TRATTORIA
La Bella

Thanksgiving MENU

$59 per person
(tax + gratuity not included)

STARTER
(Choice of One)

CAESAR SALAD
garlic croutons, parmesan, house dressing

SEASONAL BURRATA
fig preservees, arugula, prosciutto, ciabatta, aged balsamic, evoo

BUTTERNUT SQUASH SOUP
roasted squash, sage, crème fraîche, toasted pumpkin seeds

ENTRÉE
(choice of one)

THANKSGIVING TURKEY PLATTER
white & dark meat turkey, stuffing, gravy, green beans, cranberry sauce

ROASTED SALMON
confit tomato, pesto mashed potatoes, leek fondue

BUTTERNUT SQUASH RAVIOLI
brown butter, sage, roasted butternut squash, parmesan, toasted pumpkin seeds

14 OZ. NEW YORK STRIP *+15*
truffle mashed potatoes, caramelized shallots, au poivre

DESSERT
(choice of one)

PECAN PIE OR PUMPKIN PIE
vanilla bean gelato

Thanksgiving Libations

CRANBERRY APEROL SPRITZ *17*
aperol, cranberry, fresh lemon, prosecco, club soda

FIG & MAPLE OLD FASHIONED *19*
bourbon, fig, purple maple, black walnut, angostura bitters

WINE BY THE GLASS

RUFFINO MODUS, TOSCANA IGT, TUSCANY *18*

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Antipasta

CRISPY CALAMARI 20
giardiniera aioli, lemon, marinara

ARANCINI 18
creamy risotto, mozzarella, truffle aioli

FOUR CHEESE RAVIOLI 17
marinara, pesto aioli

SHRIMP FRA DIAVOLO 23
Fra Diavolo sauce, toasted sourdough

Zuppa & Insalata

MINESTRONE SOUP ..... cup 8 / bowl 12

SQUASH SOUP ..... cup 8 / bowl 12

LA BELLA SALAD 15
romaine, radicchio, carrot, tomatoes, cucumber, celery, crouton, buttermilk herb dressing

CAESAR SALAD 16
romaine, parmesan, crouton, classic Caesar

Pasta

RIGATONI ALLA VODKA 23
vodka sauce, stracciatella, breadcrumb

FETTUCCINE ALFREDO 22
garlic cream, pecorino

LINGUINE WITH SHRIMP 29
white wine, garlic, tomato, chili flake, olive oil

Pizza

MARGHERITA 18
buffalo mozzarella, Mutti tomatoes, torn basil

PEPPERONI 22

CALABRIAN CHICKEN 22
roasted chicken, mozzarella, Bermuda onion, Calabrian BBQ sauce, spicy tomato sauce

Entrée

TUSCAN STEAK* 48
12 oz New York Strip, truffle fries, mushroom sauce

SALMON LIMONE 34
broccolini, white wine sauce, lemon

CHICKEN PARMESAN 30
mozzarella, provolone, parmesan, marinara

Thanksgiving Features

$35

ROASTED TURKEY WITH GRAVY
CRANBERRY SAUCE
STUFFING
MASHED POTATO

Dessert

TIRAMISU 15

GELATO 5

PUMPKIN PIE 14

Sides

ASPARAGUS 10
FRIES 12
TOASTED SOURDOUGH 3
BROCCOLINI 10
ROASTED BUTTERNUT SQUASH 11

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We are a cashless restaurant. - A 3.5% service charge is added to all checks.
Parties of 5 or more are subject to a 20% gratuity.

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Cocktail d'Autore

SIGNATURE COCKTAILS

DOLCE LAVORI **21**
Butter-washed Jim Beam Bourbon, Roasted Pistachio, Coco Bitters

DIABOLIK **18**
Marsala Secco, Arancia Rossa, Demerara

BASILICO BELLA SPRITZ **18**
Limoncello, Basil-cello, Prosecco

ACQUA NOTTE **20**
Bacardi, Hazelnut, Espresso, Amaro, Coco

TESORO DI MAIALE **21**
Prairie Vodka, Truffle, Ricotta Salata Olives

AMERICANO CURIOSA **19**
Gran Centenario Plata Tequila, Aperitivo, Amaro, Honey, Lemon

Spirit Free

ZERO-PROOF COCKTAILS

ITALIAN SODAS **10**
Passionfruit | Kiwi | Peach
Make it a Cremosa +4

PATHFINDER NA NEGRONI **15**

TÖST SPARKLING **14**

NA APERTIVO SPRITZ **15**

PRICKLY PEAR SPARKLING TEA **12**

Vino al Bicchiere

WINES BY THE GLASS

GL | QUARTINO | MEZZO | BTL

SPARKLING WINE

*NV **Avissi*** — *15 | 57*
Prosecco · Italy

*NV **Lini 910*** — *16 | 63*
Lambrusco Rosso · Italy

*NV **Moet & Chandon Imperial Brut*** — *32 | 130*
Champagne, France

WHITE WINES

*2024 **Ruffino 'Lumina'*** — ***15 | 21 | 39 | 57***
Pinot Grigio · Northern Italy

*2024 **Pala Soprasole*** — ***16 | 22 | 40 | 60***
Vermentino · Sardinia, Italy

*2024 **Echo Bay*** — ***15 | 21 | 39 | 57***
Sauvignon Blanc · Marlborough, NZ

*2024 **Andriano*** — ***19 | 25 | 43 | 81***
Pinot Bianco · Alto Adige, Italy

*2024 **Ceretto*** — ***17 | 23 | 41 | 63***
Arneis · Langhe, Piemonte

*2024 **Frank Family*** — ***21 | 27 | 45 | 93***
Chardonnay · Napa Valley, CA

ROSÉ & CHILLABLE REDS

*2022 **Bieler Pere et Fils*** — ***16 | 22 | 40 | 60***
Rosé · Provence, France

*2024 **Montepeloso 'Lupo' Costa*** — ***18 | 24 | 42 | 75***
Tuscany, Italy

*2025 **Perrone 'Bigaro'*** — ***16 | 22 | 40 | 60***
Brachetto-Moscato · Piemonte

*2024 **Umani Ronchi*** — ***15 | 21 | 39 | 57***
Montepulciano d'Abruzzo · Tuscany, Italy

REDS

*2023 **Castello di Verduno*** — ***19 | 25 | 43 | 81***
Nebbiolo · Langhe, Piemonte

*2023 **Famiglia Marchisio*** — ***15 | 21 | 39 | 57***
Dolcetto d'Alba · Alba, Piemonte

*2023 **Limited Edition*** — ***21 | 27 | 45 | 93***
'Constant Crush' Pinot Noir · Willamette, OR

*2022 **Castello Nipozzano*** — ***19 | 25 | 43 | 81***
Chianti Riserva · Tuscany, Italy

*2021 **Li Veli 'Orion'*** — ***18 | 24 | 42 | 75***
Primitivo · Salento, Puglia

*2024 **Le Volte d'Ornellaia*** — ***22 | 28 | 46 | 99***
Supertuscan · Tuscany, Italy

*2020 **Napa Cellars*** — ***21 | 27 | 45 | 93***
Cabernet Sauvignon · Napa Valley, CA

Birra

BEER

PERONI **11**
Italian Pilsne

SAM ADAMS SEASONAL **10**

MENABREA BIONDA **11**
Italian Blonde

ROTATING SELECTION **12**

STELLA ARTOIS **10**
Belgian Lager

LAGUNITAS **11**
IPA

MILLER LITE **9**
Light Lager

GUINNESS **12**
Irish Stout

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