

Daily Specials

Ask your server for today's selections.

LITE BITES

Fresh Washington State Oyster Shooter*

Served with lemon and cocktail sauce 3

Peel & Eat Shrimp

Lemon brined Gulf of Mexico shrimp. Served chilled in the shell with lemons and cocktail sauce .25 each

Calamari Strips

Abalone style calamari grilled with lemon pepper.

Served with tartar sauce 9

Bella Meatballs

House made, oven baked with meat sauce and our three cheese blend. Served with fresh baked garlic knots 11

Sautéed Mushrooms

Whole button mushrooms sauteed in butter, garlic and demi-glace, splashed with Marsala.

Served with fresh baked garlic knots 9

Re-stuffed Potato

A large Idaho potato twice baked with sour cream, peppered bacon, our three cheese blend and green onions 8.50

Veggie Quesadilla

Seasonal vegetables and our three cheese blend grilled in a flour tortilla. Served with sour cream, salsa and guacamole 11

Add chicken 4

Garlic Knots

Oven baked and tossed with olive oil, garlic, herbs and cheese. Served with marinara 6

Fresh Steamed Oregon Clams

1 lb. Served with fresh baked garlic knots 18

SALAD & SOUP

Served with fresh baked garlic knots.

Add to any salad Chicken 4 Calamari (abalone style), Grilled Salmon or Mini Prawns 5 each

House Salad

Romaine, seasonal vegetables, pepperoncini, our three cheese blend, House made croutons and your choice of dressing 11

Mediterranean Salad

Romaine, roasted red peppers, kalamata olives, feta cheese, red onions, artichoke hearts and a Greek Vinaigrette 14

Caesar Salad

Hearts of romaine, House made croutons, parmesan cheese and our zesty Caesar dressing 11

Soup & Salad

Our freshly made soup of the day with either House or Caesar salad 11

Soup of the Day

Cup 6 Bowl 8



The Bella Garden was established in 2016 and is located just a few miles from our restaurant for a true farm to table experience. Throughout the summer and fall you will find our very own produce in many of our signature dishes, fresh specials, soups and drinks. Although we are always experimenting with new things to grow you can typically find fresh herbs, tomatoes, squash, cucumbers, eggplant and peppers as well as blueberries, raspberries and blackberries. Be sure to ask your server which menu items are made with Bella Garden ingredients.



PASTA

Served with choice of soup, House salad or Caesar, and fresh baked garlic knots.

Ala Carte (without soup or salad) 3.50 less **Split Orders** (with soup or salad) 5

Fresh Wild Alaskan Salmon “Mediterranean Style”

Grilled with a light sauce of white wine, artichoke hearts, roasted red peppers and feta cheese;
served on a bed of linguini 21

Seafood Fettuccini

Salmon, white fish, mini prawns and clams in creamy pesto sauce 20

Shrimp and Smoked Sausage Linguini

Mini prawns and linguica with a creamy romano and roasted garlic cheese sauce 20

Clam Linguini

Fresh clams sautéed with tomatoes, basil, roasted garlic and white wine 20

Angel Hair ala Fresca

Fresh tomatoes, basil, kalamata olives, roasted garlic and capers in a white wine sauce 16

Add chicken 4 Add mini prawns, calamari (abalone style) or grilled salmon 5

Spaghetti

Served with meat, marinara sauce or pesto 16

Add meatballs 1.50 each

Bella Canneloni

Chicken, spinach and cheese stuffed crepes oven baked with Napoli sauce;
served with seasonal vegetables 17

Meatball Tortellini

Cheese stuffed tortellini oven baked with House made meatballs, ricotta cheese and meat sauce 18

Spinach and Ricotta Ravioli

Stuffed with spinach and ricotta cheese, topped with choice of pesto, alfredo, marinara or meat sauce;
served with seasonal vegetables 18

Bella Bacon Mac and Cheese

Large elbow macaroni tossed with bacon in a rich cheese sauce; topped with seasoned bread crumbs 16

Fettuccini Alfredo

With a creamy romano cheese sauce 16

Add: chicken or portabella mushrooms 4 each

Add: mini prawns, calamari (abalone style) or grilled salmon 5 each

Lasagna

Layered pasta with four cheeses and meat sauce 17

Chicken Parmesan

A boneless breast lightly breaded and grilled, oven finished with marinara sauce and our three cheese blend;
served on a bed of spaghetti with seasonal vegetables 19

 **Gluten Free Option - Substitute Zoodles** (spiralized zucchini) 3

SANDWICHES

Sandwiches are served with choice of Bella potato salad, House Salad, Ceasar or cup of soup.

Ala Carte (no side dishes) 3.50 less **Split Orders** We will gladly split your order and add a side dish for 5

Substitute Gluten Free Bread 1



Bella Burger*

Certified Angus Beef® patty with peppered bacon and white cheddar on a kaiser bun

1/4 lb. 13 1/2 lb. 16

Turkey Sandwich

Roast turkey breast with cream cheese and cranberry sauce on House baked cranberry sourdough 14

Rogue Pastrami Dip

Thin sliced pastrami grilled with sautéed mushrooms and white cheddar on a hoagie with au jus and horseradish 15

Chicken Breast Sandwich

5 oz. chicken breast marinated in walnut and gorgonzola pesto, grilled with smoked ham and fontina cheese on a kaiser bun 16

Meatball Sandwich

Our House made meatballs with meat sauce and our three cheese blend on a hoagie 15

BEVERAGES

San Pellegrino 500 ml bottle 5

Sparkling Natural Mineral Water

Soft Drinks 3 with refills

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper and Iced Tea

Lemonade 3 with refills

Add strawberry, raspberry or peach .50

Italian Soda 3.50

Strawberry, Raspberry, Peach and Vanilla with whipped cream and cream.

Bedford's Craft Sodas 3.75/bottle

Ginger Beer and Root Beer



Bella Blend Coffee 3

Fresh roasted from Jacksonville's Good Bean Coffee Co.

Hot Tea 3

Lemon Ginger, Chamomile, Mint, English Breakfast, Earl Grey, Green Tea and Orange Spice

Oregon Chai Tea 3.50

Served hot or iced with cream

Juices 3.50

Orange, Grapefruit, Apple, Cranberry and Pineapple

Milk 3

WE ARE HAPPY TO DISCUSS WITH YOU AND ATTEMPT TO ACCOMMODATE ANY SPECIAL DIETARY NEEDS.

* Item may be consumed raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SEPARATE CHECKS...NO PROBLEM

Please let your server know when ordering.

A SUGGESTED GRATUITY OF 18% IS CUSTOMARY FOR PARTIES OF 10 OR MORE

The payment and amount of gratuity is always discretionary. For convenience, we will show this amount for larger parties.

PIZZA

Please allow at least 30 minutes for pizzas

	6" Pizzetta	10" 6 Slices	14" 8 Slices	16" 12 Slices
Bella Deluxe pepperoni, sausage, ham, mushroom, bell pepper, onion and olive	13	19	28	36
Mr. Jacksonville pesto/tomato sauce, fresh garlic, artichoke heart and pepperoncini	13	19	28	36
Balzarini sausage, pepperoni, linguica, salami and black olive	13	19	28	36
Four Cheese mozzarella, monterey jack, white cheddar and parmesan	10	15	19	22
Vegetarian broccoli, black olives, onion, roasted red pepper, mushroom and roasted garlic	12	18	26	32
Margherita olive oil, cooked tomatoes, fresh basil	12	18	26	32
Pear Blossom garlic cheese sauce, canadian bacon, brown sugar -glazed pears, blue cheese	13	19	28	36
Spencer's Scampi Supreme white sauce, rock shrimp, roasted garlic, tomato and dill	14	26	35	40
Pepperoni	11	16	21	25
Noah's Pesto Delight pesto sauce, fresh tomato, mushroom and red onion	12	18	26	32
Foghorn Leghorn's Legacy barbecued chicken, pineapple and red onion	13	19	28	36
Applegater white sauce, linguica, bacon, pineapple, jalapeno and red onion	13	19	28	36
Zorba the Pizza sun-dried tomato, feta, kalamata olive, artichoke heart and roasted red pepper	13	19	28	36
Hawaiian ham and pineapple	11	17	23	28
Chef's Special ask your server for this week's selection	13	19	28	36
Extra Veggies or Sauce	.50	.75	1.50	2.25
Extra Meat or Cheese	1	1	2	3
Extra Seafood	————— Market Price —————			
Side of Ranch (6 oz. bowl)	2.00			

Gluten free pizza crust available in our 10" size for an additional 3