



- APPETIZERS -

Meatballs <i>Veal, beef, pork, ricotta, pomodoro sauce, parmigiano-reggiano.</i>	9
Crusted Fresh Mozzarella <i>Tomato salad, fresh basil, pesto, basil-infused EVOO.</i>	12
Shrimp Cocktail <i>Served with lemon and cocktail sauce.</i>	11
Stuffed Artichoke Dip <i>Artichoke Hearts, seasoned bread crumbs, white wine, asiago. Our version of the classic stuffed artichoke.</i>	11
Pan Seared Scallops <i>Panchetta remoulade, scallops, charred corn succotash.</i>	17
Charred Octopus <i>Pine nut romesco, lemon vinaigrette.</i>	18
Eggplant Fritta "Pancake" <i>Roasted peppers, fresh mozzarella, roasted garlic cream, pesto, basil oil.</i>	12
Calamari <i>Crispy calamari, chipotle-parm aioli, marinara.</i>	15
Crab Cake <i>Charred corn salad, pine nut romesco.</i>	12

- SALADS -

Joe Bella's House Salad <i>Mixed greens, fried chickpeas, red onion, tomato, balsamic vinaigrette.</i>	9
Burrata Caprese Salad <i>Heirloom tomatoes, fresh basil, EVOO, balsamic glaze.</i>	15
Classic Caesar Salad <i>Garlic croutons, parmigiano-reggiano.</i>	12
Beef Carpaccio <i>Raw, thinly sliced filet mignon, arugula, lemon vinaigrette, frizzled onions, truffle aioli.</i>	16
Roasted Pear Salad <i>Arugula, candied walnuts, gorgonzola, white honey balsamic vinaigrette.</i>	13
Crispy Goat Cheese Salad <i>Panko crusted goat cheese, arugula, roasted golden beets, figs, balsamic vinaigrette.</i>	15

- SALAD ADDITIONS -

Free Range Grilled Chicken + 7 Grilled Shrimp + 8
Grilled Salmon + 12

Zuppa de Clams - 16

Little necks smothered in garlic white wine sauce served with crostini

Musses Fra Diavolo - 16

Mussels tossed in a spicy marinara with crostini

- FOR THE TABLE -

Italian Charcuterie Board - 20

Mortadella, prosciutto, soppressata, sharp provolone, olives, crostini, burrata, fig glaze, bread sticks.

Lump Crab & Lobster

Mac & Cheese - 22

Lump crab & lobster tossed in our creamy mac & cheese gemelli, finished au gratin

- FRESH PASTA -

Always cooked Al Dente - Our homemade pastas are made with both semolina and durum flour

Penne Vodka

Pancetta, peas, roasted garlic, shallots. 20

Tagliatelle Mushroom Truffle

Tagliatelle pasta, locally grown mushrooms, truffle shavings, crushed pepper parmigiano-reggiano cream sauce. 22

Linguini with Clams

Little neck clams, garlic, white wine, linguini, tossed with baby arugula. 24

Rigatoni Pomodoro

San Marzano tomatoes, basil, fresh mozzarella. 19

Gemelli with Sweet Fennel Sausage

Light tomato cream sauce, sundried tomatoes. 22

Seafood Fra Diavolo

Shrimp, clams, mussels, scallop, spicy marinara, tagliatelle pasta. 28

Pappardelle Bolognese

Veal, beef, pork, soffrito, whipped ricotta. 22

Gnocchi alla Siciliana

Roasted eggplant, pomodoro, ricotta salata. 22

Linguini alla Aragosta

Lobster, cream sauce, roasted cherry tomato, parmigiano-reggiano, chive oil. 30

- PASTA ADDITIONS -

Free Range Grilled Chicken + 7 Grilled Shrimp + 8

- MAIN COURSE -

14 oz. New York Strip - <i>Smashed fingerling potato, sautéed broccoli, compound butter, frizzled onions.</i>	38
Asiago Chicken - <i>Crispy chicken, Asiago cheese, pesto, oven roasted tomato, garlic cream sauce, grilled asparagus, potato croquette.</i>	26
Pepper Crusted Ahi Tuna - <i>Romanesco wasabi puree, sauteed bok choy, teriyaki glaze.</i>	29
Veal Milanese - <i>Veal scallopini, organic baby arugula, tomato, red onion, shaved reggiano, lemon vinaigrette.</i>	29
14 oz. Berkshire Pork Chop - <i>Roasted garlic mashed potato, sautéed broccoli, pork and wild mushroom crema.</i>	29
Honey Garlic Glazed Wild Salmon - <i>Smashed fingerling, grilled asparagus.</i>	28
Braised Short Rib - <i>Roasted garlic mashed potato, red wine demi, grilled asparagus.</i>	28
Pan Seared Halibut - <i>Summer salsa, grilled asparagus, smashed fingerling.</i>	33
Grilled Filet Mignon - <i>8oz. center cut, gorgonzola, port wine, asparagus, potato croquette.</i>	45
Chicken Parmigiano - <i>"Bell & Evans" chicken served with linguini marinara.</i>	24

- DESSERT -

Tiramisu <i>Espresso, lady fingers, mascarpone, cocoa.</i>	8
Pressed Flourless Chocolate Cake <i>served with vanilla bean gelato & Belgian chocolate sauce.</i>	8
Warm Banana Bread Pudding <i>with caramel and vanilla bean gelato.</i>	8
Crème Brûlée <i>served with short bread and orange zest cookies.</i>	8
Cheesecake <i>Pastry Chef Amanda's Selection</i>	8
Cannolis <i>One traditional and one chocolate peanut butter cannoli.</i>	8
Zeppoles <i>served "street style" loaded with powdered sugar.</i>	8
Scoop of Gelato	5

- KIDS MENU -

Spaghetti & Meatball - 8
Cheese Ravioli - 8
Flatbread Pizza - 8
Chicken Fingers & Fries - 8
Penne with Butter - 8

- SIDES -

Roasted Garlic Mashed - 7
Potato Croquette - 7
Grilled Asparagus - 7
Sautéed Broccoli, Garlic, EVOO - 7
Smashed Fingerling Potatoes - 7

Gluten Free options are available. Please ask your server.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

COCKTAILS

781 SPRITZ - 12

Prosecco, Aperol, Starlino Rose Aperitif, Club Soda.

AMALFI COAST - 12

Stoll Blueberi Vodka, Blue Curacao, Limoncello, Lemon Juice, Club Soda.

THE FIG'N MULE - 14

Ketel One Botanicals Peach-Orange Blossom Vodka, Felgling Fig Vodka-Liqueur, Ginger Beer.

PALM'S OLD FASHIONED - 14

Sagamore Rye, Redemption Bourbon, Triple Syrup, Orange Bitters, Chocolate Bitters.

LIMONCELLO MARTINI - 14

Ketel One Citroen Vodka, Fabrizia Limoncello, Lemon Juice, Vanilla Syrup.

ORANGECELLO MARTINI - 14

Ketel One Vodka, Fabrizia Blood Orange, Lemon Juice, Vanilla Syrup.

STICK UP - 12

Botanist Gin, Carpano Bitters, Starlino Rosso.

PICANTE PALOMA - 12

Don Julio Blanco, Ancho Reyes Verde Liqueur, Triple Syrup, Ruby Red Grapefruit Juice, Club Soda.

POMPEII'S ESCAPE - 14

Tanteo Jalapeño Tequila, Montelobos Mezcal, Triple Syrup, Fresh Lime Juice, Pineapple Juice.

DESSERT COCKTAILS

THE SKREWY NUT - 15

Skrewball Peanut Butter Whiskey, Stoll Vanil Vodka, & Godiva Chocolate Liqueur, garnished with a mini Peanut Butter Cannoll.

ESPRESSO MARTINI - 14

Dark: Ketel One Ohranj Vodka, Lucano Coffee Liqueur, Espresso.
Light & Creamy: Stoll Vanil Vodka, Baileys Deliciously Light, Espresso.

NO TELLA LIKE NUTELLA - 14

Ketel One Vodka, Frangelico, Lucano Coffee Liqueur, & Baileys Deliciously Light garnished with a chocolate rim.

FLUFF ENUFF - 12

Skrewball Peanut Butter Whiskey, Vanilla Simple Syrup, & Baileys Deliciously Light garnished with a toasted marshmallow.

AFFOGATO SWIRL - 14

Frangelico, Espresso & Vanilla Bean Gelato garnished with a pirlouette straw and chocolate drizzle.

BEER

BEER ON TAP

Miller Lite | Sam Adams Seasonal | Leinenkugel Summer Shandy
Kane Head High | Battle River Brewing Hard Seltzer | Icarus Brewing
(Variety of Flavors)

BOTTLED BEER

Peroni | Coors Light | Blue Moon | Corona | Yuengling

Ask about our featured canned brews

SPIRITS

BOURBON/WHISKEY

Jameson	Redemption Bourbon
Maker's Mark	Blanton's
Jack Daniel's	Knob Creek Smoked Maple
Jack Daniel's Fire	Skrewball Peanut Butter Whiskey
Jack Daniel's Apple	Sagamore Rye
Crown Royal	Seagram's 7
Woodford Reserve	Seagram's VO

TEQUILA

Don Julio Silver
Don Julio Añejo
Don Julio Reposado
Don Julio 1942
Patrón Silver
Patrón XO Cafe
Tanteo Jalapeño
Casamigos
Jose Cuervo
Mezcal
Clase Azul Reposado

VODKA

Ketel One
Ketel One Ohranj
Ketel One Citroen
Ketel One Botanicals
Tito's
Belvedere
Stoli Blueberi
Stoli Vanil
Cherry 360

SCOTCH

Johnnie Walker Black
Johnnie Walker Red
Johnnie Walker Blue
Dewar's
Glenlivet
Glenfiddich
The Macallan 12 Year
Chivas Regal
Glenmorangie

RUM

Bacardi
Captain Morgan
Blue Chair Bay Coconut
Meyers's Dark Rum

GIN

The Botanist
Empress 1908
Hendrick's
Bombay Sapphire
Tanqueray



WINES

ROSÉ

Roscato Rosé Dolce Sweet Rosé	C 9	B 27
Fleurs de Prairie	10	40

CHARDONNAY

Gen 5	8	28
Chloe	10	38
J. Lohr	11	40
Cakebread		80

PINOT GRIGIO

Ruffino	8	30
Chloe	10	38
Santa Margherita	16	58(750ml) 25(375ml)

SAUVIGNON BLANC

Chloe	10	38
Josh	11	40
Cakebread		70

RIESLING

Relax	9	34
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CHAMPAGNE

Josh Prosecco	9	35
Chloe Prosecco Rosé	10	38
La Marca Prosecco	14	40(750ml) 20(375ml)
Veuve Clicquot		95
Moët & Chandon		100

INTERESTING REDS

Roscato Rosso Dolce Sweet Red	9	27
Michele Chiaro (Barbera)	14	60
Orin Swift Palermo		60
Machete		60

CABERNET SAUVIGNON

Gen 5	8	28
Chloe	10	38
J. Lohr	11	40
Josh	12	42
J. Lohr Hilltop		55
Jordan		105
Cakebread		120
Caymus		160

MERLOT

Chloe	10	35
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PINOT NOIR

Chloe	10	40
J - Black Label	14	45

MALBEC

Alamos	10	40
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CHIANTI

Ruffino	10	40
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PORT

Taylor Fladgate	10
Fonseca Bin 27	12
Warres	15

RED & WHITE SANGRIA

8 Glass | 28 Pitcher