

**DOLCI: Desserts**

<b>Crème Caramel Pudding</b>	<b>\$10.00</b>
<b>House Specialty Tiramisu</b>	<b>\$10.00</b>
<b>Panne Cotta</b>	<b>\$10.00</b>
<i>Cooked cream with warm berries</i>	
<b>Pasticceria Bindi</b>	<b>\$10.00</b>
<i>Chocolate profiterol filled with white chocolate mousse</i>	
<b>Homemade Cannoli</b>	<b>\$10.00</b>

***CHECK FOR OUR  
EVERYDAY SPECIAL***

*Dining Beer and Wine License*

*Prices subject to change without notice.  
Half Orders Deducted -\$5  
Kitchen Split Charge \$6 for Specialties of the  
House, Pasta, Meat, and Fish Dishes*



*“Ristorante Trattoria”*

107 Essex Street  
Salem, MA 01970  
**978-825-9911**



### Welcome to Bella Verona

Giorgio and his Staff welcome you to Bella Verona. We will try to recapture the ambiance of Verona, the City of Juliette on the Adige River.

We desire to comfort you with the specialties of the Verona Region and International Cuisine. Remember that every dish is prepared at the moment; we ask for your patience. Lose yourselves in the culinary experience of sitting down to a delicious meal with a good glass of wine.

#### ANTIPASTI: Appetizers

<b>Calamari al Forno con Polenta</b>		<b>\$17.95</b>
<i>Baked calamari with garlic and white wine served over polenta</i>		
<b>Bruschetta Della Casa</b>		<b>\$12.00</b>
<i>Toasted garlic bread covered with fresh tomatoes, basil and onions</i>		
<b>Insalata Caprese</b>		<b>\$17.95</b>
<i>Tomato and fresh mozzarella salad served with olive oil, basil and balsamic vinegar</i>		
<b>Insalata Bella Verona</b>		<b>\$17.95</b>
<i>Farmer style salad of the Verona Region with potatoes, mozzarella, fresh tomatoes, eggs and grilled chicken</i>		
<b>Carciofini in Carrozza</b>		<b>\$17.95</b>
<i>Marinated artichoke hearts served with prosciutto and fresh mozzarella</i>		
<b>Gamberi all'aglio in Salsa Piccante</b>		<b>\$17.95</b>
<i>Sautéed shrimps in olive oil and garlic with fresh diced spicy tomatoes</i>		
<b>Insalata Mista o Insalata di Pomodoro e Cipolla</b>		<b>\$11.00</b>
<i>Mixed Salad or Tomato and Onion Salad</i>		
<b>Vegetali del giorno – Vegetable of the day</b>		<b>\$10.00</b>
<b>Minestrone di Verdure Fresche – Homemade vegetable soup</b>	<b>Bowl</b>	<b>\$10.00</b>
<b>Straciatella alla Romana –</b>	<b>Bowl</b>	<b>\$10.00</b>
<i>Chicken broth with egg, Parmesan cheese and parsley</i>		

#### SPECIALITA DELLA CASA: Specialties of the House

<b>Linguini Capesante e Gamberi</b>		<b>\$29.95</b>
<i>Linguini with scallops and shrimps in spicy light tomato sauce</i>		
<b>Penne alla Pizzaiola con Carne</b>		<b>\$26.95</b>
<i>Ziti with strips of New York Sirloin in a spicy pizzaiola sauce</i>		
<b>Vitello all'uccelletto con Tagliatelle</b>		<b>\$26.95</b>
<i>Tagliatelle with strips of veal, peas, artichokes and mushrooms in light cream sauce</i>		
<b>Salciccia alla Provenzale con Spaghetti</b>		<b>\$23.95</b>
<i>Sausages with mushrooms, garlic and tomatoes over spaghetti</i>		
<b>Pasta e Broccoli con Pollo</b>		<b>\$23.95</b>
<i>Chicken and broccoli in a cream sauce over fettuccini</i>		

Please advise your waiter if anyone in your party has a food allergy  
"Consuming undercooked or raw Meats, Poultry, Seafood or Eggs increases your risk of Foodborne Illness"

#### PASTE: Pasta

Half portion of Pasta available just for children or as appetizer accompanied by Entree.

<b>Spaghetti "Delle Checca"</b>		<b>\$18.95</b>
<i>Thin spaghetti with tomato sauce, cheese, and fresh mozzarella</i>		
<b>Spaghetti "Alla Matriciana"</b>		<b>\$20.95</b>
<i>Thin spaghetti with onions, bacon and tomato sauce</i>		
<b>Penne ai Formaggi Misti – Ziti in an assorted cheese cream sauce</b>		<b>\$21.95</b>
<b>Linguini alle Delicie del Mare</b>		<b>\$29.95</b>
<i>Linguini with variation of seafood in a spicy tomato sauce</i>		
<b>Tagliatelle Primavera</b>		<b>\$20.95</b>
<i>Fettucine in garlic and oil with variations of vegetables</i>		
<b>Tagliatelle alla Puttanesca</b>		<b>\$20.95</b>
<i>Fettucine with capers, olives, anchovies and onions in a spicy tomato sauce</i>		
<b>Tortellini Mantecati</b>		<b>\$21.95</b>
<i>Tortellini with peas and mushrooms baked with cream and Parmesan cheese sauce</i>		
<b>Risotto ai Frutti di Mare – Rice with variation of seafood</b>		<b>\$29.95</b>
<b>Spaghetti Bolognese – Thin spaghetti with a meat sauce</b>		<b>\$19.95</b>

#### CARNI: Meat

<b>Scaloppine di Pollo alla Sorrentina</b>		<b>\$24.95</b>
<i>Sautéed boneless breast of chicken with tomato and mozzarella cheese</i>		
<b>Piccata di Pollo alla Lombarda – Boneless breast of chicken in lemon sauce</b>		<b>\$23.95</b>
<b>Supreme di Pollo "Caterina"</b>		<b>\$26.95</b>
<i>Boneless breast of chicken with mushrooms in cream sauce</i>		
<b>Scaloppine di Vitello alla Milanese – Breaded veal cutlets</b>		<b>\$31.95</b>
<b>Scaloppine di Vitello alla Bolognese</b>		<b>\$31.95</b>
<i>Sautéed veal covered with ham and mozzarella cheese, in tomato cream sauce</i>		
<b>Scaloppine di Vitello alla Provencale</b>		<b>\$31.95</b>
<i>Sautéed veal scaloppine with mushrooms, tomato and garlic with tomato sauce</i>		
<b>Maiale alla Veronese</b>		<b>\$22.95</b>
<i>Sautéed pork loin with onions in a white wine sauce</i>		
<b>Scaloppine di Maiale al Pepe – Pork loin in pepper sauce</b>		<b>\$25.95</b>
<b>Entrecote alla Griglia – Grilled New York Sirloin</b>		<b>Market Price</b>

#### PESCE: Fish

<b>Pesce del Giorno dello Chef – Fish of the day</b>		<b>Market Price</b>
<b>Trota alla Mugnaia con Capperi – Sautéed trout with capers in a white wine sauce</b>		<b>\$29.95</b>
<b>Code di Gamberi alla Fiamma – Shrimps in white wine cream sauce with rice</b>		<b>\$28.95</b>
<b>Calamari alla Livornese</b>		<b>\$26.95</b>
<i>Squid in spicy tomato sauce with black olives and capers over linguine</i>		

Fish and Meat entrees are served with your choice of pasta or vegetables  
18% Gratuity added to tables of 5 or more