



GROUP DINING PACKAGES

Planning a memorable event?

At BellaBrava, we emphasize the Guest Experience: preparing excellent food derived from Italian recipes, accessible wines, craft cocktails, and extraordinary service.



APPETIZER PACKAGE



APPETIZERS

BELLA BRUSCHETTA

goat cheese, fresh tomato, red onion, basil,
extra virgin olive oil, Jamison Breadhouse ciabatta

RHODE ISLAND CALAMARI FRITTI

cherry peppers, arugula, lemon caper aioli, pomodoro

TRATTORIA MEATBALLS

beef and pork, asiago polenta, pomodoro, ricotta salata, basil

ARANCINI

fontina, mozzarella, asiago, asiago cream, pecorino, basil oil

CAPRESE SKEWERS

heirloom tomatoes, fresh mozzarella, basil, balsamic

PIZZAS

ROASTED MUSHROOM

roasted garlic, shallots, taleggio, mozzarella, thyme,
extra virgin olive oil

MARGHERITA

tomato sauce, fresh mozzarella, basil,
extra virgin olive oil

HOT SICILIAN

pepperoni, hot capicola, genoa salami, tomato sauce, mozzarella,
asiago, calabrian chili, oregano, extra virgin olive oil

FOUR CHEESE

mozzarella, fontina, taleggio, pecorino, fried sage,
extra virgin olive oil

CHOOSE 3 — \$20 PER PERSON PER HOUR

CHOOSE 5 — \$25 PER PERSON PER HOUR

price does not include tax or gratuity

2 COURSE LUNCH MENU

AVAILABLE DAILY UNTIL 3PM

INSALATA

MISTICANZA

mixed greens, ricotta salata, red onion, shredded carrots,
heirloom & cherry tomatoes, honey basil vinaigrette

SECONDI

PASTA BRAVA

wood-grilled chicken, fresh pappardelle,
cotto ham, peas, roasted mushrooms, asiago cream, pecorino

RAVIOLI GENOVESE

goat cheese, spinach, toasted pine nuts,
basil pesto cream, oven-dried tomatoes, pecorino

ITALIAN GRINDER

prosciutto cotto, genoa salami, mortadella, hot capicola,
smoked provolone, Calabrian chili, lettuce, tomato, garlic aioli

\$22 PER PERSON

Price per person includes: Salad & Choice of Entrée

Hot Bread and Butter & Soft Drinks

Vegetarian Option Available.

Price does not include tax or gratuity

3 COURSE LUNCH MENU

AVAILABLE DAILY UNTIL 3PM

INSALATA

MISTICANZA

mixed greens, ricotta salata, red onion, shredded carrots,
heirloom & cherry tomatoes, honey basil vinaigrette

SECONDI

SPAGHETTI & MEATBALLS

pomodoro sauce, ricotta salata, basil

RAVIOLI GENOVESE

goat cheese, spinach, toasted pine nuts,
basil pesto cream, oven-dried tomatoes, pecorino

CHICKEN PESTO MELT

grilled chicken, pesto aioli, fontina, romaine,
red onion, honey basil vinaigrette, Jamison Breadhouse focaccia

DOLCI

TIRAMISU or CANNOLI

\$27 PER PERSON

Price per person includes: Salad, Choice of Entrée, Choice of Dessert

Hot Bread and Butter & Soft Drinks

Vegetarian Option Available.

Price does not include tax or gratuity



3 COURSE DINNER MENU

INSALATA

MISTICANZA

mixed greens, ricotta salata, red onion, shredded carrots,
heirloom & cherry tomatoes, honey basil vinaigrette

SECONDI

PASTA BRAVA

wood-grilled chicken, fresh pappardelle,
cotto ham, peas, roasted mushrooms, asiago cream, pecorino

GRILLED SALMON

honey rosemary butter, crispy capers,
grilled asparagus, asiago polenta

TRATTORIA CHICKEN PARMESAN

prosciutto di parma, asiago cavatappi,
fontina, ricotta salata, oven-dried tomatoes, pomodoro, basil

DOLCI

TIRAMISU or CANNOLI

\$38 PER PERSON

Price per person includes: Salad, Choice of Entrée, Choice of Dessert

Hot Bread and Butter & Soft Drinks

Vegetarian Option Available.

Price does not include tax or gratuity

4 COURSE DINNER MENU

ANTIPASTI

BELLA BRUSCHETTA

goat cheese, fresh tomato, basil, red onion, extra virgin olive oil

INSALATA

MISTICANZA

mixed greens, ricotta salata, red onion, shredded carrots,
heirloom & cherry tomatoes, honey basil vinaigrette

SECONDI

GRILLED SALMON

honey rosemary butter, crispy capers, grilled asparagus, asiago polenta

PASTA BRAVA

wood-grilled chicken, fresh pappardelle,
cotto ham, peas, roasted mushrooms, asiago cream, pecorino

TRATTORIA CHICKEN PARMESAN

prosciutto di parma, asiago cavatappi,
fontina, ricotta salata, oven-dried tomatoes, pomodoro, basil

PASTA PESTO ROSSO

penne, grilled chicken, goat cheese,
sundried tomato & roasted red pepper pesto, pecorino, basil

DOLCI

TIRAMISU or CANNOLI

\$46 PER PERSON

Price per person includes: Appetizer, Salad, Choice of Entrée, Choice of Dessert

Hot Bread and Butter & Soft Drinks

Vegetarian Option Available.

Price does not include tax or gratuity



BELLABRAVA

SIGNATURE DINNER MENU

ANTIPASTI

ANTIPASTO BOARD

Chef's selection of artisan cured meats and cheese, grilled crostini, accoutrements

INSALATA

MISTICANZA

mixed greens, ricotta salata, red onion, shredded carrots,
heirloom & cherry tomatoes, honey basil vinaigrette

SECONDI

GRILLED SALMON

honey rosemary butter, crispy capers, grilled asparagus, asiago polenta

PASTA BRAVA

wood-grilled chicken, fresh pappardelle,
cotto ham, peas, roasted mushrooms, asiago cream, pecorino

SEAFOOD FRA DIAVOLO

squid ink pasta, gulf shrimp, Calabrian chili, bay scallops, clams, mussels,
San Marzano tomato, basil, pecorino

TRATTORIA CHICKEN PARMESAN

prosciutto di parma, asiago cavatappi,
fontina, ricotta salata, oven-dried tomatoes, pomodoro, basil

BISTECCA

prime NY Strip topped with herb butter, asparagus, asiago cavatappi

DOLCI

TIRAMISU or CANNOLI

\$65 PER PERSON

*Price per person includes: Appetizer, Salad, Choice of Entrée, Choice of Dessert
Hot Bread and Butter & Soft Drinks.
Vegetarian Option Available.*

Price does not include tax or gratuity

BEVERAGE PACKAGES

2 PER PERSON

HOUSE BRANDS

house brand liquors, draft beer, 6oz house wine

\$15 PER PERSON*

PREMIUM

signature craft cocktails, draft beer,
any 6oz wine sold by the glass

\$20 PER PERSON*

BEER & WINE

unlimited 6oz house wine, draft beer

\$18 PER PERSON PER HOUR*

HOUSE BRAND LIQUOR/WINE/BEER

unlimited house brand liquors, draft beer, 6oz house wine

\$24 PER PERSON PER HOUR*

PREMIUM

unlimited signature craft cocktails, draft beer, any 6oz wine

\$29 PER PERSON PER HOUR*

MIMOSA BAR

prosecco, orange juice, cranberry juice, grapefruit juice, fresh oranges and berries

\$20 PER PERSON PER HOUR*

PROSECCO TOAST

glass of house prosecco

\$4 PER PERSON*

ON CONSUMPTION

We can create a custom beverage menu for your event or offer a fully open bar. You will be charged only for what is ordered at menu pricing.

*Price does not include tax or gratuity



VENUE

PRIVATE DINING

SEATING CAPACITY: 60 GUESTS

DINNER MINIMUM:

Monday – Thursday: \$2500 food and beverage minimum before 7% sales tax and 20% gratuity

Friday – Sunday: \$4000 food and beverage minimum before 7% sales tax and 20% gratuity

LUNCH MINIMUM:

Monday – Friday: \$1000 food and beverage minimum before 7% sales tax and 20% gratuity

Saturday & Sunday: \$2000 food and beverage minimum before 7% sales tax and 20% gratuity

MAIN DINING ROOM

WE CAN ACCOMMODATE ANY GROUP FROM 8 GUESTS TO 20 GUESTS

There are no food and beverage minimums for main dining large parties.

20% gratuity added to the final bill.