

Bella's Kitchen



MEDITERRANEAN CUISINE

APPETIZERS

- **Soup of the day** 8
- **Homemade Meatballs (3)** 12
Served with our homemade tomato sauce
- **Falafel (4)** 10
Ground chickpeas and herbs served with hummus and paprika oil
- **Beef Cigars (3)** 12
Stuffed with braised short rib, bell peppers and caramelized onions. With a garlic yogurt dip
- **Sauteed Mussels** 14
Chopped tomato, chickpeas and spinach in a sherry lemon butter sauce
- **Dolmades (8)** 10
Rice Stuffed grape leaves with herbs cooked in a lemony broth

COLD SPREADS

- **Hummus** 8
served with warm chickpeas, paprika, parsley and extra virgin olive oil
- **Baba Ganoush** 6
Fire roasted eggplant and tahini. Topped with pomegranate seeds, parsley and oil
- **Tabouleh** 6
Bulgur wheat, tomato, herbs, lemon and oil
- **Labneh** 7
Homemade strained yogurt spread

Samplers: choose 3 for 15 or 4 for 20

SALADS

★ Add your choice of:

- falafel 4
- chicken 5
- shrimp 6
- salmon 7

- **Bella's Salad** 12
Romaine, avocado, radish, tomato, chickpeas, cucumber, onions and toasted almonds with a mango cilantro vinaigrette
- **Greek** 14
Mixed greens, tomato, cucumber, onions, feta cheese, kalamata olives, dolmades with a red wine vinaigrette
- **Beet** 12
Pickled beets, baby arugula, red onions, crumbled goat cheese, pecans with a lemon vinaigrette
- **Crab Cake** 20
Baby arugula, tomato, red onion, and avocado with a sherry vinaigrette

SANDWICHES

★ With your choice of fries or house salad

- **Falafel Pita** 12
Lettuce, tomato, cabbage, tahini and fresh lemon juice
- **Crispy Chicken Wrap** 14
-whole wheat, plain, or on pita
Panko breaded, lettuce, tomato, avocado, onions and spicy mayo
- **Chicken Shawarma Pita** 14
Yogurt marinated chicken, lettuce, tomato, cabbage, caramelized onions. With yogurt sauce and amba tahini

HUMMUS BOWLS

- **Lemon Chicken** 16
Grilled chicken, broccoli rabe, olives and fresh lemon juice
 - **Falafel** 14
Pickled vegetables, parsley and tahini
 - **Beef Sinia** 18
Spiced ground beef, herbs and pine nuts
 - **Short Rib** 18
Braised short rib, caramelized onions, fennel and carrots
 - **Veggie** 14
Sautéed zucchini, carrots and broccoli rabe
 - **Chicken Shawarma** 16
Caramelized onions, herbs and amba tahini sauce
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DRINKS

Fountain drinks: 3.25
Pepsi, Diet Pepsi, Starry lemon-lime,
Ginger ale, Unsweetened iced tea, Lemonade

Saratoga still 12 oz 3.75
Saratoga sparkling 12 oz 4
Apple juice 2

Hot drinks:

Coffee 3
Tazo passion, mint, chamomile, Twinings
earl grey, Lipton 3
Espresso 4
Cappuccino 6

ENTREES

★ With your choice of soup or house salad

- **Chicken Schnitzel** 22
Pan seared and baked chicken breast served with tabouleh and a caper citrus sauce
- **Shrimp Ricotta Gnocchi** 22
Sautéed shrimp, oyster mushroom, chopped tomato, spinach, basil and pine nuts in a cauliflower cream sauce
- **Rosemary Lamb Shank** 28
Braised in a rosemary red wine au jus. Served with mashed potatoes, broccoli rabe, crispy shallots
- **Atlantic Salmon** 24
Pan-seared salmon served with mashed potatoes, broccoli rabe and a lemon dill butter sauce
- **Seafood Pasta** 26
Pappardelle pasta served with shrimp, calamari, mussels, salmon, spinach, basil in a light tomato sauce

SIDES

Schog (homemade hot sauce) 2
Broccoli Rabe 8
Mashed Potatoes 8
Sautéed Spinach 7
Fries 4.50
Pickled Veggies 2

★ Please inform server of any
allergies prior to ordering ★