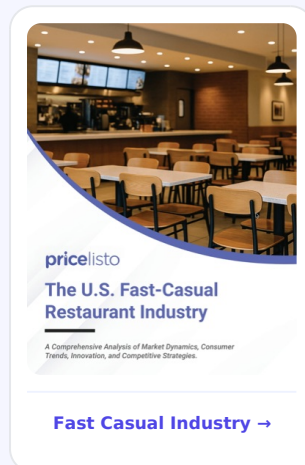




Casa Bella Restaurant

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



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Appetizer

ITEM	PRICE
Caprese Fresh home-made mozzarella with tomatoes and basil.	\$16.75
Bruschetta di pomodora Italian toast with fresh chopped tomatoes, basil & olive oil	\$11.75
Antipasto Toscana Fresh mozzarella, imported cheese, roasted peppers, sundried tomatoes, salami and prosciutto.	\$22.50
Soup of the day Mixed vegetable soup	\$11.75
Mozzarella in Carrozza Bread and mozzarella layered in "sandwich style" with white wine caper sauce or home-made marinara.	\$12.75
Vongole Arreganata Fresh clams baked with seasoned bread crumbs.	\$14.75
Zucchini Fritti Fresh Zucchini floured & fried	\$11.75
Carciofini Alla Romana Fresh baby Artichokes sauteed in garlic, olive oil & white wine	\$15.25
Mixed Cheese Board Mozzarella, parmesan, provolone, smoked mozzarella with fruits, roasted peppers and salami	\$20.75
Zuppa Di Mussels The freshest mussels available steamed in either white wine or fresh tomato sauce.	\$14.75

Salad

ITEM	PRICE
Caesar Salad Classic Caesar Salad	\$11.75
Insalata Cesare with chicken Classic Caesar topped with grilled chicken	\$15.25
Ceasar Salad with Shrimps Classic caesar salad with shrimp	\$19.75
Trecolore Fresh medley of rucola, endive, tomatoes, radicchio tossed with Italian vinaigrette.	\$12.25
Insalata Di Portobello Grilled portobello mushrooms on bed of fresh mixed field greens topped with shaved parmesan.	\$17.75
Mozzarella Salad Fresh mozzarella on a bed of greens with apples & pine nuts	\$16.75

Pizza

ITEM	PRICE
Margherita Classic tomato sauce, mozzarella and basil.	\$15.00
Rustico Pepperoni, sausage, mozzarella and tomato sauce.	\$17.75

Pasta

ITEM	PRICE
Fettuccine Alfredo “Old World Classic” made with cream, butter and parmesan cheese	\$22.50
Rigatoni Alla Vodka Classic rigatoni in tomato cream with pancetta and vodka.	\$22.50
Gnocchi Napoletani Home-made dumplings in tomato and mozzarella cheese sauce.	\$22.50
Spaghetti Bolognese A hearty meat sauce with herbs.	\$22.50
Spaghetti Carbonara A cream sauce with bacon and onion.	\$22.50
Lasagna	\$20.50
Lobster Ravioli Homemade Ravioli stuffed with lobster meat served in a light pink tomato and vodka sauce	\$29.75
Fettuccine Con Salmone Wide home-made noodles with fresh salmon chunks in a light tomato and cream sauce.	\$26.50
Spaghetti with Meatballs Just like grandma	\$23.00
Ravioli homemade cheese ravioli in our marinara sauce	\$20.50
Manicotti Casa Bella Home-made pasta stuffed with ricotta cheese with tomato sauce and mozzarella.	\$22.50
Risotto Funghetti Arborio rice slow cooked with three wild mushrooms and porcini essence.	\$23.75
Pasta Verdi Fruti Di Mare House specialty pasta of home-made green noodles with crab meat and baby shrimp in light tomato sauce.	\$28.75
Linguini with Garlic and Oil	\$22.50
Linguini Vongole With fresh clams garlic and virgin olive oil.	\$22.50
Capellini Primavera Angel hair in olive oil, vegetable broth and fresh vegetables.	\$22.50
Orechietti Salsiccia e Rappini Little ears tossed in garlic, olive oil, sausage & broccoli rabe	\$22.50
Spaghetti Marinara A fresh tomato sauce.	\$22.50
Spaghetti Pescatore A tomato sauce with shrimp, calamari, mussels and clams.	\$30.75

Chicken

ITEM	PRICE
Pollo Parmigiana Chicken cutlet with fresh mozzarella & tomato sauce with spaghetti	\$22.75
Pollo Alla Vodka Chicken breast flambeed in vodka with shredded prosciutto in tomato cream sauce.	\$23.50

ITEM	PRICE
Pollo Francese Boneless breast battered in egg, sautéed in white wine, lemon & butter	\$22.75
Pollo Marsala Boneless breast sautéed in marsala wine with mushrooms	\$22.75
Pollo Sorrentina Chicken with eggplant, prosciutto and mozzarella in white wine sauce.	\$24.50
Pollo Ortolano Chicken breast with artichoke hearts, mushrooms and peppers.	\$23.50

Vegetables

ITEM	PRICE
Eggplant Parmigiana over spaghetti	\$23.50
Broccoli Sauteed	\$14.75
Broccoli Rabe Sauteed	\$14.75
Spinach Sauteed	\$14.75
Mushrooms Sauteed	\$14.75

Veal, Steaks, Sausage, Chops, Park

ITEM	PRICE
Veal Cutlet Parmigiana Veal breaded with fresh mozzarella & tomato sauce with spaghetti	\$25.75
Veal Sorrentina Scaloppini layered with eggplant, prosciutto and mozzarella \$18.75	\$25.75
Sausage, Peppers and Onions Home-made sausages, cooked with peppers and onions.	\$20.50
Black Angus Steak (16oz) Wild mushrooms, portobello, shitake and crimini or pizziola. Grilled.	\$42.75

Veal

ITEM	PRICE
Saltimboca Alla Romano Veal with white wine, spinach, prosciutto and mozzarella.	\$28.00
Veal Chop Grilled With assorted mushrooms and vegetables	\$37.50
Scaloppini Salerno Veal scaloppine with baked eggplant, fresh mozzarella and tomatoes in white wine sauce.	\$26.75
Veal Parmiginana, Francese, Pizzaiola and Marsala	\$23.75

Seafood

ITEM	PRICE
Salmone Al Gusto Fresh fillet of salmon sauteed in dijon mustard, cognac, or vodka sauce.	\$28.75

ITEM	PRICE
Calamari Fritti Golden fried calamari with marinara sauce.	\$17.75
Branzino Marechiara or Oreganata over linguini	\$30.75
Risotto frutti di mare Aborio rice with baby shrimps, mussels, clams and calamari touch of tomato and white wine	\$32.75
Gamberi Al Gusto Jumbo gulf shrimp either in fresh tomato sauce, scampi, francese or arraganata style. With spaghetti or angel hair.	\$32.75
Zuppa Di Pesce Shrimp, clams, mussels, calamari and fresh fillet of fish in marinara sauce over linguini.	\$38.75