

Bellacosa Wine & Tapas Bar
Restaurant Week May 10th-23rd

Prix Fix Lunch \$25.95

Appetizer

olives *V/GF
mixed marinated olives

bruschetta *V
seasoned fresh tomatoes served on homemade crostinis

fennel salad *V/GF
with chopped navel oranges, lemons & scallions mixed with a citrus infused olive oil

blistered Shishito peppers *GF
pink Himalayan sea salt

Entrée

ricotta gnocchi
homemade served in pomodoro sauce & fresh basil

shrimp scampi *GF
sautéed shrimp in a white wine, lemon, garlic sauce topped with parsley and paprika

wild mushroom pizza
seasoned with truffle oil & rosemary

frank's angry chicken
plum tomatoes, basil, garlic, & chili flakes

Dessert

cappuccino mousse

homemade zeppoli (six)

crème brulee cheesecake

Please inform your server if you have a food allergy

*GF= Gluten Free *V=Vegan

Bellacosa Wine & Tapas Bar
Restaurant Week May 10th-23rd

Prix Fix Dinner \$35.95

Appetizer

beet salad *GF

roasted red and golden beets, arugula, goat cheese topped with a homemade balsamic vinaigrette

crispy eggplant meatballs

served in a homemade marinara sauce

burrata *GF

served with chopped tomatoes, fresh basil, EVOO

roasted brussel sprouts *GF

olive oil, garlic, bacon and honey

Entree

lamb pops *GF

broiled baby lamb chops, prepared with rosemary served with a demi-glaze on a bed of spinach

mussels *GF

choice of spicy marinara sauce or white wine sauce with garlic & herbs

farfalle carbonara

bowtie pasta, pancetta, peas, garlic, parsley, & parmesan cheese

bellacosa pizza

robiola cheese, arugula, prosciutto, truffle honey

Dessert

cappuccino mousse

homemade zeppoli (six)

crème brulee cheesecake

Please inform your server if you have a food allergy

*GF= Gluten Free *V=Vegan