

Pizza

NEOPOLITAN 15.20
Round - 18 inches - 8 slices
Mozzarella Cheese & Tomato Sauce

SICILIAN 16.10
Square - 12x18 - 9 slices
Mozzarella Cheese & Tomato Sauce

TOPPINGS

SAUSAGE - MEATBALL - PEPPERONI - MUSHROOM - PEPPERS ~ ONIONS ~ EGGPLANT
BLACK OLIVES - EXTRA CHEESE - GARLIC - ANCHOVIES ~ BACON ~ SPINACH ~ BROCCOLI ~ HAM
Additional Charge: 1/2 Topping....2.50 1 Topping....3.50 2 Toppings....5.00 3 Toppings or more....6.50

Specialty Pies

CHICKEN MARSALA PIE

tender chicken pieces and mushrooms sautéed in a marsala wine sauce, topped with mozzarella cheese, baked onto a round pizza crust 23.45

PENNE ALLA VODKA PIE 20.25

BROOKLYN PIE 16.10

CHICKEN BACON RANCH PIE

fried chicken pieces and bacon with mozzarella and cheddar cheese with a ranch picante dressing 23.45

HOUSE SPECIAL PIE

Neopolitan (8 slices) 21.71

Sicilian (9 slices) 22.21

a combination of sausage, meatballs, pepperoni, peppers, fresh mushrooms, onions, black olives and extra cheese

“GRANDMA” PIZZA

(9 slices) Grandma’s own special recipe - extra thin crust pan pizza layered with mozzarella cheese and spotted with a flavorful herbed San Marsano plum tomato sauce 17.50

BIANCA (8 slices)

18 inch pizza crust basted with garlic, olive oil, topped with romano cheese mozzarella cheese and seasoned ricotta 17.50

VEGETARIAN (8 slices)

a combination of sautéed broccoli and spinach with roasted peppers, fresh mushrooms, mozzarella cheese and tomato sauce over an 18 inch round pizza crust 18.85

MARINARA (9 slices)

“sicilian style” crust topped with garlic, olive oil, italian herbs and plum tomato sauce with romano cheese and fresh basil 16.10

FOCACCIA PIZZA (9 slices)

thin crust pan pizza baked with garlic and olive oil then topped with homemade mozzarella cheese, fresh tomatoes, flame roasted peppers, seasoned with Italian herbs, fresh basil and drizzled with extra virgin olive oil 23.45

BUFFALO CHICKEN PIZZA

tender chicken pieces sautéed in a blend of barbeque and hot sauces baked onto a round pizza crust with bleu cheese dressing and mozzarella cheese 23.45

MARGHERITA PIZZA (8 slices)

authentic “Old Style” thin crust with homemade fresh mozzarella, plum tomato sauce and fresh chopped basil 18.00

BBQ PIE

tender chicken pieces sautéed in a blend of barbeque sauce baked onto a round pizza crust with and mozzarella cheese 23.45

Panini

LA CLASSICO

grilled chicken with fresh mozzarella, lettuce and tomato 7.50

LA BELLA

broccoli rabe with homemade fresh mozzarella and roasted peppers 7.50

LA NAPLE

grilled chicken with homemade fresh mozzarella, broccoli rabe and roasted peppers 8.50

LA CAPRI

fried chicken with provolone cheese, roasted peppers and basil on toasted garlic panini bread 7.50

LA ROMA

prosciutto with homemade mozzarella, arugula, mushrooms with Dijon mustard 6.95

LA MILAN

grilled chicken with homemade mozzarella, sun dried tomatoes on toasted garlic panini bread 7.50

GRILLED VETETABLE

grilled eggplant with zucchini, homemade mozzarella, squash and roasted peppers 6.95

GLUTEN FREE PIZZA

11.50

Calzones & Rolls

Extra Sauce.... .75

RICE BALL

risotto with meat sauce, peas and mozzarella cheese, rolled in seasoned bread crumbs and fried 4.75

CALZONE

pizza dough pockets filled with seasoned ricotta and mozzarella cheese 5.75

ADDITIONAL FILLING

(ham, pepperoni, meatballs or sausage) 1.50

SAUSAGE ROLL

pizza dough rolled with fresh sauteed Italian sausage, with bell peppers, onions mozzarella cheese & tomato sauce 5.75

CHICKEN ROLL

pizza dough rolled with tender strips of fresh chicken cutlet, tomato sauce and mozzarella cheese 5.75

PINWHEELS

(pepperoni) 2.25 (spinach) 2.25

GARLIC KNOTS (6)

baked pizza dough knots marinated with fresh garlic, virgin olive oil and seasoned to perfection 2.25

STUFFED GARLIC KNOTS 1.75

Pizza by the Slice

NEAPOLITAN (Round) 2.55

BIANCA 3.25

SICILIAN (Square) 2.60

BUFFALO CHICKEN 4.20

MARINARA 2.60

BROOKLYN SLICE 2.60

GRANDMA 2.65

FOCACCIA 3.95

VEGETABLE SLICE 3.25

CHICKEN MARSALA SLICE 4.20

CHICKEN BACON RANCH SLICE 4.20

PENNE ALLA VODKA SLICE 3.25

MARGHERITA SLICE 2.70

SALAD SLICE 2.60

BBQ SLICE 4.20

Additional Charge: 1 Topping ~ \$.75 2 Toppings ~ \$1.00 3 Toppings ~ \$1.25

Pizzetta

Whole Wheat or Plain

Enjoy our “Old World” Italian Style 12” personal pizza, prepared with only the finest homemade imported ingredients.

MARGHERITA

homemade mozzarella, tomato basil sauce & touch of virgin olive oil 7.95

FRA DIAVOLO

tomato basil sauce, homemade mozzarella, crumbled sausage & slice hot cherry peppers 9.25

RUSTICA

tomato basil sauce, roasted peppers, pepperoni, black olives, tomato & homemade mozzarella 9.25

ALLA CONTADINA

tomato basil sauce, mushroom, artichoke hearts, roasted peppers, black olives, onion & homemade mozzarella 9.25

CAPRICCIOSA

tomato basil sauce, salami, prosciutto, artichoke hearts, black olives, mushroom & homemade mozzarella 9.25

CREATE YOUR OWN

Choose from the following items to add to a Margherita Pizza ~ \$1.00 extra per topping.
Artichoke Hearts • Pepperoni • Sausage • Onion • Mushrooms • Fresh Garlic • Cherry Peppers
Homemade Mozzarella • Green/Red Peppers • Anchovies • Black Olives

WEDNESDAY PIZZA SPECIAL

\$12⁹⁵ PLUS TAX

ALL DAY
CHOICE OF
REGULAR, SICILIAN
OR GRANDMA PIE

TAXES NOT INCLUDED IN PRICES ALL PRICES SUBJECT TO CHANGE WITHOUT NOTICE



Bella Cucina® Pizzeria ~ Restaurant

TAKE-OUT

DINE-IN

FREE DELIVERY

OFF PREMISES

CATERING

GIFT CARDS

AVAILABLE

631.482.9555

Fax: 631.539.0560

BellaCucinaPizzeria.com

424 Montauk Highway

West Islip, NY 11795

Order From:

GRUBHUB

SLICE

seamless

EAT24
ENJOY

Appetizer

FRIED RAVIOLI (5)

breaded cheese ravioli served with our pomodoro sauce 8.95

BUFFALO WINGS (8) 9.50 (12) 12.50
spicy or mild buffalo wings w/side of blue cheese

FRIED ZUCCHINI STICKS

served with pomodoro sauce 6.95

BAKED CLAMS (8) 10.95

MOZZARELLA STICKS (6)

served with a side of pomodoro sauce 7.95

GARLIC BREAD

Italian bread basted with fresh garlic, virgin olive oil and imported spices 4.25

with BAKED MOZZARELLA CHEESE 4.95

MOZZARELLA CAPRESE

homemade mozzarella cheese, flame roasted peppers, fresh tomatoes and basil drizzled with a balsamic vinaigrette 9.95

GOLDEN FRIED CHICKEN FINGER (6)

served with side of honey mustard dressing 8.95

STUFFED MUSHROOMS (6)

mushroom caps stuffed with crabmeat, broiled in a garlic white wine scampi sauce 8.95

HOT ANTIPASTO (for two)

a combination of (2) baked clams, (2) stuffed mushrooms, (1) eggplant rollatini, (2) shrimp oreganata (2) mozzarella sticks and Fried Zucchini 13.95

Soups

TORTELLINI IN BRODO

cheese tortellini in a light chicken broth with scallions 5.50

PASTA é FAGIOLI

Ditalini pasta, white and red cannellini beans with a touch of fresh plum tomato 5.50

STRACCIATELLA ROMANA

spinach eggdrop in a light chicken broth 5.50

VEGETABLE MINESTRONE

assorted vegetables in plum tomato broth 5.50

LENTIL SOUP 5.50

Pint
Size

Mussels

ZUPPA DI COZZE (RED OR WHITE)

cultivated mussels, steamed and seasoned in a white wine garlic herb broth or in a garlic plum tomato sauce 11.50

Calamari

CALAMARI FRITTI

golden fried calamari 10.95

CALAMARI ARRABIATI

golden fried calamari tossed in a fra diavolo sauce 12.95

Heros

ITALIAN HERO

salami, prosciutto, ham, provolone cheese, lettuce and tomato with balsamic vinaigrette on side 8.50

MEATBALL or EGGPLANT or SAUSAGE PARMIGIANA

7.95

VEAL CUTLET PARMIGIANA 10.50

CHICKEN CUTLET PARMIGIANA

8.95

JUMBO SHRIMP PARMIGIANA (4) 11.95

SAUSAGE, PEPPERS & ONION HERO (RED OR WHITE)

8.50

FRIED/GRILLED CHICKEN CLUB HERO

fried or balsamic grilled chicken, lettuce, tomato and house dressing 8.95
served with fresh mozzarella 1.00 extra

GRILLED CHICKEN & BROCCOLI RABE HERO

with fresh mozzarella 9.95

PEPPERS & EGGS (OR) POTATOES HERO

7.50

PHILLY CHEESE STEAK HERO 9.95

Salads

BUFFALO STYLE CHICKEN SALAD

romaine lettuce tossed with blue cheese dressing, carrots and celery topped with buffalo style chicken 11.95

GREEK SALAD

tomatoes, black olives and feta over mix bell peppers, onions, cucumbers and iceberg lettuce 10.25

INSALATA BELLA VISTA

mixed greens with sliced apples, fresh mozzarella and caramelized walnuts in a dijon mustard vinaigrette 10.95

AVOCADO SALAD

seasonal mixed greens, grilled chicken, avocado, crumbled gorgonzola cheese, tomatoes in a balsamic vinaigrette 12.25

INSALATA PECORINO

mesclun greens topped with red onion and tomatoes, shaved pecorino romano cheese in a balsamic vinaigrette 8.95

SPINACH LEAF SALAD

gorgonzola cheese, walnuts, red onion and tomatoes served with a raspberry vinaigrette 9.50

BELLA SALAD

SMALL 5.95 **LARGE** 8.95

iceberg lettuce, tomatoes, cucumbers, roasted peppers, red onions, carrots and black olives, served with a balsamic vinaigrette

COLD ANITPASTO

house salad topped with Italian cold cuts and cheeses 11.50

CAESAR SALAD

SMALL 5.95 **LARGE** 8.95
romaine lettuce tossed with a dijon caesar dressing topped with homemade croutons and shaved pecorino romano cheese

ANY SALAD AVAILABLE CHOPPED 1.25

ANY SALAD TOPPED WITH: GRILLED BALSAMIC CHICKEN 3.75 extra • **JUMBO GRILLED SHRIMP** (5) 7.50 extra
CHEESE 1.50 extra • **EXTRA DRESSING** .75 extra

Pasta

All pasta dishes served as listed (or) with your choice of: Spaghetti, Penne, Linguine, Rigatoni, Fettuccine (or) Fusilli (\$2.00 extra for Ravioli, Tortellini (or) Whole Wheat Pasta) (\$3.00 extra for Gluten Free)

PENNE ALLA VODKA

creamy pink vodka sauce sauteed with imported diced prosciutto 13.50

RIGATONI BOLOGNESE

fresh ground hearty meat sauce with a touch of cream 13.50

RIGATONI CAMPAGNOLA

bolognese sauce, peas, fresh mushrooms and a touch of cream 13.95

RIGATONI CASALINGA

sliced sausage sauteed with broccoli rabe, sundried tomatoes in a roasted garlic and virgin olive oil sauce 14.50

RIGATONI FIORENTINA

chicken, spinach & mozzarella cheese tossed in a creamy pink sauce 14.50

RIGATONI MONTANARA

spinach, sundried tomatoes & grilled chicken, sauteed with garlic & virgin olive oil 14.50

RIGATONI BELLA

grilled chicken strips, sauteed with broccoli rabe, sundried tomatoes in a roasted garlic and virgin olive oil sauce 14.95

FUSILLI PESTO ROSSO

spiral shaped pasta sauteed with chicken in a blend of san marsano plum tomato & homemade pesto sauce 14.50

FETTUCCHINE ALLA PESTO

creamey pesto sauce with sundried tomato 12.95

FETTUCCHINE ALFREDO

fettuccine pasta tossed in a classic alfredo cheese sauce 12.95

FETTUCCHINE CARBONARA

bacon, peas, and onions sauteed in a parmesan cream sauce 13.95

PENNE PASTA PRIMAVERA (Red or White)

sauteed assorted vegetables in a plum tomato sauce (or) with garlic & virgin olive oil 13.50

FARFALLE FIORITE

broccoli florets & sundried tomatoes sauteed with garlic & virgin olive oil 12.50

PENNE E MELANZANE

eggplant sauteed in a plum tomato sauce crowned with ricotta 12.50

FARFALLE DEVINCI

shrimp, fresh mushrooms and green peas sauteed in a roasted pepper creamy pink sauce 17.95

Gluten Free
Pasta Available

PENNE E GAMBERI

penne pasta tossed with shrimp, broccoli florets and sun dried tomatoes sauteed in light garlic herbed brodino 16.50

SHRIMP SCAMPI

shrimp sauteed in a garlic & white wine scampi sauce and seasoned bread crumbs over linguine pasta 16.50

SHRIMP MARINARA (or) FRA DIAVOLO

fresh shrimp sauteed in a spicy fra diavolo (or) marinara style plum tomato sauce, served over linguine pasta 16.50

LINGUINE DI MARE (Red or White)

shrimp, mussels & New Zealand and little neck clams sauteed in your choice of marinara, fra diavolo (or) roasted garlic & virgin olive oil 19.50

LINGUINE CLAM SAUCE (Red or White)

Our traditional clams sauce includes imported New Zealand clams served in marinara plum tomato sauce (or) garlic virgin olive oil 16.50

MUSSELS MARINARA (or) FRA DIAVOLO

fresh cultivated mussels sauteed in a marinara sauce (or) spicy fra diavolo plum tomato sauce over linguine pasta 15.95

CALAMARI MARINARA (or) FRA DIAVOLO

fresh calamari sauteed in a spicy fra diavolo (or) marinara style plum tomato sauce, served over linguine pasta 15.95

LOBSTER RAVIOLI

creamy pink sauce sauteed with sundried tomato and green peas 16.50

SPAGHETTI POMODORO 8.95

tomato sauce with 3 meatballs (or) sausage 12.95
with combination of 2 meatballs & sausage 13.95

LINGUINE MARINARA

garlic & herb plum tomato sauce 11.50

PENNE CAPRESE

garden tomato basil sauce & fresh mozzarella 12.95

SPAGHETTI GARLIC & OIL

extra virgin olive oil, roasted garlic and herbs 10.50

Baked Pasta

HOMEMADE MEAT LASAGNA 13.50

BAKED PENNE 12.50

BAKED CHEESE RAVIOLI (8) 13.50

BAKED STUFFED SHELLS (5) 13.50

BAKED PENNE SICILIANA

(with pan fried eggplant) 12.95

BAKED HOMEMADE MANICOTTI (3) 12.95

Pasta Sides

Side of Spaghetti (or) Penne with choice of: (whole wheat pasta \$1.00 extra) (Gluten Free \$2.00 extra)

POMODORO SAUCE 4.95

MARINARA SAUCE 5.25

A LA VODKA SAUCE 6.25

AGLIO E OLIO (Garlic & Oil) 4.95

BOLOGNESE (Meat Sauce) 6.25

Sides

***SAUTEED BROCCOLI RABE** 7.95

***SAUTEED BROCCOLI SPEARS** 6.95

***SAUTEED BABY SPINACH** 6.95

*Sauteed in garlic & extra virgin olive oil

MARINATED GRILLED CHICKEN CUTLETS (2) 7.95

FRIED CHICKEN CUTLETS (2) 7.95

HOMEMADE “Italian Style” MEATBALLS (3) 4.95 (or) (5) 6.95

SAUTEED SAUSAGE

with pomodoro sauce 6.95

FRIES 3.95

Substitution may affect price

All Entrees

All entrees below served with

side of Spaghetti/Penne Pomodoro (or) Tossed Salad (Side of Whole Wheat Pasta Available for 1.00 extra (or) Gluten Free Pasta for \$3.00 extra)

(Pasta available with other sauces - Additional Charge)

Pesto 2.50, Alla Vodka 2.75, Bolognese 2.75, Clam Sauce 4.50,

Garlic & Oil 1.50, Marinara 1.75, Alfredo 2.50

Chicken

SEMI-FREDDO

prepared with fried (or) marinated grilled chicken topped with bruschetta style tomatoes, red onions & fresh basil 16.95

VERDE

battered chicken, topped with fresh broccoli & melted mozzarella in a white wine lemon butter sauce 17.50

TOSCANO

marinated grilled chicken topped with sauteed broccoli rabe, sun dried tomatoes and fresh mozzarella 17.50

FRANCESE

battered chicken sauteed in a white wine and lemon butter sauce 16.95

PRIMAVERA

marinated grilled chicken topped with sauteed julienne style mixed vegetables 16.95

PARMIGIANA STYLE

chicken cutlet topped with pomodoro sauce and melted mozzarella cheese 16.95

PICATTA

chicken medallions simmered in a white wine lemon butter sauce with artichoke hearts and capers 17.25

MARSALA

medallions of chicken sauteed in a mushroom Marsala wine sauce 17.25

MONACHINA

fried chicken cutlets topped with mozzarella cheese simmered in a mushroom marsala wine sauce 17.50

PIZZAIOLA

pan seared chicken topped with peppers, onions and fresh mushrooms sauteed in a sherry wine tomato sauce 17.25

Old World Favorites

EGGPLANT ROLLATINI

battered eggplant rolled with ricotta, baked with pomodoro sauce & mozzarella cheese 16.25

EGGPLANT, MEATBALL (OR) SAUSAGE PARMIGIANA

choice of battered eggplant, meatball (or) sausage topped with pomodoro sauce and melted mozzarella cheese 14.95

SAUSAGE, PEPPERS AND ONIONS (Red (or) White) 15.25

Veal

PARMIGIANA STYLE

veal cutlet topped with pomodoro sauce and melted mozzarella cheese 18.25

PICATTA

veal medallions simmered in a white wine lemon butter sauce with artichoke hearts and capers 18.50

MARSALA

veal sauteed in a mushroom marsala wine sauce 18.50

MONACHINA

fried veal cutlet topped with mozzarella cheese simmered in a mushroom marsala wine sauce 18.95

FRANCESE

battered veal cutlet sauteed in a white wine and lemon butter sauce 18.50

PIZZAIOLA

pan seared veal topped with peppers, onions and fresh mushrooms sauteed in a sherry wine tomato sauce 18.95

Seafood

SHRIMP MONACHINA

breaded shrimp sauteed in a mushroom marsala wine sauce, topped with melted mozzarella cheese 19.95

SHRIMP FRANCESE

egg battered shrimp sauteed in a white wine, lemon butter sauce 19.95

SHRIMP OREGANATA

shrimp simmered in a white wine garlic scampi sauce with seasoned bread crumbs 19.95

SHRIMP PARMIGIANA

fried shrimp topped with pomodoro sauce and melted mozzarella cheese 19.95