85.
penne pasta tossed with bolognese sauce, fresh mushrooms, green peas and a touch of cream		
<b>RIGATONI BELLA</b> .....	50.	85.
grilled chicken strips sauteed with broccoli rabe, sundried tomatoes in a roasted garlic and virgin olive oil sauce		
<b>SPAGHETTI POMODORO</b> .....	30.	50.
traditional Italian tomato sauce		
<b>SPAGHETTI GARLIC &amp; OIL</b> .....	35.	55.
extra virgin olive oil, garlic, and Italian herbs sauteed with spaghetti served "al dente"		
<b>LINGUINE MARINARA</b> .....	40.	60.
"old world" style garlic plum tomato sauce		
<b>PENNE CAPRESE</b> garden tomato basil sauce & fresh mozzarella .....	40.	60.
<b>FARFALLE PESTO ROSSO</b> spiral shaped pasta sauteed with grilled chicken in a blend of san marsano plum tomato & homemade pesto sauce ....	45.	80.
<b>FARFALLE DEVINCI</b> shrimp, fresh mushrooms and green peas sauteed in a roasted pepper cream sauce .....	70.	110.
<b>FETTUCINE CARBONARA</b> bacon, peas, and onions sauteed in a parmesan cream sauce .....	45.	75.
<b>FETTUCINE ALLA PESTO</b> creamy pesto sauce with sundried tomato .....	45.	75.

# Baked Pasta

(w/Seasoned Ricotta & Mozzarella)

	HALF TRAY SERVES 8-10	FULL TRAY SERVES 16-18
<b>MEAT LASAGNA</b> .....	50.	85.
<b>BAKED PENNE</b> .....	45.	75.
<b>BAKED STUFFED SHELLS</b> .....	45.	75.
<b>BAKED PENNE SICILIAN</b> .....	45.	75.
<b>BAKED RAVIOLI</b> .....	50.	85.

# Entrees

	HALF TRAY SERVES 8-10	FULL TRAY SERVES 16-18
<b>GRILLED CHICKEN PRIMAVERA</b> .....	55.	95.
grilled balsamic chicken breast, topped with assorted sauteed vegetables		
<b>CHICKEN MARSALA</b> .....	55.	95.
tender medallions of chicken sauteed in a "classic" marsala wine sauce with fresh mushrooms		
<b>CHICKEN FRANCHESE</b> .....	55.	95.
fresh battered chicken breast sauteed in a white wine, lemon butter sauce		
<b>CHICKEN TOSCANO</b> .....	55.	95.
grilled balsamic or golden fried chicken cutlets topped with broccoli rabe, fresh mozzarella and sundried tomatoes sauteed in a light garlic and virgin olive oil		
<b>CHICKEN PIZZAIOLA</b> .....	55.	95.
tender medallions of chicken with peppers, onion and fresh mushrooms sauteed in a sherry wine plum tomato sauce		
<b>CHICKEN PARMIGIANA</b> .....	55.	95.
golden fried chicken cutlets topped with pomodoro sauce and melted mozzarella cheese		
<b>CHICKEN VERDI</b> .....	65.	110.
thin sliced chicken breasts topped with fresh broccoli and melted mozzarella in a lemon franchise sauce		
<b>VEAL MARSALA</b> .....	65.	110.
tender medallions of veal sauteed in a "classic" marsala wine sauce with fresh mushrooms		
<b>VEAL PIZZAIOLA</b> .....	65.	110.
tender medallions of veal with peppers, onion and fresh mushrooms sauteed in a sherry wine plum tomato sauce		
<b>VEAL PARMIGIANA</b> .....	60.	110.
golden fried veal cutlets topped with pomodoro sauce and melted mozzarella cheese		
<b>VEAL FRANCESE</b> battered veal cutlet sauteed in a white wine and lemon butter sauce .....	65.	110.
<b>SHRIMP PARMIGIANA</b> .....	80.	135.
breaded jumbo shrimp pan seared topped with pomodoro sauce and melted mozzarella cheese		
<b>SHRIMP MONACHINA</b> .....	90.	155.
breaded jumbo shrimp pan seared and topped with mozzarella cheese simmered in a fresh mushroom marsala wine sauce		
<b>SHRIMP FRANCHESE</b> .....	80.	135.
egg battered jumbo shrimp sauteed in a white wine lemon butter sauce		
<b>SHRIMP OREGANATA</b> .....	80.	135.
jumbo shrimp topped with seasoned bread crumbs broiled in a garlic and white wine scampi sauce		
<b>EGGPLANT ROLLATINI</b> .....	45.	75.
fresh battered eggplant rolled with seasoned ricotta topped with pomodoro sauce and melted mozzarella cheese		
<b>EGGPLANT PARMIGIANA</b> .....	45.	75.
battered eggplant topped with pomodoro sauce grated romano cheese and melted mozzarella		
<b>MEATBALLS POMDORA</b> .....	40.	70.
homemade "Italian Style" meatballs topped with pomodoro sauce grated romano cheese		
<b>SAUSAGE PARMIGIANA</b> .....	45.	75.
sliced sweet Italian sausage topped with pomodoro sauce and melted mozzarella		
<b>SAUSAGE, PEPPERS, ONIONS (RED OR WHITE)</b> .....	45.	75.