

CATERING

&

SPECIAL EVENTS

MENU



AUTHENTIC
HAND-CRAFTED
²
LOCAL

We strive to use fresh, local, & seasonal ingredients from farms & artisan producers in the Shenandoah Valley & Central Virginia

STARTERS & SALADS

HERBED RICOTTA CROSTINI • hearth bread, herbed ricotta • 1 dozen minimum • \$15

WHITE BEAN & ARUGULA CROSTINI • hearth bread, shaved parmesan, marinated cannellinis 1 dozen minimum • \$16

RISOTTO FRITTERS • filled with fennel sausage and mozzarella
1 dozen minimum • \$35 • GF

SEASONAL HUMMUS • served with house-made flat bread • serves 8-10 • \$30 • GF**

FIRE-ROASTED MEATBALLS • local pork & beef, marinara, shaved parmesan, basil
no minimum order • \$1.25 per meatball

CITRUS & HERB-MARINATED OLIVES • mixed olives, citrus peel, garlic, herbs serves 4 • no minimum order • \$8 • GF

HOUSE-MADE HEARTH BREAD • served with extra virgin olive oil • 50 slices • \$60

CAPRESE SALAD • house mozzarella, heirloom tomatoes, fresh basil, extra-virgin olive oil
serves 8-10 • \$45 • (seasonally available) • GF

ROASTED BEET SALAD • arugula, gorgonzola, toasted walnuts, house vinaigrette
serves 8-10 • \$ 38 • GF

***CAESAR SALAD** • crisp romaine, house Caesar dressing, black pepper croutons, parmesan serves 8-10 • \$ 35 (+ \$6 to add marinated white anchovies) • GF**

HOUSE GREEN SALAD • mixed baby lettuces topped with seasonal garnishes, house vinaigrette • serves 8-10 • \$32 • GF

WOOD-FIRED PIZZAS

10" pies made with 100 % *organic unbleached wheat flour*

MARGHERITA • tomato puree, house mozzarella, basil, extra-virgin olive oil • \$ 12.5

MARINARA • tomato puree, garlic, oregano, extra virgin olive oil (no cheese) • \$ 9.5

SOPRESSATA • tomato puree, Italian style salami, mozzarella, oregano • \$ 12.5

SAUSAGE • house fennel sausage, spicy marinara, caramelized onions, mozzarella •

\$15.5

SIMPLE CHEESE • tomato puree, house mozzarella, extra-virgin olive oil • \$11.5

BROOKLYN • spicy marinara, garlic, parmesan, mozzarella, provolone, red pepper

flake • \$ 13.5

THE DON • tomato puree, house meatballs, mozzarella, oregano • \$ 14.5

BELLA BIANCA • roasted garlic puree, roasted mushrooms, fresh mozzarella, parmesan

• \$ 14.5

PROSCIUTTO AND ARUGULA • tomato puree, prosciutto, mozzarella, parmesan, fresh

arugula • \$ 14.5

--ADDITIONAL SELECTIONS MAY BE AVAILABLE SEASONALLY-- *Gluten-free crust is*

available for all pizzas. Please let us know if you would like this option. • \$2 per pizza

PASTAS, MAIN COURSES & SIDES

WOOD-FIRED LASAGNA • hand-made lasagna noodles, classic meat or vegetarian
\$290 • serves 28 • \$190 • serves 14

FENNEL SAUSAGE RIGATONI • rigatoni, house fennel sausage & marinara, mozzarella, provolone & parmesan • \$245 • serves 28 • \$135 • serves 14

WOOD-FIRED MAC & CHEESE • macaroni, local cheddar mornay, parmesan, herbed bread crumbs • \$210 • serves 28 • \$135 • serves 14

WOOD-FIRED EGGPLANT PARMESAN • pan-fried eggplant medallions, house marinara, house-made fresh mozzarella • \$270 • serves 28 • \$170 • serves 14 (seasonally available)

FIRE-ROASTED VEGETABLE MEDLEY • wood-roasted seasonal fresh vegetables
\$125 • serves 28 • \$75 • serves 14 • GF

BASIL PESTO RIGATONI • seasonal vegetables, fresh basil pesto, parmesan cheese \$250 • serves 28 • \$125 • serves 14

HOUSE-MADE DESSERTS & PASTRIES

TIRAMISU • layers of espresso-soaked ladyfingers, mascarpone cream, cocoa \$168 • serves 28

CHOCOLATE TORTE • flourless, with almonds, chocolate sauce & orange-scented whipped cream • \$72 • serves 12 • **GF**

SHORTBREAD • butter shortbread cookies • \$24 • 2 dozen minimum

BROWNIES • \$72 per tray • 20 regular size or 80 mini

BROWN BUTTER BLONDIES • \$72 per tray • 20 regular size or 80 mini

AMARETTI COOKIES • traditional Italian almond cookies • \$36 • 2 dozen minimum

CHOCOLATE-DIPPED MACAROONS • dense, chewy, coconut cookies dipped in chocolate \$36 • 2 dozen minimum • **GF**

CHOCOLATE CHIP COOKIES • 2 dozen minimum • \$42

SNICKERDOODLES • 2 dozen minimum • \$42

** Consuming raw or undercooked eggs may increase risk of foodborne illness.*

GF – Gluten free option

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GELATO FLAVORS

**HAND-CRAFTED ITALIAN ICE CREAM MADE DAILY AT BELLA GELATO & PASTRIES,
USING ONLY THE FINEST INGREDIENTS. ALL OF OUR GELATO FEATURES LOCAL
MILK FROM MT. CRAWFORD CREAMERY.**

AVAILABLE YEAR ROUND

- CHOCOLATE
- CHOCOLATE HAZELNUT
- BOURBON TOFFEE ESPRESSO
- BROWN BUTTER COOKIE DOUGH
- CANDIED LEMON CARDAMOM
- VANILLA
- VANILLA HAZELNUT
- MINT STRACCIATELLA
- COCONUT ALMOND SORBETTO
- LEMON SORBETTO
- RASPBERRY SORBETTO

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\$145 PER HALF PAN (APPROX. 40 SCOOPS) • \$210 PER FULL PAN (APPROX. 80 SCOOPS)