



Bella Cena

1506 Spruce Street

215.790.0171

www.bellacena-philly.com

Antipasti

bruschetta

grilled tuscan bread, tomato, extra-virgin olive oil, onion and basil

cozze

maine mussels, red or white, spicy or not.

calamari

golden deep fried, spicy side marinara or charcoal grilled with mediterranean sauced over greens

gamberi

shrimp sauteed in brandy cream sauce /or chardonnay with wine, garlic and fresh herbs

timballo

dome of eggplant with roasted peppers, hearts of artichokes and goat cheese

scamorza in carozza

smoked mozzarella over portabella mushroom, a touch of marsala, and a delicious light brown sauce

cannellini salad

white bean salad topped with grilled shrimp

capesante delight

grilled scallops accompanied by sauteed spinach in a sauce to delight the heart

Pasta

paste dure - barilla pasta

linguine, penne, rigatoni, or spaghetti

choice of:

**extra virgin olive oil, tomato, basil, and parmiggiano
primavera with fresh vegetables
or puttanesca**

dry pasta

penne vodka

tomato base, cream, with or without smoked pacetta from Italy

bucatini tricianana

imported pancetta, garlic, pecorina, extra virgin olive oil, and crushed red pepper.

linguini can frutti di mare

with scallops, calamari, mussels, and shrimp - in red or white sauce

paste fresche - fresh pasta (made daily)

gnocchi

light and fluffy: choices of four cheeses, alfredo, or marinara

fettucine bolognese

mama clelia's award winning recipe with meat sauce (featured in Gourmet Magazine)

cannelloni

filled with ground veal and béchamel: melts in your mouth

lasagna

with meat sauce - a "Best of Philly" winner

risotto

chef will make special for you

Secondi

(we serve seasonal vegetables and potato with our meats)

melanzane parmiggiana

eggplant with san marzano, tomato, fresh mozzarella made daily

anatra alla cacciatore

oven baked duck leg, crispy with apples and oranges

lamb shank

oven roasted, tender over saffron risotto

new york strip

served sizzling on terracotta

pollo or vitello (chicken or veal)

(we serve fresh chicken and free range, organic veal)

veronica

with anchovies, olives, roasted peppers, capers, white wine herb sauce

sofia

sautéed with a medley of fresh mushrooms, parsley, garlic in white wine

5

7

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12

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14

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18

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16

16

23

25

16/18

16/18

piccata
with white wine, butter, lemon, and fresh herb sauce

16/18

saltimbocca rollatini
filled with prosciutto and mozzarella, in an aromatic sage sauce

16/18

marsala
sauteed with shitake mushrooms and a marsala wine sauce

16/18

milanese, parmigiana, pizzaiola, or paillard
all delicious...

16/18

salmon-livornese
tomatoes, capers and scallions in light tomato sauce

pesce

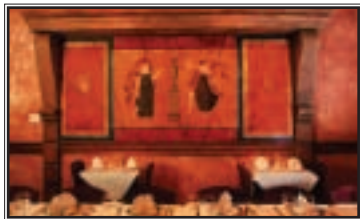
18

st. peters fillet (talapia)
served francaise style with white wine and lemon reduction

18

special catch of the day
arrives at 5PM until it lasts

Fresh Daily Dessert



visit our private dining room!

reserve for your next special event! no room charge and fully staffed.
starting at \$25 per person!
4 course at \$30 per person!
our celebration menu is still at \$37

Welcome to Bella Cena

Giancarlo is my name. Here is a little information about us:
Our food is as pure, sincere, and genuine as mountain spring water. No fusion, no gimmicks, no shenanigans. We remain true to the artisan way of cooking, brought to America by my mother, **Clelia**, featured in many newspapers and magazines for her award-winning recipes. In the 1950s and '60s, in Rome, she cooked for many famous people in the film industry. Her favorite pupil for 15 years, **Ugo**, is still in the kitchen cooking her delicious recipes for you to enjoy.

P.S.

In 2001 I told my mother, "Things are changing. The restaurants are now doing food designing, color combinations, etc. etc." She looked at me and said, "If people want to see designs and colors, they should go to a museum, not a restaurant."

And that's my mother: never makes long speeches.
Enjoy your food.

RESTAURANT WEEK EVERY DAY!

(Ask your server...)

Minestre, Insalate *(soup, salad)*

broccoli rabe 6
lemon, garlic, extra virgin olive oil, peperoncino
(when in season)

insalata 6
mixed greens with creamy balsamic

caesar 6
julius's and cleopatra's favorite

rucola 8
arugula, caramelized walnuts, goat cheese, citrus vinaigretta

pasta fagiole 6
hearty traditional pasta bean soup

pastina 6
real chicken broth with bits of homemade pasta