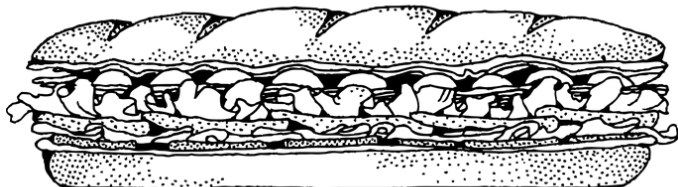


3 Foot Hero's

"THE BELLA" 60.00
marinated grilled chicken, sauteed
broccoli rabe, fresh mozzarella cheese
and roasted peppers

"THE ITALIAN" 60.00
salami, prosciutto, ham, provolone
cheese with lettuce and tomato



*Complimentary
with All Orders of:*

\$100 TO \$1251 TRAY OF GARLIC STICKS
\$150 TO \$200 2 TRAYS OF GARLIC STICKS
\$250 TO \$300 3 TRAYS OF GARLIC STICKS
\$350 AND UP 4 TRAYS OF 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
& catering rack supplied.

NOTES: _____

Azul Marketing • AzulMarketingNY@gmail.com • 10/19 • Prices subject to change without notice. Not responsible for typographical errors.



Bella Cucina[®]
Pizzeria ~ Restaurant

CATERING MENU

631.482.9555

BellaCucinaPizzeria.com
424 Montauk Highway
West Islip, NY 11795

Appetizers

	HALF TRAY Serves 8-10	FULL 16-18
BAKED CLAMS (3 per person).....	45.	80.
FRIED CALAMARI	45.	70.
golden fried calamari served with a side of homemade marinara sauce		
MOZZARELLA STICKS (3 per person).....	40.	65.
served with a side of pomodora sauce		
MOZZARELLA DI CASA	45.	70.
homemade mozzarella cheese, flame roasted peppers, fresh tomatoes and basil drizzled with a balsamic vinaigrette		
ZUPPA DI COZZE (RED OR WHITE).....	45.	75.
cultivated mussels, steamed and seasoned in a white wine garlic herb broth or in a garlic plum tomato sauce		
STUFFED MUSHROOM (3 per person).....	45.	75.
mushroom caps stuffed with crabmeat, broiled in a garlic white wine scampi sauce.		
GOLDEN FRIED CHICKEN FINGERS (3 per person)	45.	85.
served with side of honey mustard dressing		
BUFFALO WINGS	40.	75.
spicy or mild buffalo wings with side of blue cheese		
FRIED RAVIOLI (3 per person).....	45.	80.

Salad & Vegetables

	HALF TRAY Serves 8-10	FULL 16-18
SPINACH LEAF	40.	60.
gorgonzola cheese, walnuts, red onion and tomatoes served with a raspberry vinaigrette		
BELLA SALAD	35.	50.
iceberg lettuce, tomatoes, cucumbers, roasted peppers, fresh mushrooms, red onions, carrots and black olives, served with a balsamic vinaigrette		
W/SHREDDED MOZZARELLA CHEESE	50.	65.
CAESAR SALAD	40.	60.
romaine lettuce tossed with a dijon caesar dressing topped with homemade croutons and shaved pecorino romano cheese		
W/CHICKEN	60.	80.
INSALATA PECORINO	40.	60.
mesculin greens topped with red onion and tomatoes, shaved pecorino Romano cheese in a balsamic vinaigrette		
COLD ANTIPASTO	55.	80.
house salad topped with Italian cold cuts and cheeses		
SAUTEED BROCCOLI SPEARS	40.	65.
SAUTEED BROCCOLI RABE	P/A	P/A
SAUTEED ESCAROLE & BEANS	45.	70.
SAUTEED FRESH SPINACH	45.	70.

Pasta

	HALF TRAY Serves 8-10	FULL 16-18
PENNE ALLA VODKA	50.	85.
diced imported prosciutto in a creamy pink vodka sauce		
LINGUINE ALFREDO	40.	75.
pasta served in a creamy alfredo cheese sauce		
RIGATONI FIORENTINA	55.	95.
rigatoni pasta tossed with grilled chicken strips, spinach and melted mozzarella, sauteed in a creamy pink sauce		
LINGUINE SHRIMP (MARINARA OR DIAVOLO).....	70.	115.
fresh shrimp served in a SPICY fra diavolo OR in a MILD marinara plum tomato sauce over linguine		
PENNE GAMBERI	70.	115.
fresh shrimp, broccoli florets and sun dried tomatoes sauteed in a light garlic herbed brodino		
LINGUINE SCAMPI	70.	115.
fresh shrimp sauteed in a white wine scampi sauce served over linguine pasta sprinkled with seasoned bread crumbs		
LINGUINE MUSSELS MARINARA	55.	95.
fresh cultivated mussels served in an "old world" style garlic plum tomato sauce		
LINGUINE CON VONGOLE (CLAM SAUCE - RED OR WHITE)	65.	115.
our traditional clam sauce includes imported New Zealand clams served in a marinara plum tomato sauce OR garlic and virgin olive oil broth		
LINGUINE D'MARE (RED OR WHITE)	85.	125.
fresh baby shrimp, cultivated mussels and New Zealand clams sauteed in your choice of marinara, fra diavolo or garlic and virgin olive oil sauce		
RIGATONI MONTONARA	55.	95.
fresh grilled strips of chicken, spinach, and sun dried tomatoes sauteed in a light garlic and virgin olive oil brodino		
LINGUINE CALAMARI MARINARA	55.	95.
fresh calamari served in a Mild marinara plum tomato sauce over linguine		
FARFALLE FIORITE	45.	75.
fresh broccoli florets and sun dried tomatoes sauteed in a light garlic and virgin olive oil brodino		
RIGATONI CASALINGA	55.	95.
penne pasta tossed w/sliced sausage, broccoli rabe, and sundried tomatoes sauteed in garlic and oil brodino		
PENNE PRIMAVERA (RED OR WHITE).....	50.	80.
mixed julienne style vegetables in garlic and oil over penne		
RIGATONI BOLOGNESE	50.	85.
"Italian style" fresh ground hearty meat sauce		
RIGATONI CAMPAGNOLA	55.	95.
penne pasta tossed with bolognese sauce, fresh mushrooms, green peas and a touch of cream		
RIGATONI BELLA	55.	95.
grilled chicken strips sauteed with broccoli rabe, sundried tomatoes in a roasted garlic and virgin olive oil sauce		
SPAGHETTI POMODORO	40.	60.
traditional Italian tomato sauce		
SPAGHETTI GARLIC & OIL	40.	65.
extra virgin olive oil, garlic, and Italian herbs sauteed with spaghetti served "al dente"		
LINGUINE MARINARA	45.	75.
"old world" style garlic plum tomato sauce		
PENNE CAPRESE	45.	75.
garden tomato basil sauce & fresh mozzarella		
FARFALLE PESTO ROSSO	50.	90.
spiral shaped pasta sauteed with grilled chicken in a blend of san marsano plum tomato & homemade pesto sauce		
FARFALLE DEVINCI	75.	120.
shrimp, fresh mushrooms and green peas sauteed in a roasted pepper cream sauce		
FETTUCINE CARBONARA	45.	80.
bacon, peas, and onions sauteed in a parmesan cream sauce		
FETTUCINE ALLA PESTO	45.	80.
creamy pesto sauce with sundried tomato		

Baked Pasta

	HALF TRAY Serves 8-10	FULL 16-18
MEAT LASAGNA	55.	95.
(w/ Seasoned Ricotta & Mozzarella)		
BAKED PENNE	50.	85.
BAKED STUFFED SHELLS	55.	95.
BAKED PENNE SICILIAN	45.	85.
BAKED RAVIOLI	55.	95.
Entrees	HALF TRAY Serves 8-10	FULL 16-18
GRILLED CHICKEN PRIMAVERA	60.	105.
grilled balsamic chicken breast, topped with assorted sauteed vegetables		
CHICKEN MARSALA	60.	105.
tender medallions of chicken sauteed in a "classic" marsala wine sauce with fresh mushrooms		
CHICKEN MONACHINA	65.	110.
Breaded chicken cutlet topped with mozzarella cheese simmered in a fresh mushroom Marsala wine sauce		
CHICKEN FRANCHESE	60.	105.
fresh battered chicken breast sauteed in a white wine, lemon butter sauce		
CHICKEN TOSCANO	60.	105.
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		
CHICKEN PIZZAIOLA	60.	105.
tender medallions of chicken with peppers, onion and fresh mushrooms sauteed in a sherry wine plum tomato sauce		
CHICKEN PARMIGIANA	60.	105.
golden fried chicken cutlets topped with pomodoro sauce and melted mozzarella cheese		
CHICKEN VERDI	70.	115.
thin sliced chicken breasts topped with fresh broccoli and melted mozzarella in a lemon franchise sauce		
VEAL MARSALA	70.	120.
tender medallions of veal sauteed in a "classic" marsala wine sauce with fresh mushrooms		
VEAL PIZZALOLA	70.	120.
tender medallions of veal with peppers, onion and fresh mushrooms sauteed in a sherry wine plum tomato sauce		
VEAL PARMIGIANA	70.	120.
golden fried veal cutlets topped with pomodoro sauce and melted mozzarella cheese		
VEAL FRANCESE	70.	120.
battered veal cutlet sauteed in a white wine and lemon butter sauce		
SHRIMP PARMIGIANA	80.	135.
breaded jumbo shrimp pan seared topped with pomodoro sauce and melted mozzarella cheese		
SHRIMP MONACHINA	90.	155.
breaded jumbo shrimp topped with mozzarella cheese simmered in a fresh mushroom marsala wine sauce		
SHRIMP FRANCHESE	85.	140.
egg battered jumbo shrimp sauteed in a white wine lemon butter sauce		
SHRIMP OREGANATA	85.	140.
jumbo shrimp topped with seasoned bread crumbs broiled in a garlic and white wine scampi sauce		
EGGPLANT ROLLATINI	50.	85.
fresh battered eggplant rolled with seasoned ricotta topped with pomodoro sauce and melted mozzarella cheese		
EGGPLANT PARMIGIANA	50.	85.
battered eggplant topped with pomodoro sauce grated romano cheese and melted mozzarella		
MEATBALLS POMODORA	50.	85.
homemade "Italian Style" meatballs topped with pomodoro sauce grated romano cheese		
SAUSAGE PARMIGIANA	50.	85.
sliced sweet Italian sausage topped with pomodoro sauce and melted mozzarella		
SAUSAGE, PEPPERS, ONIONS	50.	85.
(RED OR WHITE)		