



## *Welcome to La Bella*

*La Bella Restaurant, Bar and Pizzeria in Valatie, New York is an Italian restaurant where the true taste of the old country reigns supreme. Whether it's Pasta Puttanesca, Veal Marsala or Calamari over Spaghetti, Pizza or any one of the dozens of homemade Italian specialties, the delicious fare at La Bella is guaranteed to please any palate.*

*The cuisine at La Bella hails from southern Italy, from Napoli to Capri, Calabria to Sicily. The old family recipes used at La Bella remain true to the mouthwatering homemade dishes prepared in Mama's Cucina Italiana. In Italy, using only the finest and freshest ingredients in the preparation of the meal, is of the utmost importance. La Bella believes that is one tradition to revere and to follow every day.*

*Whether you're in the mood for an appetizer, salad, sandwich, pasta, full entrée or pizza, La Bella is your place for a fine dining experience.*

*When it comes to pizza, La Bella is the place to stop in Columbia county. The carefully prepared complex ingredients that go into every La Bella pizza will have your taste buds dancing with delight, because La Bella is very New York and very Italian.*

*We hope you will join us soon for lunch or dinner, a pizza or a slice to go.*

***Buon Appetito!***

## *Appetizers*

### **Bruschetta Della Casa**

Grilled bread, seasoned tomatoes, garlic, basil and EVOO  
half 6.99 / full 9.99

### **Fried Zucchini 10.99**

### **Italian Egg Roll**

Sautéed sausage, broccoli rabe, caramelized onions, rice and sundried tomatoes in an egg roll wrap 13.99

### **Fun Platter**

Mozzarella Sticks (3), Onion Rings (3), Zucchini (5) and Chicken Tenders (2) 13.99

### **Steamed Clams**

Sautéed in a white wine tomato garlic broth, served with garlic bread (7) 11.99 / (12) 16.99

### **Zuppa di Pesce**

Assorted seafood sautéed in a delicate spiced tomato broth, served with garlic bread 22.99

### **Antipasto all Italiana**

Fresh mozzarella, prosciutto, cantaloupe, basil and EVOO 17.99

### **Caprese**

Fresh mozzarella, tomatoes, basil and EVOO 14.99

### **Artichoke Special**

Breaded in our special bread crumbs, served with ricotta and pesto sauce 14.99

### **Mozzarella Sticks 9.99**

### **Buffalo Wings (10)**

Mild, Hot, BBQ, Garlic Parmesan, Sweet & Sour 14.99

Chicken Fingers (4) 8.99 (6) 11.99 (8) 14.99

Garlic Bread 5.99  
with cheese 7.99

Fried Calamari (reg) 14.99 (lg) 17.99

Sweet and Sour Calamari 16.99

### **Calamari in Umido**

Served in a light red sauce with garlic bread 15.99

Cold Antipasto (reg) 13.99 (lg) 16.99

French Fries (basket) 8.99

Seasoned Fries (basket) 9.99

Breaded Ravioli 9.99

Onion Rings 9.99

## *Fresh Salads and Soups*

### **Insalata Masserese**

Arugula, radicchio, endive, mushrooms, olives, tomatoes and roasted red peppers 14.99

### **Insalata Marie Mondì**

Grilled shrimp, prosciutto, tomatoes, cucumbers and fresh mozzarella served on a bed of spring mix with balsamic vinaigrette 19.99

### **Raspberry Chicken Walnut**

Walnuts, grilled chicken, tomatoes, cucumbers, lettuce and raspberry vinaigrette 15.99

### **Insalata Caprese**

Fresh mozzarella and tomato with marinated roasted red peppers, capers, basil and extra virgin olive oil 15.99

### **Greek**

Romaine, feta, Greek olives, onions, roasted red bell peppers, tomatoes and pepperoncini 13.99

Garden (sm) 9.99 (lg) 11.99  
with Grilled Chicken 15.99

### **Caesar 12.99**

with Grilled Chicken 15.99

### **Crackling Calamari**

Blend of crispy romaine and mesclun salad, fried calamari, tangy dressing and sesame seeds 16.99

### **Pear Salad**

Mesclun mix, fresh sliced pears, red onions, goat cheese, sliced almonds and balsamic vinaigrette 13.99

### **The Luna**

Baby greens, sundried tomatoes, asparagus, broccoli, artichoke hearts, roasted peppers and grilled chicken 17.99  
*substitute shrimp 3.00*

Homemade Soup (bowl) 10.99 (cup) 7.99

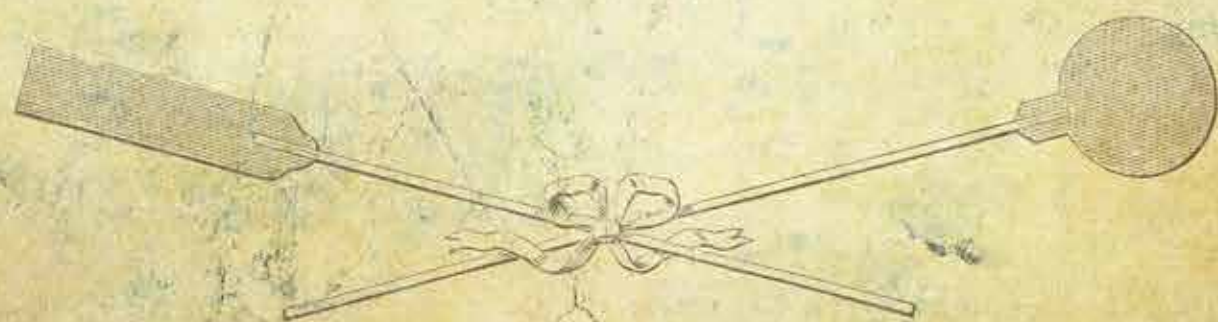
### **Lentil**

Pasta Fagioli

Chicken Italiano

Tortellini in Brodo

French Onion



# Brick Oven Pizza

Our pizzas are made by hand, using only the finest ingredients and are baked in our authentic, old fashioned brick oven - Buon Appetito!

Traditional Pizza	Sm 11.99	Med 13.99	Lg 15.99
Margherita	13.99	15.99	17.99
Fresh mozzarella, imported Italian tomatoes, fresh basil and olive oil			
Toppings	1.50	2.00	2.00
Pepperoni, Sweet Sausage, Hot Sausage, Fresh Mushrooms, Fresh Peppers, Roasted Peppers, Banana Peppers, Onions, Ham, Kalamata Olives, Bacon, Extra Cheese, Artichokes Hearts, Anchovies, Meatballs, Broccoli, Slice Tomatoes, Fresh Roasted Garlic			
Specialty Toppings	2.00	5.00	5.00
Prosciutto, Chicken, Eggplant, Sundried Tomatoes, Arugula			

## GOURMET PIZZA

**Grandma Pizza** Thin crust Sicilian pizza with fresh mozzarella, filetto pomodoro, basil and olive oil 21.99

**Sicilian Classic** Thick crust New York Sicilian pizza 19.99

**Florentine**  
Spinach, ricotta, fresh garlic and tomatoes  
Sm 16.99 Med 20.99 Lg 24.99

**Mediterranean**  
White fresh garlic pizza, topped with spinach, feta, olives and tomato chunks  
Sm 16.99 Med 20.99 Lg 24.99

**Bella Cacciatore**  
Sautéed chicken, mushrooms, onions, roasted peppers, tomato chunks, drizzle with our famous tomato sauce  
Sm 18.99 Med 22.99 Lg 26.99

**Bensonhurst**  
Tomatoes, fresh mozzarella, basil, prosciutto and sundried tomatoes  
Sm 18.99 Med 22.99 Lg 26.99

**Special**  
Sausage, pepperoni, meatball, mushrooms, onions, peppers and extra cheese  
Sm 16.99 Med 20.99 Lg 24.99

**White**  
Garlic, ricotta, Romano and mozzarella  
Sm 14.99 Med 16.99 Lg 18.99

**White Clam**  
Baby clams, fresh garlic, basil and cheese  
Sm 16.99 Med 20.99 Lg 24.99

**Quattro Formaggi**  
Mozzarella, gorgonzola, fontina and ricotta  
Sm 16.99 Med 20.99 Lg 24.99

**Buffalo or BBQ Chicken**  
Boneless chicken chunks tossed in hot, mild or BBQ sauce  
Sm 16.99 Med 20.99 Lg 24.99

**Pollo alla Vodka**  
Chicken breast, broccoli and cheese in a vodka sauce  
Sm 18.99 Med 22.99 Lg 26.99

**Veggie Deluxe**  
Peppers, onions, mushrooms, broccoli, spinach, sliced tomatoes, fresh garlic, olives and extra cheese  
Sm 16.99 Med 20.99 Lg 24.99

**Country Style**  
Breaded eggplant, peppers, red onions, mushrooms and mozzarella  
Sm 16.99 Med 20.99 Lg 24.99

**Melanzana Diablo**  
Fresh mozzarella, hot peppers, hot sausage and grilled eggplant  
Sm 18.99 Med 22.99 Lg 26.99

**Quattro Primavera** White pizza with artichokes, mushrooms, roasted peppers and spinach  
Sm 16.99 Med 20.99 Lg 24.99

**Rustica**  
Grilled chicken, sundried tomatoes, ricotta, mozzarella, garlic and Parmesan  
Sm 16.99 Med 20.99 Lg 24.99

**Chicken Marsala**  
White pizza with sliced chicken breast sautéed in a marsala wine with fresh mushrooms, topped with mozzarella, shaved parmigiano and basil  
Sm 18.99 Med 22.99 Lg 26.99

**Genovese Margherita**  
Fresh mozzarella, imported Italian tomatoes, fresh basil, olive oil and pesto  
Sm 14.99 Med 16.99 Lg 18.99

## CALZONES

Cheese Calzone 12.99  
Additional Toppings 1.50 each

**Popeye**  
Spinach and cheese 13.99

# Entrees

## CHICKEN

**Chicken Limone**  
Battered, skillet fried boneless chicken breast sautéed with lemon and mushrooms in a white wine butter sauce 24.99

**Chicken Scarpariello**  
Sautéed in a white wine sauce with roasted peppers, cherry peppers and spinach served over penne 24.99

**Chicken Mascarpone**  
Sautéed with asparagus and prosciutto in a creamy mascarpone cheese sauce tossed with pasta 24.99

**Chicken Parmigiana**  
Topped with sauce and mozzarella served with pasta 24.99

**Chicken Francaise**  
Battered, skillet fried boneless chicken breast sautéed in a lemon butter sauce 24.99

**Chicken Marsala**  
Pounded boneless chicken breast sautéed with mushrooms in a marsala wine sauce 24.99

**Chicken Cacciatore**  
Sautéed with roasted peppers, onions, mushrooms and wine served over penne 24.99

**Chicken Florentine**  
Topped with spinach, prosciutto and fresh mozzarella in a delicate wine sauce 25.99

**Chicken Bolognese**  
Pan seared boneless chicken breast sautéed in an authentic Italian sauce with onions, garlic and mushrooms, served with fusilli 24.99

**Chicken Napolitano**  
pan seared boneless chicken breast sautéed with mushrooms, broccoli, roasted red peppers, kalamata olives and artichoke hearts in a savory white wine sauce. Served with fusilli 24.99

**Chicken Monte Carlo**  
Pan seared chicken breast with prosciutto and fontinella cheese in a chardonnay wine reduction, served with sautéed spinach 25.99

## PORK

**Pork Chops**  
Sautéed in a spicy and tangy brown sauce with cherry peppers 25.99

## EGGPLANT

**Eggplant Parmigiana**  
Topped with sauce and mozzarella served with pasta 22.99

**Eggplant Rollatini**  
Stuffed with spinach, ricotta and garlic topped with tomato sauce and mozzarella served with pasta 23.99

**Eggplant Milano**  
Hand breaded eggplant layered with spinach and ricotta, topped with marinated roasted red peppers and melted mozzarella served with pasta 24.99

## VEAL

**Cotoletta Sorrentina**  
Veal cutlet, eggplant, tomato sauce and mozzarella 28.99

**Veal Parmigiana** 27.99

**Veal Marsala** 27.99

**Veal Francaise** 27.99

## SEAFOOD

**Broiled Filet Of Sole**  
Fresh filet with tomatoes and basil served with broccoli and potato croquette 24.99

**Shrimp Scampi**  
Sautéed in butter, garlic and wine served over linguini 25.99

**Grilled Salmon**  
Served with vegetables and potato croquette 28.99



# Pasta

## PASTA

### Rigatoni alla Norma

Fresh eggplant, sausage and basil sautéed in a diced tomato sauce with mozzarella 22.99

### Rigatoni la Bella

Tossed with grilled chicken, broccoli and tomatoes with a touch of cream and a splash of vodka 22.99

### Rigatoni alla Vodka

Served in a pink sauce with a splash of vodka 18.99

### Rigatoni Campagnola

Sautéed sausage, onions and mushrooms in a brandy tomato cream sauce 22.99

### Penne Primavera

Fresh veggies served in a light tomato sauce 18.99

### Penne Bella

Penne, eggplant, grilled chicken, artichoke hearts, roasted peppers, black olives, garlic and oil 22.99

### Homemade Meat Lasagna 21.99

### Stuffed Shells or Manicotti 19.99

### Baked Ziti 18.99

### Orecchiette Special

Sausage, broccoli rabe, garlic and oil 22.99

### Pasta Puttanesca

Anchovies, capers and kalamata olives in tomato sauce 20.99

### Cheese Ravioli 20.99

### Baby Ravioli

Baby ravioli served in a light pink sauce 19.99

### Spinach Ravioli 20.99

### Spaghetti and Meatballs 19.99

### Spaghetti Bolognese 19.99

### Spaghetti Carbonara

Sautéed bacon, onions and mushrooms in a creamy sauce 22.99

### Tortellini Veneziana

Alfredo sauce, prosciutto, peas and mushrooms 22.99

### Fettuccini Alfredo 18.99

with Grilled Chicken and Peas 22.99

### Gnocchi Marinara 17.99

### Gnocchi Bolognese 20.99



## SEAFOOD PASTA

### Linguini with Fresh Clams

Linguini and little neck clams served red or white 23.99

### Linguini Shrimp and Spinach

Sautéed with fresh garlic, served in white sauce 23.99

### Shrimp Diavolo

Black tiger shrimp over linguini in a spicy plum tomato sauce 23.99

### Shrimp Cilento

Black tiger shrimp sautéed in EVOO with garlic, broccoli and white wine on top of linguini 23.99

### Stuffed Rigatoni and Shrimp

Cheese filled pasta in a pink sauce topped with shrimp 23.99

### Frutti di Mare

Shrimp, scungilli, clams and calamari served hot or sweet 27.99

### Lobster Ravioli

Lobster and cheese filled ravioli served in a pink sauce 23.99

### Spaghetti with Calamari

Tender calamari served red or white, hot or sweet 23.99

### Penne alla Salmon

Sundried tomatoes, artichoke hearts and salmon sautéed in a white wine garlic sauce 24.99

# Paninis, Sandwiches and Wraps

## PANINI

Served on our homemade focaccia bread, served with fries 14.99

### Grilled Chicken Italiano

Grilled chicken, fresh mozzarella, roasted peppers and pesto mayo

### Turkey Breast

Turkey, lettuce, tomatoes, fresh mozzarella and mayo

### Muffuletta

Assorted Italian meats, grilled vegetables and black olives in a balsamic vinaigrette and extra virgin olive oil

### Prosciutto

Prosciutto, mozzarella, roasted peppers, roma tomatoes, fresh basil and olive oil

### Tuna

Tuna, tomatoes, lettuce and mayo

### Grilled Vegetable

Grilled eggplant, zucchini, portabella mushrooms, onions, roasted peppers, romaine and vine ripe tomatoes, sprinkled with olive oil and balsamic vinegar

## SANDWICHES

Add a side of fries 3.99

### Hot

#### Philly Cheese Steak

Grilled with onions, peppers and mozzarella 14.99

#### Flounder Fillet

Hand breaded flounder fried and served with crispy romaine, tomatoes and mayo 12.99

#### Meatball Parmigiana 13.99

#### Veal Cutlet Parmigiana 14.99

#### Eggplant Parmigiana 12.99

#### Pepperoni Parmigiana 12.99

#### Chicken Cutlet Parmigiana 13.99

#### Sausage and Peppers 13.99

#### Chicken and Cheese 13.99

### Cold

#### Turkey 12.99

#### Ham and Cheese 12.99

#### American Mix 12.99

#### Italian Mix 13.99

## WRAPS

Served with fries 12.99 Add Cheese 1.00 Add Bacon 1.00

### Crispy Chicken and Cheese

Breaded chicken tenders, american cheese, tomatoes, lettuce and mayo

### Grilled Chicken Italiano

Chicken, fresh mozzarella, roasted peppers, tomatoes, basil and dressing

### Caesar Chicken Salad

Grilled chicken, romaine, red onions and Caesar dressing

### Buffalo Chicken

Chicken tenders, buffalo wing sauce, blue cheese dressing, lettuce and celery

### Roasted Turkey

Turkey, provolone, roasted peppers, romaine, tomatoes and mayo

### Tuna

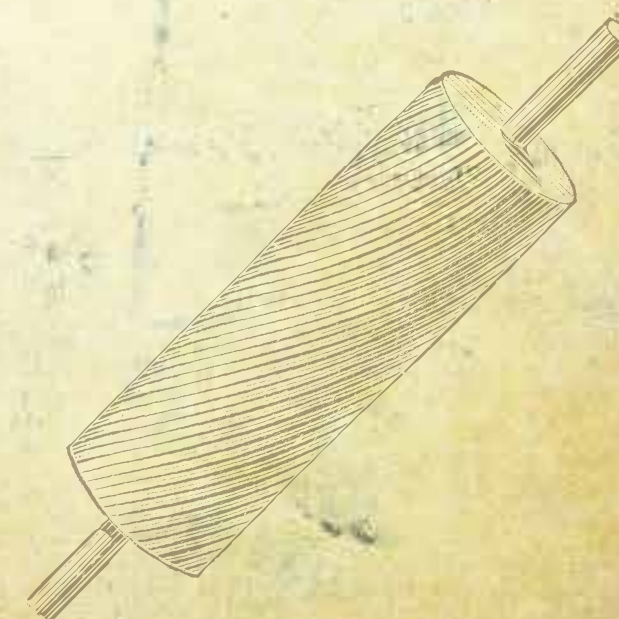
All white tuna, light mayo, lettuce and tomatoes

### Veggie

Fresh grilled vegetables marinated in balsamic vinegar, oil and spices with baby greens and sundried tomatoes

### BLT

Sliced bacon, lettuce, tomatoes and mayo



# Wine List

## RED

### Cecchi Chianti DOCG

Italy - Aromatic with violet notes. Harmonious and dry.  
Glass 12 Bottle 35

### Bell'agio Straw Basket Chianti

Italy - Dry and smooth, zesty notes of cherry and berry fruit. Bottle 35

### Cecchi Bonizio Sangiovese IGT

Italy - Complex and charming ripe, delightful fruit flavors.  
Glass 12 Bottle 31

### Castello di Gabbiano Chianti Classico

Italy - Lively notes of sour cherry, blackberry and spice.  
Glass 12 Bottle 31

### Ruffino Chianti

Italy - Red berry hints with light tones of vanilla and cloves.  
Glass 12 Bottle 31

### Mezzacorona Merlot

Italy - Dry and complex plummy fruit and pepper hints.  
Glass 12 Bottle 35

### Ecco Domani Merlot

Italy - Notes of spice, cherry, and licorice on the palate.  
Glass 12 Bottle 31

### Placido Primavera Montepulciano D'Abruzzo

Italy - A delightful, medium-bodied red wine with velvety fruit and tannins. Glass 12 Bottle 31

### Il Cascinone Barbera D' Asti

Italy - deep, intense ruby red. Aroma of black berry.  
Bottle 55

### Barbaresco Langhe Nebbiolo

Italy - ruby red, balanced flavor with bright fruit notes.  
Bottle 48

### Riunite Lambrusco

Italy - sweet with weak tannins and flavors of cherry, berry, and plum. Glass 11 Bottle 25

### Frontera Merlot

Chile - notes of chocolate, red plums and vanilla.  
Glass 12 Bottle 35

### Alamos Malbec

Argentina - full and rich, fermented in American and French oak. Glass 12 Bottle 31

### Simi Sonoma Merlot

California - aromas of bright red cherry and blackberry fruits layered with vanilla. Glass 13 Bottle 41

### Rodney Strong Sonoma Cabernet Sauvignon

California - black fruit and cedar on the nose with a palate of almonds, currant and blackberry. Bottle 55

### Robert Mondavi Private Selection Cabernet Sauvignon

California - sweet black cherry and berry fruit character with depth, richness, and length. Glass 12 Bottle 38

### Yellow Tail Shiraz

Australia - spice, licorice and berry aromas with big ripe fruit flavors. Glass 12 Bottle 31

### Black Opal Shiraz

Australia - floral and creamy with flavors of ripe, pulpy plums. Glass 12 Bottle 31

### Francis Coppola Diamond Collection Pinot Noir

California - seductive plum and spice aromas lead to black cherry, currant and strawberry flavor. Glass 13 Bottle 48

### Louis Jadot Beaujolais-Villages

France - bright and fresh, with ripe, supple strawberry flavors and zesty nuances of peppercorn. Glass 12 Bottle 31

## WHITE

### Mezzacorona Pinot Grigio

Italy - fruity, silky, soft and round on the palate with an elegant long lasting finish. Glass 12 Bottle 35

### Santa Margherita Pinot Grigio

Italy - Clean, intense aroma and dry flavor with a pleasant golden apple after taste. Glass 15 Bottle 55

### Placido Pino Grigot

Italy - Light, fresh and crisp, with good apple, citrus and almond characters. Glass 12 Bottle 35

### Bolla Chardonnay

Italy - Light, with nose of lemon, pears and vanilla. Dry and stylish with a smooth finish. Glass 11 Bottle 31

### Mezzacorona Chardonnay

Italy - Pleasant aromatic with a dry, distinct fruit flavor.  
Glass 12 Bottle 35

### Santa Margherita Chardonnay

Italy - refreshing and well balanced with fresh, straight forward notes of tropical fruit. Glass 15 Bottle 55

### Strasserhof Kerner

Italy - dry with excellent structure and a soft round body, citrus and floral notes. Glass 13 Bottle 48

### Corvo Insolia

Sicily - clean, refreshing and rich peach and floral notes, pure, simple and easy to drink. Glass 12 Bottle 35

### Villa Pozzi Moscato

Sicily - crisp and refreshing, well balanced and deliciously sweet. Glass 11 Bottle 31

### Louis Jadot Pouilly-Fuisse

France - Produced from very old vines and oak aged.  
Bottle 33

### Saint M. Riesling

Germany - bright, with a delicate peach aroma.  
Glass 12 Bottle 35

### Matua Sauvignon Blanc

New Zealand - tropical and citrus fruits with subtle herbaceous characters. Glass 12 Bottle 35

### Drylands Sauvignon Blanc

New Zealand - notes of passionfruit, pink grapefruit, tropical fruits, melon and fresh herb. Glass 13 Bottle 38

## BLUSH AND SPARKLING WINES

### Copper Ridge White Zinfandel

California - delicate strawberry bouquet, with a crisp finish.  
Glass 11 Bottle 31

### Bolla Prosecco

Italy - bright with vibrant aromas and flavors of fresh citrus, honey and green apple. Glass 12 Bottle 31

### Matua Pinot Noir Rose

New Zealand - refreshingly fruity with notes of ripe strawberries, mandarin and a hint of cranberry.  
Glass 12 Bottle 35

