

From Our Door to Yours...



Zagat Rated

From our door to yours-

BON APPETITO!

Dine-In · Carryout · Delivery

~ Private Parties available ~

~ Catering available ~

· Private Parties · Office Parties · Business Meetings

Lunch

Monday - Friday

Dinner

7 Days a Week

1374 W. Grand Ave · Chicago

(312) 733-5136 Phone

(312) 733-5136 Fax

www.bellanottechicago.com

Appetizers

Assorted Antipasto

imported sliced Italian

meats and cheese 7.95

Roasted Red Peppers

with olive oil and garlic 6.95

Raw Clams on Half Shell (6)

5.95

Seafood Salad

calamari, octopus, scunguille,

shrimp, mussels in olive oil,

lemon and garlic 11.95

Jumbo Shrimp Cocktail

9.95

Bruschetta (4 pcs.)

tomato, olive oil, balsamic vinegar

and fresh basil 6.95

Add fresh mozzarella 3.00

Steamed Mussels

red or white sauce 9.95

Baked Clams (6) 7.95

Fried Calamari 9.95

Grilled Calamari 9.95

Grilled Vegetables 9.95

Grilled Octopus 9.95

Portabella Mushrooms 7.95

Shrimp Scampi

with zucchini, artichokes

and black olives 8.95

Soups

All soups are made from chicken broth

Minestrone

Cup 3.25 Bowl 4.50

Pastina

Cup 3.25 Bowl 4.50

Escarole Beans & Sausage

Cup 3.75 Bowl 4.95

Escarole Albrodo

Cup 3.25 Bowl 4.50

Pasta Fagioli

Cup 3.50 Bowl 4.95

Escarole Beans

Cup 3.50 Bowl 4.50

Stracciatella

Cup 3.50 Bowl 4.50

Salads

Caesar Salad 6.95

House Salad 3.95

Salad with Dry Bleu Cheese 5.95

Italian Salad

*romaine lettuce, head lettuce, tomatoes, onions,
cucumbers, garbanzo beans, roasted peppers
olives, pepperoncini and mozzarella cheese*

with Italian dressing 7.95

Chopped Salad

*romaine, head lettuce, mozzarella
cheese, cucumber, broccoli, carrots,*

*hears of palm, garbanzos, artichoke hearts,
roasted peppers, olives,
pepperoncini, and shrimp with
Italian dressing 9.95*

Spinach Salad

tomatoes, onions, olives, pepperoncini
and roasted pepper 6.95

Broccoli Salad

olive oil, fresh garlic and lemon 7.95

Escarole Salad

olive oil, fresh garlic and lemon 7.95

Tomato and Onions

olive oil, balsamic vinegar
and arugula 7.95

Antipasto Salad

romaine, head lettuce, diced Italian meats,
cheese, red onions, cucumber, tomatoes,
olives, pepperoncini and artichoke hearts
with Italian dressing 7.95

Asparagus

wrapped with prosciutto, topped with
roasted red peppers,
blue cheese & olives 9.95

Caprese

sliced tomatoes, onions, fresh mozzarella
and red roasted peppers 7.95

Add Fresh Mozzarella Cheese or Blue Cheese to any salad 3.00

Add Tuna to any salad 3.50

Add Chicken to any salad 4.00

Pasta Specialties

Fusilli alla Arrabiata

in spicy tomato sauce with prosciutto

Full 16.95 Half 12.95

Rigatoni alla Vodka

in tomato vodka cream sauce

Full 16.95 Half 12.95

Tortiglioni Carbonara

in cream sauce with mushrooms,
prosciutto and peas

Full 17.95 Half 12.95

Mostaccioli

in marinara sauce

Full 12.95 Half 8.95

Cappellini Marinara

Full 16.95 Half 11.95

Farfalle Francesco

in vodka sauce, with ground sausage

onions and green peppers

Full 17.95 Half 12.95

Fettucini Alfredo

Full 16.95 Half 11.95

Homemade 8-Fingers Cavatelli

with rapini and crushed red pepper

in garlic and olive oil

Full 17.95 Half 12.95

Homemade Baked Cavatelli

in marinara sauce, with ricotta cheese

and baked mozzarella cheese

Full 17.95 Half 12.95

Squared Noodles

in rich marinara sauce

Full 16.95 Half 12.95

Homemade Cheese or Meat Ravioli

in marinara sauce

Full 12.95 Half 8.95

Shells and Broccoli

in garlic and oil

Full 16.95 Half 12.95

Green Noodles Alforno

with spinach, mushrooms, dry ricotta cheese

Full 16.95 Half 11.95

Prices Subject to Change

Pasta with Seafood

Linguine with Shrimp & Broccoli

in garlic and oil

Full 23.95 Half 17.95

Zuppa de Pesce over Cappellini

*clams, mussels, shrimp, calamari
scungille and fish in marinara sauce*

Full 24.95 Half 18.95

Shrimp Fradiavolo over Linguine

in spicy tomato sauce

Full 23.95 Half 17.95

Lobster Fradiavolo over Linguine

in spicy tomato sauce (45 min.)

(28 -30 oz. Tail)

Market Price

Mussels over Linguine

in red or white sauce

Full 18.95 Half 13.95

Clams over Linguine

*combination of whole and chopped
clams in red or white sauce*

Full 18.95 Half 13.95

Calamari over Linguine

*squid, capers, sliced black olives
in marinara sauce*

Full 18.95 Half 13.95

Shrimps Francase

*lightly battered in light lemon
white wine sauce over Cappellini*

Full 23.95 Half 17.95

Poultry

Poultry On The Bone - 35 min.

Chicken Vesuvio

*white wine, olive oil, garlic, sweet
peas and roasted potatoes 17.95*

Chicken Cacciatore

*with mushrooms, onions, black olives
and green peppers in light marinara sauce
with side of Penne marinara 17.95*

Chicken Oreganato

*broiled with lemon, olive oil
and roasted potatoes 17.95*

All White Meat on the Bone

Add 3.00

Poultry - Boneless

Chicken Francase

*egg batter, lemon white wine sauce
with side of Penne marinara*

Full 17.95 Half 12.95

Chicken Marsala

*mushrooms, roasted peppers
in sweet marsala wine sauce
with side of Penne marinara*

Full 17.95 Half 12.95

Chicken Saltin Bocca

*prociutto and mozzarella cheese in light
tomato sauce with side of Penne marinara*

Full 17.95 Half 12.95

Prime Aged Steaks and Chops

Italian Steak

*New York strip (14 oz.) sauteed with
olive oil, white wine with roasted potatoes
and Italian vinegar peppers 35.95*

Pork Chops Vesuvio

*olive oil, white wine with roasted
potatoes and sweet peas 22.95*

Veal Chops Oreganato

Veal Chops Siciliana
breaded veal chop topped with diced
tomatoes, onions and arugula 39.95

Bone-in Filet Mignon
(16 oz.) flame broiled with broccoli
and cottage fries 46.95

Lamb Chop Oreganato
broiled with lemon, olive oil
and roasted potatoes 35.95

broiled with lemon, olive oil and
roasted potatoes 39.95

Porterhouse
(26-28 oz.) flame broiled with broccoli
and cottage fries 44.95

Veal

Veal Marsala
mushrooms in sweet wine marsala
sauce with side of Penne marinara
Full 22.95 Half 16.95

Veal Scallopini
mushrooms, onions in light tomato
sauce with side of Penne marinara
Full 22.95 Half 16.95

Veal Lemon
lemon white wine sauce with
sauce with side of Penne marinara
Full 22.95 Half 16.95

Veal Picante
lightly breaded in a light lemon and
white wine sauce with pine nuts
Full 22.95 Half 16.95

Veal Vesuvio
white wine, olive oil, garlic
sweet peas and roasted potatoes
Full 22.95 Half 16.95

Veal Parmigiana
breaded, marinara sauce and mozzarella
cheese with side of Penne marinara
Full 22.95 Half 16.95

Seafood Specials Daily

-Ask Your Server-

Sides

Sauteed Escarole
in olive oil and garlic 6.95

Sauteed Spinach
in olive oil and garlic 6.95

Sauteed Broccoli
in olive oil and garlic 6.95

Meatballs 4.00

Vesuvio Potatoes 5.95

Sauteed Rapini
in olive oil and garlic with
crushed red pepper 6.95

Cottage Fries 5.95

Sausage 4.00

Chicken 4.00

Prices Subject to Change

Sandwiches

All sandwiches served with home fries

Chicken Vesuvio 7.95

Chicken Parmigiana 7.95

Grilled Chicken 6.95

Sausage 6.95

Meat Ball 6.95

Eggplant Parmigiana 6.95

Peppers and Egg 6.95

Panino Italian Cold Cuts 6.95

N.Y. Strip Steak 6oz. 9.95

Veal Parmigiana 13.95

Veal Milanese 13.95

After 3pm not available

Desserts

Lemon Ice 2.50

Spumoni 2.50

Cannoli 3.95

Carrot Cake 4.95

Tiramisu 5.95

Flourless Chocolate Cake 4.95

Chocolate Chip Cheesecake 4.95

Italian Cookies 4.95

Beverages

National Republic of Tea (bottle) 3.50

Coffee 2.00

Espresso 2.25

Double Espresso 3.50

Cappuccino 3.25

Café Latte 2.75

Soft Drinks 1.50

Pelegrino Mineral Water (bottle) 2.50

Limonata 2.50

Aranciata 2.50

Bottled Water 2.50

Extras

Caesar Dressing 2.00

Italian Dressing 2.00

Creamy Peppercorn Dressing 2.00

Creamy Garlic Dressing 2.00

Bleu Cheese Dressing 3.00

Meat Sauce 4.00

Alfredo Sauce 4.00

Marinara Sauce 3.00

Vodka Sauce 4.00

Loaf of Bread 2.50

Olive Oil 3.00

Grated Parmesan Cheese 2.00

Butter 1.00

Substitutions Welcome

Discretionary Amount May Be Added

Prices Are Subject to Change Without Notice