

EGGPLANT PARMIGIANO with a side of **SPAGHETTI ALLA MARINARA:** (during the Lunch Special Hours, this dish is not served with spaghetti) This dish consists of layers of breaded fried eggplant slices, Mozzarella and Provolone cheese, and fresh chopped garlic, baked in our Marinara sauce, topped with more Mozzarella and Provolone cheese **\$11.25**

CHICKEN ALLA PARMIGIANO: (during the Lunch Special Hours, this dish is served with one piece of chicken breast) Two pieces of chicken, your choice of grilled or breaded and fried, simmered in our Marinara sauce just long enough for all flavors to marry, when we top it all with Mozzarella and Provolone cheese, and we place it over spaghetti. **\$12.25**

Pasta Specials

All Pasta Specials come with a Homemade Bread. Add a Dinner Salad for just \$1.75 more! Please add a plate charge of \$3.00 for any split orders of our Pasta Specials. PLEASE NOTE THESE ARE NOT INCLUDED IN OUR LUNCH SPECIAL

RAVIOLI ALLA MARINARA:

Ricotta filled, stuffed pasta, in our Marinara sauce **\$11.25**

RAVIOLI ALLA BOGNESE (meat sauce):

Ricotta filled, stuffed pasta, topped with our delicious Meat sauce **\$14.25**

RAVIOLI WITH HOMEMADE MEATBALLS

or **MILD ITALIAN SAUSAGE:** Ricotta filled, stuffed pasta, accompanied with two of our Homemade Meatballs or two link of Mild Italian Sausage and topped with our Marinara sauce **\$14.25**

FETUCCINI ALFREDO: Our UNIQUE recipe for this popular dish has made it a Grand success in our menu. Cheese-based Alfredo, and not on heavy cream, it is much thicker and much more rich than others, topped with black and white pepper, and nutmeg. **\$11.25** with CHICKEN or SHRIMP **\$14.25**

CHICKEN AND BROCCOLI OVER

LINGUINNI: We simmer chicken, broccoli, garlic, lemon juice, salt & pepper, and crushed red pepper flakes in real butter, chicken broth and white wine, then we place it over the linguinni and finish it with freshly grated Parmigiano Reggiano cheese. **\$14.25**

SAUSAGE OR CHICKEN CACCIATORE:

We prepare this dish by sautéing onions and green peppers with some garlic and salt, pepper, and some Tabasco sauce. We add the sausage or chicken, your choice, and some red wine, Merlot, and bring it back to simmering temperatures. We finally add our Marinara sauce and we slow cook it over spaghetti until all the flavors are well blended together. **\$14.25**

LINGUINNI WITH RED CLAM SAUCE:

We sauté the clams with some real butter and freshly chopped garlic, salt and pepper, some paprika, crushed red pepper flakes, oregano and sweet basil. We deglaze the pan with some red wine and we add our Marinara sauce and bring it to boil. We pour it over the LINGUINNI and top it with freshly grated Parmigiano Reggiano cheese. **\$14.25**

LINGUINNI WITH WHITE CLAM SAUCE:

We sauté the clams with some real butter and freshly chopped garlic, salt and pepper, crushed red pepper flakes, oregano and sweet basil. We deglaze the pan with some white wine and we add some clam broth, and bring it to boil. We finish it with some lemon zest and lemon juice and we pour it over Liguinni that has been topped with freshly grated Parmigiano Reggiano cheese and lemon slices. **\$14.25**

MOUSAKA (Greek): This is a Greek casserole dish based on layers of eggplant, flat homemade round fries, and meat sauce, in our Marinara sauce and topped with Bechumel. **\$14.25**

PASTITSIO (Greek): A classic Greek casserole dish consisting of layers of Ziti pasto, Bolognese sauce (meat sauce) and Bechumel sauce. Baked to perfection. **\$14.25**

ZITI ALLA VODKA: Yet another VERY popular dish of our menu! Freshly chopped garlic, real butter, salt, pepper, crushed red pepper flakes, paprika, nutmeg, some oregano, sweet basil and the shrimp goes first in this dish. We add the vodka and cook it until the alcohol evaporates, leaving the unique taste of the vodka. We continue with heavy cream and our Marinara sauce, and we let it simmer in order to create a creamy red sauce, which we pour over Ziti that has been topped with Pecorino Romano cheese. **\$15.25**

CHICKEN MARSALA We made it in the Oklahoma City

Gazette, due to this sweet dish!: Lots and lots of mushrooms, sautéed in real butter, some of our Olive Oil. Garlic, rosemary, paprika, nutmeg. We add some Marsala wine and reduce it, just to leave the sweetness of the wine, deglaze the pan with some chicken broth and add two chicken breasts grilled or fried. We place it over spaghetti. **\$15.25**

CHICKEN PICATA: Two chicken cutlets breaded and skillet fried, in a white wine, lemon, buttery sauce with capers. Served with linguini pasta topped with melted real butter and freshly grated Parmigiano Reggiano. **\$15.25**

CHICKEN SCALOPPINI: Two chicken cutlets breaded and skillet fried, in a white vermouth, lemon, butter sauce with mushrooms. Served with Linguini pasta, topped with melted real butter and freshly grated Parmigiano Reggiano. **\$15.25**

YOUVETSI (Greek): A very traditional oven baked Greek dish. A layer of Orzo pasta, topped with a mixture of onions, artichoke hearts and sweet peas in a tomato sauce make the bed for two pieces of Soutzoukakia (Greek kabobs) and all covered with a layer of our homemade pastry. **\$15.25**

THALASINO (Greek): A very popular dish in the Greek Isles. A layer of Feticini in a creamy Marinara sauce topped with lots of different types of seafood in the same creamy Marinara sauce, flavored with Feta cheese, wedges of lemon and Ouzo (Greek Liquorice Vodka). **\$16.25**

Sandwiches

Served with French Fries

HAM and CHEESE: Slices of ham and shredded Mozzarella and Provolone cheese toasted and then topped with lettuce, tomatoes, onions, black olives, and your choice of Homemade Salad Dressing, or Mayonnaise **\$8.25**

BellaVISTA: Slices of ham, salami, pepperonis, Mozzarella and Provolone cheese toasted and then topped with lettuce, tomatoes, onions, black olives, and your choice of Homemade Salad Dressing, or Mayonnaise **\$8.25**

GYRO: The Greek version of Fast Food, or food on the go. Finely sliced Gyro meat inside a pita bread stuffed with lettuce, tomatoes, onions, black olives, and accompanied with our Homemade Tzatziki sauce (Greek yogurt sauce) **\$8.25**

HOMEMADE MEATBALL or ITALIAN SAUSAGE SUB: Two meatballs or 2 links of our mild Italian sausage, split in half and placed with our Marinara sauce and a blend of Mozzarella and Provolone cheese in a loaf of bread, toasted till the cheese melts. **\$8.25**

Kid's Menu

Kids must be 8 years and under.

FRENCH FRIES \$5.25

SPAGHETTI, ZITI (with butter sauce) ALLA MARINARA \$5.95

With One HOMEMADE MEATBALL \$6.95

SIDE OF CHICKEN (2) Served with Homemade Ranch Dressing \$5.95

RAVIOLI ALLA MARINARA \$6.95

Side Orders

SAUTÉED MUSHROOMS \$4.95

FETA CHEESE (GREEK CHEESE) \$5.25

TZATZIKI SAUCE (YOGURT SAUCE) \$5.25

ARRABIATA SAUCE \$5.95

BOLOGNESE SAUCE \$5.95

MUSHROOMS ALLA MARINARA \$5.95

GYRO MEAT \$5.25

ALFREDO SAUCE \$6.25

Desserts

ITALIAN CREAM CAKE \$5.25

CAKE DI CHOCOLATO \$5.25

TIRAMISU \$5.25

BAKLAVA (2 pieces) \$5.25

Beverages

COKE, DIET COKE, SPRITE, DR. PEPPER, LEMONADE, ROOT BEER,

ICED TEA, COFFEE \$1.99

BUD or BUD LIGHT GLASS \$3.25

PITCHER \$12.25

BOTTLE (Domestic) \$5.25

CATERING MENU

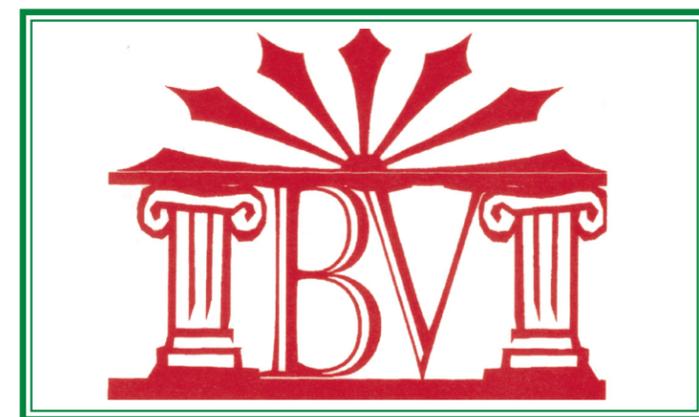
For Pick Up Only*
(Hot, cold or frozen)

For orders of 12-24 we recommend to choose one item from our menu.

For orders of 25 and over, two items may be picked. You will receive the food, salad, bread, 2 salad dressings corresponding to the number of orders you have placed, at our LUNCH SPECIAL price of \$8.25 plus tax per order.

(Please add \$1.75 per person for serving items)
*We don't have responsibility for the food once it leaves our premises.

**FOR FULL CATERING SERVICE
PLEASE ASK FOR OUR FULL
SERVICE MENU.**



**Bella
VISTA**
Italian Kitchen
5801 S. Western

631-1717

*You've Tried the Rest...
Now Try the Best!*

**Closed Monday
11:00 a.m. - 9:00 p.m. Tuesday thru Saturday
11:00 a.m. - 3:00 p.m. Sunday**

WELCOME!!!

Dear friends and customers, as most of you may already know and for all our new additions, ALL items in our menu are BONA FIDE, HOMEMADE, prepared with OUR LOVE and DEVOTION FOR QUALITY, EXCELLENCE, and FRESHNESS. We use only the FINEST quality ingredients, with OUR OWN EXTRA VIRGIN OLIVE OIL, from our ORCHID in VASILIKO OF KALAMATA! Please, allow us to THANK YOU AHEAD OF TIME, for giving us the opportunity to serve you, and give you a TRUE perspective on what AUTHENTIC TRADITIONAL MEDITERRANEAN COOKING is.

Please, ENJOY!!! BON APPETITO!!!

**Catering Available for
Parties & Events.**

Appetizers

GARLIC BREAD W/CHEESE: Our homemade bread topped with garlic butter and generous amounts of Mozzarella and Provolone Cheese, then toasted until the cheeses melt. Served with our notorious homemade marinara sauce. **\$3.75**
With Pepperoni **\$4.75**

SAUSAGE ALLA MARINARA (2): The only item we are not making, our ITALIAN SAUSAGE! We trust an Italian family owned and operated company of Chicago, to provide us with only the best quality there is in the market when it comes to Italian Sausage. Two links of this mild Italian sausage, topped with our marinara sauce, and accompanied with two pieces of Bruschetta **\$5.25**

MEATBALLS ALLA MARINARA (2): Two of our HOMEMADE HUGE Meatballs, topped with our Marinara sauce and served with two pieces of Bruschetta. **\$5.25**

CHEESTICKS ALLA MARINARA (6): Six breaded cheese sticks, fried to perfection and served with our Marinara sauce. **\$7.95**

TZATZIKI PLATTER (GREEK): Our famous yogurt garlic sauce drizzled with our olive oil, served with wedges of pita bread. **\$7.95**

FETA PLATTER (GREEK): A must have at every Greek table, even for breakfast. Feta cheese topped with our olive oil, served with 6 bruchetta slices. **\$7.95**

SPANAKOPITAKIA, spinach pies (6) (GREEK): Six spinach filled triangle shaped phylo-dough wraps, served with our Marinara sauce **\$8.75**

TIROPITAKIA, cheese pies (6) (GREEK): Six triangle-shaped phylo dough wraps filled with a Greek blend of cheeses, served with our Marinara sauce **\$8.75**

RAVIOLI ALLA FORNO (9): Nine LARGE pieces of Ravioli stuffed with Ricotta cheese, topped with Provolone & Mozzarella cheese, baked in the oven **\$8.95**

FRIED CALAMARI: A generous fried Calamari portion, topped with freshly grated Parmigiano Reggiano cheese, accompanied with our Marinara sauce, lemon wedges, and two pieces of Brushcetta. **\$9.25**

SHRIMP BACI, shrimp kisses (6): Six EXTRA LARGE shrimp split and stuffed with a special blend of 6 different Italian cheeses, wrapped in bacon and then fried **\$9.95**

GYRO PLATTER (Greek): Our freshly cooked and thinly cut gyro meat served with Tzatziki sauce and wedges of Pita Bread **\$9.95**

PIKILIA PLATTER, (Greek sample platter): It's all GREEK to you . . . Portions of Gyro meat, along with wedges of Pita bread, 2 SPANAKOPITAKIA, 2 TIROPITAKIA, served with our homemade TZATZIKI (yogurt sauce) lemon wedges and two pieces of Bruschetta **\$11.25**

GREEK MUSSELS (Greek): A plate full of Mussels on shell, simmered in our marinara sauce with a hint of Ouzo (Greek Liquorice Vodka). OPPA!! **\$12.25**

Soups

LENTIL SOUP (Greek): A large bowl of Homemade lentil soup spiced with bay leaves and onions, topped with our Own Extra Virgin Olive Oil and Our Balsamic Vinegar, served with two pieces of Bruschetta **\$6.25**

AVGOLEMONO, (Greek rice soup): A Greek rice soup prepared with chicken broth and rice, thickened with the use of eggs and lemons served with lemon wedges and two pieces of Bruschetta **\$6.25**

FASOLADA (Greek): The national dish of Greece. A hearty white bean soup flavored with carrots, onions, celery and tomatoes **\$6.25**

MINESTRONE SOUP WITH ORZO (rice-shaped pasta): A chicken broth based Orzo soup, flavored with pieces of celery, onions, potatoes, carrots, and garlic, topped with freshly grated Parmigiano Reggiano cheese and two pieces of Bruschetta **\$6.25**

Salads

Choices of our Homemade Salad Dressings
ITALIAN, RANCH, BLUE CHEESE, THOUSAND ISLAND, CAESAR

DINNER SALAD: A nice portion of lettuce with slices of tomatoes, shredded carrot, with your choice of any of our Homemade Salad Dressings **\$2.75**
With meal **\$1.75**

ITALIAN SALAD: A bed of lettuce topped with onions, green peppers, black olives, our Homemade GARDINERIA vegetables (pickled vegetable) shredded carrot, Mozzarella and Provolone cheese, and our own HOUSE DRESSING (Homemade ITALIAN Salad Dressing) **\$6.95**

GREEK SALAD (Greek): One of our MOST popular salads, lettuce, tomatoes, cucumbers, onions, green peppers, black olives, topped with FETA (Greek cheese) and our HOUSE DRESSING (Homemade ITALIAN Salad Dressing) **\$10.95**

ANTIPASTO SALAD: OUR FAMOUS SALAD!!!
Lettuce, tomatoes, cucumbers, onions, green peppers, black olives, topped with slices of hhm Smoked Turkey, Roast Beef, Pepperonis, Salami, shredded Mozzarella and Provolone cheese, and carrots, and our HOUSE DRESSING (Homemade ITALIAN Salad Dressing) **\$10.95**

HORIATIKI, (authentic Greek salad): This salad is a true representation of what a Greek salad is. Slices of tomatoes, cucumbers, tossed with green peppers and onion, black and green olives, capers, Peppercini peppers, topped with a slice of FETA (Greek cheese), drizzled with our own Extra Virgin Olive Oil and our own Balsamic Vinegar. **\$11.95**

CHICKEN SALAD: For the health conscious friends of ours, this salad consists of lettuce, tomatoes, cucumbers, onions, green peppers, black olives, topped with Grilled chicken (or friend), shredded Mozzarella and Provolone cheese, and carrots, with your choice of any of our Homemade Dressings. **\$11.95**

COBB SALAD: NOW THIS IS A SALAD!!!
A salad that will leave you FULL, but yet lusting for more . . . Tomorrow!
This NEW salad in our menu has it all. Lettuce, tomatoes, cucumbers, onions, green peppers, black olives, topped with slices of ham, Smoked Turkey, Roast Beef, Pepperonis, Salami, avocados, eggs, bacon, crumbles of Blue Cheese, shredded Mozzarella and Provolone cheese, carrots, served with any of our Homemade Salad Dressings. **\$12.95**

Pizza and Calzones

Our Calzones are made with the same ingredients as our Pizzas, but we add Ricotta cheese
Make your own PIZZA or Calzone using our fresh ingredients:
Pepperoni, ham, mild Italian sausage, meatballs, bacon, anchovies, mushrooms, fresh tomatoes, green peppers, black olives, green olives, fresh onions, garlic, pineapple, jalapenos.

	Small Pizza/Calzone	Medium Pizza/Calzone	Large Pizza/Calzone
CHEESE	\$7.25/\$8.25	\$9.25/\$10.25	\$10.25/\$11.25
ONE TOPPING	\$8.25/\$9.25	\$11.25/\$12.25	\$13.25/\$14.25
TWO TOPPING	\$9.25/\$10.25	\$12.25/\$13.25	\$14.25/\$15.25
THREE TOPPING	\$10.25/\$11.25	\$13.25/\$14.25	\$15.25/\$16.25

Gourmet Pizzas & Calzones

NO SUBSTITUTIONS PLEASE

VEGETALLI: Mushrooms, tomatoes, onions, green peppers, black olives, garlic, on our notorious Pizza sauce, topped with Mozzarella and Provolone cheese, and drizzled with our Own Extra Virgin Olive Oil

Small Pizza/Calzone	Medium Pizza/Calzone	Large Pizza/Calzone
\$12.25/\$13.25	\$15.25/\$16.25	\$17.25/\$18.25

TUSCAN: (no Pizza sauce used) Using our freshly prepared dough, we brush it with our Extra Virgin Olive Oil, then we start a layering of Parmigiano Reggiano, Pecorino Romano, Mozzarella, Provolone cheese, we then continue with grilled chicken, grilled zucchini, caramelized onions, roasted red peppers and garlic, just to top everything up with more of Mozzarella and Romano cheese, and olive oil.

Small Pizza / Calzone	Medium Pizza / Calzone	Large Pizza / Calzone
\$13.25/\$14.25	\$16.25/\$17.25	\$18.25/\$19.25

CHICKEN ALFREDO with SPINACH: (no Pizza sauce used) An Alfredo sauce based pizza is one of our new additions to our menu, topped with sliced grilled chicken, caramelized onions, sautéed spinach, freshly chopped garlic, Mozzarella and Provolone cheese

Small Pizza / Calzone	Medium Pizza / Calzone	Large Pizza / Calzone
\$13.25/\$14.25	\$16.25/\$17.25	\$18.25/\$19.25

EL GRECCO (Greek): One of our most popular Pizzas, or Calzones, is built on layers of fresh onions, green peppers, black olives, chopped Gyro meat, garlic, and Feta (Greek cheese), Mozzarella and Provolone cheese, and drizzled with Olive Oil.

Small Pizza / Calzone	Medium Pizza / Calzone	Large Pizza / Calzone
\$13.25/\$14.25	\$16.25/\$17.25	\$18.25/\$19.25

BELLA VISTA: Our Supreme Pizza/Calzone, onions, mushrooms, ham, pepperonis, mild Italian sausage, green peppers, fresh tomatoes, black olives, garlic, Mozzarella and Provolone cheese, finished with a layer of our Own Extra Virgin Olive Oil.

Small Pizza / Calzone	Medium Pizza / Calzone	Large Pizza / Calzone
\$13.25/\$14.25	\$16.25/\$17.25	\$18.25/\$19.25

EXTRA INGREDIENTS

For any additional item, (excluding any of the Gourmet ingredients, and cheese) there is an extra charge

Small Pizza/Calzone	Medium Pizza/Calzone	Large Pizza/Calzone
\$1.25	\$2.25	\$3.00

Extra cheese

Small Pizza / Calzone	Medium Pizza / Calzone	Large Pizza / Calzone
\$1.75	\$2.95	\$3.95

Lunch Specials \$8.25
Any Pasta Dish Below
comes with salad & bread
(Tues. thru Fri. 11:00 am - 2:00 pm)

Pastas

All Pastas come with a Homemade bread. Add a Dinner Salad for just \$1.75 more!
Please add a plate charge of \$2.00 for any split orders of our Pastas.
PLEASE PICK ANY OF THESE FOR OUR LUNCH SPECIAL (11:00 am - 2:00 pm)

SPAGHETTI ALLA MARINARA: A plate full of spaghetti topped with our fresh daily prepared and Low simmered Marinara Sauce (8-10 cooking hours) underestimates this dish. **\$8.25**

SPAGHETTI ALLA ARRABIATA: It is spicy, It is hot, but it is GOOD!!! We sauté plenty of onions and garlic with some salt, pepper, Tabasco sauce, paprika, and crushed red pepper flakes, in our Own Olive Oil. In the meantime, we prepare a Marinara sauce that contains Parmigiano Reggiano, Pecorino Romano, and oregano, we combine all ingredients to top a plate of spaghetti. **\$10.25**

SPAGHETTI MUSHROOMS ALLA MARINARA: Sautéed mushrooms with garlic, salt, pepper, and we add our Authentic Marinara sauce to finish this Dish of spaghetti **\$10.25**

SPAGHETTI VEGETALLI: A vegetarian's dream. Mushroom, onions, fresh tomatoes, black olives, green peppers, sautéed in our Olive Oil along with some salt, pepper, paprika, and Tabasco sauce. We add our Marinara sauce and we top our spaghetti. **\$10.25**

SPAGHETTI ALLA BOLOGNESE: OK, no Bologna used for this spaghetti dish . . . just 8 oz. of Extra Lean (10/90) Ground Beef, sautéed till fully cooked, and then we add our Marinara sauce, just to let it simmer even more to blend all flavor, and create a meat sauce with no competition. **\$10.95**

SPAGHETTI WITH HOMEMADE MEATBALLS: Two 4 oz. each of our Homemade Meatballs, which we bake in low temperature for 4 hours, DAILY, and we let them simmer in our Marinara sauce before we place them atop a plate full of spaghetti to create this VERY popular dish. **\$10.95**

SPAGHETTI WITH MILD ITALIAN SAUSAGE: Two links of a mild Italian sausage shipped from Chicago, which we bake daily in low temperature for 4 hours, and we poach it in our Marinara sauce before we serve it with our spaghetti and our Marinara sauce **\$10.95**

BAKED ZITI: A baking dish full of Ziti – a short tubular form of pasta – Ricotta cheese, and our Marinara sauce, topped with Mozzarella and Provolone cheese **\$10.95**

MANICOTTI: Try our special Manicotti (homemade crepes) filled with a blend of six different kinds of cheeses, Mozzarella, Ricotta, Parmegiano Reggiano, Pecorino Romano, Mascarpone and Asiago, with hints of sweet basil, and garlic baked in our Marinara sauce, and finally topped with more Mozzarella and Provolone cheese **\$11.25**

LASAGNA: One of if not the MOST popular dish in our menu. Layers upon layers of Lasagna noodles, a blend of six different cheeses – Mozzarella, Ricotta, Parmigiano Reggiano, Pecorino Romano, Mascarpone and Asiago, with hints of sweet basil, and garlic, and Ground Beef prepared as we cook our Meat sauce, baked in our Marinara sauce and topped with Mozzarella and Provolone cheese **\$11.25**