

Osteria Bella

A FURFARO RESTAURANT

APPETIZERS

2 CRAB CAKES \$26

Blue crab, caramelized onions, carrots, celery and bell peppers, mozzarella cheese, parmigiano cheese, breaded with panko gluten free Japanese breadcrumbs with hollandaise sauce

Pair it up with: *Di Majo Sangiovese*

CARPACCIO DI MANZO \$23

Beef tenderloin carpaccio, parmigiano reggiano, capers, lemon & olive oil

Pair it up with: *Zenato Pinot Grigio*

BRUSCHETTA \$16

Diced fresh tomatoes, fresh basil, minced garlic & extra virgin olive oil over sliced ciabatta bread

Pair it up with: *La Fiera Pinot Grigio*

CALAMARI FRITTI \$21

Served with pomodoro sauce

Pair it up with: *Vermentino Giunc*

MUSSELS A LA TARANTINA \$23

Choice of: White wine and garlic sauce with cherry tomatoes or marinara sauce

Pair it up with: *Vermentino Giunc*

CAPRESE SALAD \$19

Thick sliced tomatoes, fresh basil, mozzarella & aged balsamic

Pair it up with: *Velenosi Montepuciano*

ANTIPASTO ROMANO 2 PEOPLE \$25

Cured Italian meats, asiago cheese, 4 PEOPLE \$35
marinated artichokes, olives

Pair it up with: *Velenosi Montepuciano*

FOCACCIA BREAD \$5

GLUTEN-FREE BREAD \$5

SOUPS

TOMATO BISQUE \$16

Tomato bisque with fresh basil

Pair it up with: *Di Majo Sangiovese*

LOBSTER BISQUE MKT\$

Creamy lobster bisque finished with sherry and fresh lobster emeat.

Pair it up with: *Lavignone Barrera D'Asti*

SALADS

ADD CHICKEN +\$12 | SHRIMP +\$14 | SALMON +\$16

BIETOLE E ARUGULA \$16

Roasted beets, arugula, pistachios, gorgonzola & lemon olive oil

Pair it up with: *La Fiera Pinot Grigio*

ARUGULA SALAD \$16

Arugula, dried cranberries, toasted walnuts, goat cheese and house made balsamic vinaigrette

Pair it up with: *Terra Alpina Chardonnay*

CAESAR SALAD \$16

Hearts of romaine lettuce, croutons & shaved parmigiano cheese

Pair it up with: *Inma Vin Soave Classico*

ADD ANCHOVIES +\$4

HOUSE SALAD \$16

Spring mix, cucumbers, tomatoes & onions with house made honey mustard vinaigrette

Pair it up with: *Terra Alpina Chardonnay*

GREEK SALAD \$19

Spring mix, banana peppers, sun dried tomatoes, artichokes & feta cheese with house made honey

Pair it up with: *Polvero Nero Blend*

PREMIUM CATERING SERVICES AVAILABLE & OSTERIA BELLA GIFT CARDS AVAILABLE

PASTA

GLUTEN FREE PASTA ADDITIONAL +\$5

TORTELLINI ALLA ROMAGNOLA Stuffed with veal, lamb & pork in o sage cream butter sauce with truffle oil <i>Pair it up with: Villasparina Gavi</i>	\$32	LASAGNA Homemade lasagna sheets with bechamel, bolognese, and pecorino cheese <i>Pair it up with: Lamole Chianti Classico</i>	\$28
PACCHERI DUCK RAGU Juicy duck meat, slow braised in a rich tomato and red wine sauce and paccheri pasta <i>Pair it up with: LeBombarde Cannonau</i>	\$35	ORECCHIETTE PUGLIESE White wine and garlic sauce with cherry tomatoes, pork sausage and broccoli <i>Pair it up with: Villa Sparina Barbera D'Asti</i>	\$29
RISOTTO AL TARTUFO With porcini mushrooms, shaved truffle and a decadent creamy sauce <i>Pair it up with: Bottega Vinaia Pinot Noir</i>	\$39	PASTA ALLA AMATRICIANA Pasta of the day with red sauce, imported italian guanciale (pork cheeks) and pecorino cheese <i>Pair it up with: Catena Cabernet Sauvignon</i>	\$29
BUTTER SQUASH RAVIOLI WITH SAGE BUTTER SAUCE Stuffed with butter squash and parmigiano cheese topped with sage butter sauce <i>Pair it up with: Borgogno Doc Dolcetto</i>	\$32	LINGUINI CLAMS Linguini pasta with white wine or marinara sauce with little neck clams <i>Pair it up with: Zenato Lugana (Sav Blanc)</i>	\$32
PAPPARDELLE BOLOGNESE Homemade pasta with meat sauce <i>Pair it up with: Tommasi Valpolicella</i>	\$28	TAGLIATELLE BLACK SQUID INK CARTOCCIO Home made black squid ink pasta with marinara sauce, mussels, shrimp, calamari and little neck clams <i>Pair it up with: LeBombarde Cannonau</i>	\$35
GNOCCHI AL PESTO WITH BLUE CRAB MEAT Traditional dish with fresh pesto sauce and shredded blue crab meat <i>Pair it up with: Villasparina Gavi</i>	\$39	FETTUCCINE ALLA PESCATORA Homemade pasta with mussels, shrimp calamari, and little neck clams <i>Pair it up with: Bottega Vinaia Pinot Noir</i>	\$35
FETTUCCINE ALLA PANNA <i>Pair it up with: La Fiera Pinot Grigio</i> (ALFREDO) ADD CHICKEN +\$11 SHRIMP +\$13	\$26	RISOTTO ALLA PESCATORA Risotto a with mussels, shrimp calamari, and little neck clams <i>Pair it up with: Bottega Vinaia Pinot Noir</i>	\$35

SPECIALS

Our Executive Chef Daniele Furfaro and our talented bar team invite you to try our specials. Original and delicious appetizers entrees and drinks beyond this menu

**PLEASE SCAN THE QR
CODE TO EXPLORE WHAT
WE OFFER THIS WEEK:**



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A FURFARO RESTAURANT

ENTREES

VEAL CHOP GORGONZOLA

\$60

Pan seared and finished in the oven with mushrooms and gorgonzola cheese

Pair it up with: *Catena Cabernet Sauvignon*

SALMON PICCATA

\$39

Lemon butter and white wine sauce with capers, artichoke and cherry tomatoes over seasonal sauteed mix vegetables and roasted fingerling potatoes

Pair it up with: *Vilasparina Gavi*

CHICKEN PICCATA

\$28

Lemon butter and white wine sauce with capers, artichokes and cherry tomatoes, over seasonal sauteed mix vegetables and roasted fingerling potatoes

Pair it up with: *Etna Bianco DOC*

SUBSTITUTE VEAL \$30

BRANZINO

\$39

Pan seared in a lemon butter sauce with cherry tomatoes, capers, seasonal sauteed vegetables and roasted fingerling potatoes

Pair it up with: *Terra Alpina Chardonnay*

CHICKEN MARSALA

\$28

Marsala wine sauce and porcini mushrooms over seasonal sauteed mix vegetables and roasted fingerling potatoes

Pair it up with: *Catena Cabernet Sauvignon*

SUBSTITUTE VEAL \$30

EGGPLANT ALLA PARMIGIANA

\$25

Served over spaghetti with pomodoro sauce

Pair it up with: *Velenose Montepuciano*

SUBSTITUTE CHICKEN \$28 OR VEAL \$30

CHICKEN SALTIMBOCCA ALLA ROMANA

\$28

Topped with prosciutto in a butter sage sauce over spinach and seasonal sauteed mix vegetables and roasted fingerling potatoes

Pair it up with: *Lamole Chianti Classico*

SUBSTITUTE VEAL \$30

SIDES

PAN SEARED CHICKEN BREAST

\$12

SAUTEED SHRIMP

\$14

MEATBALL

SINGLE \$4

THREE \$10

SAUTEED SPINACH

\$9

SIDE SPAGHETTI AIOLIO

\$13

SAUTEED VEGETABLES

\$12

EXTRA FOCACCIA BREAD

\$5

SIDE MARINARA SAUCE

\$5

SIDE ALFREDO SAUCE

\$7

ANY EXTRA OR CHANGE ON THE DISH
WILL BE SUBJECT TO EXTRA CHARGE

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A FURFARO RESTAURANT

SPARKLING

DE STEFANO PROSECCO <i>Veneto</i>		\$75
ZARDETTO PROSECCO	\$15	\$60
BERLUCCHI '61 ROSE <i>Veneto</i>		\$90
CASTEGGIO MOSCATO SWEET WHITE <i>Pavia</i>	\$15	\$60
FERRARI BRUT CHAMPAGNE <i>Trento</i>		\$85

WHITE

LA FIERA PINOT GRIGIO <i>Veneto</i>	\$15	\$60
ZENATO PINTO GRIGIO <i>Veneto</i>	\$16	\$65
VILLA SPARINA GAVI DI DAVI <i>Piemonte</i>	\$16	\$65
GENTRUM REISLING <i>Germania</i>	\$15	\$60
ZENATO LUGANA (SAV BLANC) <i>Sardegna</i>	\$16	\$65
VERMETINO GIUNCO <i>Sardegna</i>	\$15	\$60
TERRA ALPINA CHARDONNAY <i>Dolomiti</i>	\$16	\$65
INAMA CIN SOAVE CLASSICO <i>Veneto</i>	\$15	\$60
ETNA BIANCO DOC <i>Sicilia</i>	\$16	\$65

RED

BOTTEGA VINAIA PINOT NOIR <i>Trento</i>	\$15	\$60
TOMASSI VALPOLICELLA <i>Verona</i>	\$15	\$60
DI MAJO SANGIOVESE <i>Toscana</i>	\$15	\$60
VELENOSI MONTEPULCIANO <i>Abruzzo</i>	\$16	\$65
AVIARY NERO BLEND <i>Napa</i>	\$15	\$60
LAVIGNONE BARRERA D'ASTI <i>Piemonte</i>	\$16	\$65
LAMOLE DI LAMOLECHIANTI CLASSICO <i>Toscana</i>	\$16	\$65
CULTUSBONI CHIANTI <i>Toscana</i>	\$15	\$60
LEBOMBARDE CANNONAU <i>Sardegna</i>	\$15	\$60
CATENA CABERNET <i>Argentina</i>	\$16	\$65
BORGOGNO DOC DOLCETTI <i>D'Alba</i>	\$16	\$65

RESERVES

ANTINORI IL BRUCIATO <i>Verona</i>	\$70
ZENATO ALANERA ROSSO <i>Toscana</i>	\$68
ALBE G.D. VAJRA BAROLO <i>Piemonte</i>	\$82
PEPPOLI CHIANTI CLASSICO ANTINORI <i>Firenze</i>	\$80
SER LAPO CHIANTI CLASSICO RISERVA <i>Toscana</i>	\$75
ZENATO AMARONE DELLA VALPOLICELLA <i>Verona</i>	\$155
ZENATO SUPERIORE RIPASSA <i>Peschiera</i>	\$135
ZENATO VALPOLICELLA SUPERIORE 2017 <i>Peschiera</i>	\$100
CAPANNA 'BRUNELLO' DI MONTALCIONO <i>Toscana</i>	\$165
VENTISEI MONTEPULCIANO <i>Cortona</i>	\$85
IL CABREO SUPER TUSCANO <i>Toscana</i>	\$130
PAPALE PRIMITIVO <i>Varvaglione</i>	\$80
BRAMITO DELLA SALA CHARD ANTINORY <i>Umbria</i>	\$75
CASTELGIOCONDO BRUNELLO <i>Toscana</i>	\$210

BEER

BLUE MOON
NEW REALM, HAZY LIKE A FOX
PREONI 0.0
MILLER LITE
STELLA ARTOIS
SCOFFLAW IPA
HEINEKEN 0.0

CRAFT BEER

NORA
NAZIONALE

BEER

COCA COLA
SPRITE
FANTA
MINUTE MAID
DIET COKE
SWEET/UNSWEET TEA
ACQUA PANNA
S. PELLEGRINO

PLEASE SCAN THE QR TO
EXPLORE OUR COMPLETE
DRINK MENU:



We hope you have a great experience with us. If you have a moment, please coonsider leaving a review on Google or Facebook. Your feedback helps us improve our services. We appreciate your support and look forward to serving you again soon!



THANK YOU FOR COMING!