



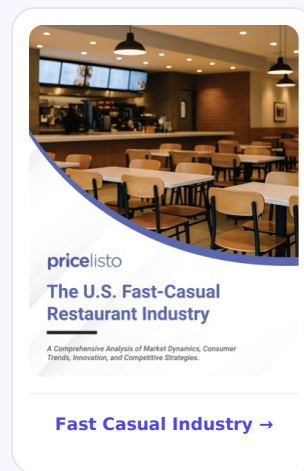
Trattoria Bella Sera

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Menu Prices — October 24, 2026

Trattoria Bella Sera menu with prices in United States, updated November 2019: 119 items across 21 categories, prices from \$2.99 to \$19.99.

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Trattoria Bella Sera Menu with Prices (United States)

Trattoria Bella Sera menu with prices in United States, updated November 2019: 119 items across 21 categories, prices from \$2.99 to \$19.99. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/trattoria-bella-sera

Menu categories: Lunch Soup · Bevande · Desserts · Pesce (Lunch) · Pollo e Carne (Lunch) · Pasta House Specialties (Lunch) · Lunch Pesce · Lunch Pollo e Carne · Lunch Pasta House Specialties · Lunch Panini · Lunch Salad · Picked for you · Sides · Children's Menu · Pollo e Carne · Pesce · Pizza (14 Inches) · Pasta House Specialties · Insalate · Zuppa · Antipasti

Lunch Soup

ITEM	PRICE
Minestrone Soup (Lunch)	\$3.50
Ce plat réconfortant est une symphonie de légumes de saison mijotés lentement dans un bouillon aux arômes d'herbes fraîç...	
Cioppino Soup (Lunch)	\$10.99
Hardy Italian fish stew with mussel, clam, shrimp, scallop, and calamari all in a zesty broth served with ciabatta bread...	
Pasta e Fagioli Soup (Lunch)	\$3.50
Un mariage réconfortant de pâtes et haricots dans un bouillon onctueux et parfumé. Tomates mijotées, pancetta croustilla...	

Bevande

ITEM	PRICE
Fountain Drink	\$3.00
Flavored Tea	\$3.50
Flavored Lemonade	\$3.50
Tea	\$3.00
Bottled Water	\$3.75

Desserts

ITEM	PRICE
Tiramisu	\$5.99
Italian ladyfinger cookies dipped in espresso coffee topped with mascarpone cream and cocoa powder.	
Sicilian Cannoli	\$5.99
Crispy shell filled with sweet ricotta and chocolate chips, drizzled with chocolate.	
Mixed Berry Mascarpone Lemon Cake	\$7.99
Italian white cake layered with lemon mascarpone cream and sweet mixed berries.	
Warm Chocolate Cake	\$6.99
Filled with mascarpone cheese and topped with Ghirardelli chocolate sauce, a splash of brandy, and cherries.	
New York Style Cheesecake	\$5.99
With strawberry topping and whip cream.	
Flourless Torte	\$5.99
Made with a blend of four chocolates and finished with a ganache topping.	
Spumoni	\$6.99
Un mélange de gelato à la fraise, chocolat et pistache, soigneusement entremêlés pour une harmonie de saveurs.	
Panna Cotta	\$5.99
Crème à la vanille sans œufs, garnie de notre compote de petits fruits sucrée et saupoudrée de sucre en poudre.	

Pesce (Lunch)

ITEM	PRICE
Tilapia Sorrento (Lunch) (Pesce (Lunch)) Faux-filet de tilapia mijoté avec des tomates cerises, ail, basilic, et un trait de vin blanc, sur un lit de riz italien...	\$9.50

Cioppino (Lunch) (Pesce (Lunch)) Un bouillon italien riche accueille les moules, les palourdes, les crevettes et le calamari, infusant chaque bouchée de...	\$10.99
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Pollo e Carne (Lunch)

ITEM	PRICE
Pollo Parmigiana (Lunch) (Pollo e Carne (Lunch)) Une poitrine de poulet panée et croustillante, recouverte de jambon italien, fondante sous une généreuse couche de mozza...	\$10.99

Pollo Angelo (Lunch) (Pollo e Carne (Lunch)) Poulet pané garni de champignons sautés et nappé d'une sauce crémeuse au Gorgonzola.	\$10.99
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Pasta House Specialties (Lunch)

ITEM	PRICE
Lasagna (Lunch) (Pasta House Specialties (Lunch)) A layer of homemade pasta overlaid with meat sauce and mozzarella, baked to perfection.	\$10.99

Farfalle Bella Sera (Lunch) (Pasta House Specialties (Lunch)) Bow-tie pasta with chopped grilled chicken and jumbo shrimp in a garlic cream sauce.	\$10.99
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Spaghetti Meatballs (Lunch) (Pasta House Specialties (Lunch)) Spaghetti accompagné de boulettes de viande maison, généreusement nappé de sauce marinara préparée sur place.	\$10.99
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Fettuccine Gamberetti e Funghi (Lunch) (Pasta House Specialties (Lunch)) Fausse	\$10.99
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Gnocchi Sorrentina (Lunch) (Pasta House Specialties (Lunch)) Des tendres gnocchis de pommes de terre faits maison, nappés de notre sauce à la viande, garnis de mozzarella fraîche et...	\$10.99
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Tortellini alla Panna (Lunch) (Pasta House Specialties (Lunch)) Des tortellinis farcis au fromage sont délicatement enrobés d'une sauce crémeuse au beurre et garnis de fromage Parmesan...	\$10.99
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Fettuccine Pollo e Carciofi (Lunch) (Pasta House Specialties (Lunch)) Grilled diced chicken and sauteed artichoke hearts tossed in Italian white cream sauce.	\$10.99
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Baked Ravioli (Lunch) (Pasta House Specialties (Lunch)) Cheese ravioli with meat sauce and mozzarella, baked to perfection.	\$10.99
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Ravioli Rossi (Lunch) (Pasta House Specialties (Lunch)) Delicious homemade cheese ravioli topped with our marinara sauce.	\$10.99
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Gnocchi Gorgonzola (Lunch) (Pasta House Specialties (Lunch)) Homemade potato dumplings served with a delicate Gorgonzola sauce.	\$10.99
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Spaghetti Salsiccia (Lunch) (Pasta House Specialties (Lunch)) Homemade sausage over spaghetti and topped with marinara sauce.	\$10.99
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Spaghetti Bolognese (Lunch) (Pasta House Specialties (Lunch)) Ground beef simmered with red wine and marinara sauce finished with a touch of Parmesan cheese.	\$10.99
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Lunch Pesce

ITEM	PRICE
Tilapia Sorrento (Lunch) Delicate tilapia fillet sauteed with cherry tomatoes, garlic, basil, and a splash of white wine served with Italian rice...	\$9.50

ITEM	PRICE
Cioppino (Lunch) Heady Italian fish stew with mussels, clams, shrimp, and calamari all in a zesty broth, served with ciabatta bread crost...	\$10.99
Lunch Pollo e Carne	
Pollo Angelo (Lunch) Breaded chicken topped with sauteed mushrooms and a Gorgonzola cream sauce.	\$10.99
Pollo Parmigiana (Lunch) Juicy fried chicken breast, topped with a slice of Italian ham, mozzarella cheese, and topped with our homemade marinara...	\$10.99
Lunch Pasta House Specialties	
Lasagna (Lunch) Pâtes maison entrecoupées de sauce à la viande et de mozzarella fondante, le tout cuit au four jusqu'à l'obtention d'une...	\$10.99
Farfalle Bella Sera (Lunch) Farfalle en forme de nœud papillon, accompagné de morceaux de poulet grillé et de crevettes géantes, nappé d'une sauce c...	\$10.99
Spaghetti Bolognese (Lunch) Ground beef simmered with red wine and marinara sauce finished with a touch of Parmesan cheese.	\$10.99
Spaghetti Meatballs (Lunch) Spaghetti with homemade meatballs in our marinara sauce.	\$10.99
Baked Ravioli (Lunch) Cheese ravioli with meat sauce and mozzarella, baked to perfection.	\$10.99
Tortellini alla Panna (Lunch) Cheese-filled tortellini tossed in butter, cream sauce, and Parmesan cheese.	\$10.99
Ravioli Rossi (Lunch) Delicious homemade cheese ravioli topped with our marinara sauce.	\$10.99
Spaghetti Salsiccia (Lunch) Homemade sausage over spaghetti and topped with marinara sauce.	\$10.99
Fettuccine Pollo e Carciofi (Lunch) Morceaux de poulet grillé et cœurs d'artichauts sautés mélangés dans une sauce crémeuse italienne.	\$10.99
Gnocchi Gorgonzola (Lunch) Gnocchi maison enrobés d'une onctueuse sauce au Gorgonzola.	\$10.99
Fettuccine Gamberetti e Funghi (Lunch) Pâtes fettuccine garnies de crevettes délicates et de champignons tendres, le tout accompagné d'une sauce crémeuse au vi...	\$10.99
Gnocchi Sorrentina (Lunch) Gnocchis maison à base de pommes de terre baignant dans une sauce bolognaise, généreusement recouverts de mozzarella fra...	\$10.99
Lunch Panini	
Chicken Parmigiana Panini (Lunch) Homemade sausage, roasted red bell peppers, mozzarella, and deli mustard.	\$12.99
Meatball Marinara Panini (Lunch) 2 giant meatballs topped with our classic marinara and fresh mozzarella.	\$12.99
Grilled Chicken Panini (Lunch) Tranches de poulet grillées bien tendres et fromage mozzarella fondant, nichés entre deux tranches de ciabatta fraîche...	\$12.99

ITEM	PRICE
Italian Sausage Panini (Lunch) Homemade sausage, roasted red bell peppers, mozzarella, and deli mustard.	\$12.99
Lunch Salad	
Caesar Salad (Lunch) Fausse.	\$10.99
Caesar Salad with Salmon (Lunch)	\$10.99
Caprese Salad (Lunch)	\$8.99
Caesar Salad with Chicken (Lunch)	\$8.99
Spinach Salad (Lunch)	\$12.99
Picked for you	
Lasagna Pasta A layer of homemade pasta overlaid with meat sauce and mozzarella, baked to perfection.	\$15.99
Spaghetti Meatballs Pasta Spaghetti with homemade meatballs in our marinara sauce.	\$15.99
Farfalle Bella Sera Pasta Faux nœuds de pâtes accompagnés de morceaux de poulet grillé et de crevettes géantes nappés d'une sauce crémeuse à l'ail...	\$14.99
Spaghetti Carbonara Pasta Pancetta (Italian bacon cured under Mediterranean spices), eggs, black pepper, and parmesan cheese.	\$15.99
Lobster Ravioli Faux raviolis farcis au homard, nappés d'une sauce aurora et agrémentés de crevettes délicates.	\$18.99
Sides	
Meatballs (2 pcs)	\$4.99
Grilled Chicken Breast	\$7.99
Asparagus	\$3.99
Grilled Salmon	\$9.99
Broccoli	\$2.99
Children's Menu	
Kids Lasagna Lasagne à sept couches, préparée maison avec une sauce à la viande, délicatement dorée au four.	\$7.50
Chicken Fingers and Broccoli Three crispy tenders served with a side of sautéed broccoli	\$7.50

Pollo e Carne

ITEM	PRICE
Pollo Parmigiana Poulet Parmigiana croustillant surmonté de jambon italien fondant et de fromage mozzarella crémeux, arrosé de notre sauc...	\$16.25
Pollo Piccata al Limone Tender chicken breast prepared in a nice lemon cream sauce with fresh ground black pepper and capers. Served with a side...	\$16.25
Pollo Marsala Poitrine de poulet délicatement cuite dans une sauce au vin marsala, accompagnée de savoureux champignons.	\$16.25
Pollo Capone Filet de poulet tendre mijoté dans une sauce blanche crémeuse, accompagné de champignons, tomates et artichauts.	\$16.25
Volantini di Pollo al Gorgonzola Chicken breast stuffed with ricotta cheese and spinach, topped with a delicate gorgonzola sauce, and served with asparag...	\$18.99
Vitello Piccata al Limone Scallopini cut veal in a lemon cream sauce with fresh ground black pepper and capers, and a side of mushrooms.	\$18.99
Pollo alla Diavola Tender chicken breast with roasted bell peppers, black olives, and onions in a spicy marinara sauce. Spicy.	\$16.25
Pollo Angelo Breaded chicken topped with sauteed mushrooms and a gorgonzola cream sauce.	\$16.25
Vitello Marsala Scallopini cut veal with a rich marsala wine sauce. Served with a side of mushrooms.	\$18.99
Parmigiana di Melanzane Lightly fried eggplant thinly sliced and layered with Italian cheeses, baked to perfection, and covered with marinara sa...	\$16.25
Vitello Parmigiano Tranches de veau finement coupées et panées, garnies d'une tranche de jambon italien et de mozzarella importée, nappées...	\$18.99
Salsiccia e Polenta Homemade Bella Sera Italian sausage in a marinara sauce, served with bell pepper, infused polenta, and a side of broccol...	\$16.25
Pollo alla Cacciatore Poulet tendre mijoté avec des tomates, des oignons, des champignons et du pancetta, le tout nappé d'une sauce crème blan...	\$16.25

Pesce

ITEM	PRICE
Penne al Salmone Smoked salmon sauteed with tomatoes, garlic, and fresh parsley tossed with penne pasta in a rich cream sauce.	\$16.99
Scampi alla Griglia Grilled jumbo shrimp served with fettuccine alfredo and diced asparagus.	\$18.99
Lobster Ravioli (Pesce) Delicate ravioli stuffed with lobster, tossed in an aurora, and baby shrimp sauce.	\$18.99
Linguine alle Vongole Fresh clams, sauteed with olive oil, garlic, basil, and, a splash of white wine.	\$16.99
Lemon Crusted Cod Baked 8 oz. lemon crusted Atlantic cod on a bed of asparagus risotto, served with a lemon butter sauce.	\$19.99
Tilapia Sorrento Delicate tilapia fillet sauteed with cherry tomatoes, garlic, basil, and a splash of white wine served with Italian rice...	\$18.99

Pizza (14 Inches)

ITEM	PRICE
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Margherita Pizza (14") Tomate fraîche, basilic, mozzarella importée, le tout rehaussé d'une fine goutte d'huile d'olive extra vierge.	\$14.99
Quattro Stagioni Pizza (14") Jambon italien, champignons, artichauts, et olives noires recouvrent cette pizza de 14 pouces, offrant un goût distinct...	\$18.99
Pasta House Specialties	
ITEM	PRICE
Spaghetti Carbonara Pasta (Pasta House Specialties) Pancetta (Italian bacon cured under Mediterranean spices), eggs, black pepper, and parmesan cheese.	\$15.99
Lasagna Pasta (Pasta House Specialties) A layer of homemade pasta overlaid with meat sauce and mozzarella, baked to perfection.	\$15.99
Spaghetti Meatballs Pasta (Pasta House Specialties) Spaghetti with homemade meatballs in our marinara sauce.	\$15.99
Farfalle Bella Sera Pasta (Pasta House Specialties) Farfalle aux petits nœuds mêlée de poulet grillé haché et de crevettes géantes, le tout nappé d'une sauce crémeuse à l'a...	\$14.99
Tortellini alla Panna Pasta Cheese-filled tortellini tossed in cream sauce and Parmesan cheese.	\$15.99
Baked Ravioli Pasta Ravioli au fromage nappés d'une sauce à la viande, recouverts de mozzarella, puis cuits au four jusqu'à ce qu'ils soient...	\$15.99
Fettuccine Bolognese Pasta Boeuf haché mijoté avec des herbes italiennes et un soupçon de vin rouge. Mélangé à une sauce marinara et parsemé de par...	\$15.99
Fettuccine Pollo e Carciofi Pasta Grilled chopped chicken and artichokes in an Italian white cream sauce.	\$15.99
Penne Quattro Formaggi Pasta Short tube pasta smothered with gorgonzola, mozzarella, provolone, parmesan, and baked.	\$15.99
Ravioli Rossi Pasta Delicious homemade cheese ravioli topped with our classic marinara sauce.	\$14.99
Capellini al Pomodoro Pasta Angel hair pasta, fresh basil, tomato, and onions sauteed in olive oil.	\$14.99
Fettuccine Gamberetti e Funghi Pasta Sauteed fresh baby shrimps and tender mushrooms in a white wine cream sauce.	\$15.99
Gnocchi Gorgonzola Pasta Homemade potato dumplings are served with a creamy Gorgonzola sauce.	\$15.99
Gnocchi Sorrentina Pasta Homemade potato dumplings served in our meat sauce topped with fresh mozzarella cheese and basil.	\$15.99
Spaghetti Salsiccia Pasta Saucisse maison servie sur des spaghettis et nappée de notre sauce marinara classique.	\$15.99

Insalate	
ITEM	PRICE
Antipasto Salad Organic spring mix salad with olives, tomato, mushrooms, and feta cheese topped with an assortment of Italian cold cuts.	\$10.99
Caprese Salad Fresh mozzarella, Italian basil, and olive oil over ripe Roma tomatoes and drizzled with our homemade balsamic reduction...	\$10.99

Zuppa	
ITEM	PRICE

Lobster Bisque	\$4.50
Une bisque de homard onctueuse et riche en saveurs.	
Crema di Pomodoro	\$3.50
Cream of tomato with a touch of garlic and basil.	
Pasta e Fagioli Soup	\$3.50
Penne cuites à la perfection, accompagnées de haricots blancs tendres et de morceaux de bacon fumé. Une touche de persil...	
Casseruola di Mare Soup	\$4.50
Un bouillon italien débordant de saveurs marines avec palourdes, moules, calamars, crevettes et morceaux de tilapia.	
Minestrone Soup	\$3.50
An all-vegan soup with a medley of garden vegetables.	

Antipasti	
ITEM	PRICE
Calamari Fritti	\$9.99
Calmars enrobés d'une fine couche de farine, délicatement frits, accompagnés d'une sauce marinara.	
Bruschetta	\$9.99
Fresh diced tomatoes in extra-virgin olive oil with fresh basil and garlic. Served with toasted garlic bread.	
Zucchini Fritti	\$9.99
Deep-fried zucchini with a side of marinara sauce.	
Pizzeta Fresca	\$9.99
Crisp dough topped with oven-roasted tomatoes, fresh mozzarella, and basil. Enjoy as a perfect starter to a great meal.	
Sausage Bites	\$9.99
Homemade sausage in our classic marinara sauce.	
Funghi Saltati	\$9.99
Fresh and juicy mushrooms sauteed in extra virgin olive oil and simmered in an Italian cream sauce.	
Cozze Veneziana	\$10.99
Sweet and tender fresh black mussels sauteed with parsley olive oil and simmered in a white wine sauce.	