



# 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

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### 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

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### 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

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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

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\$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

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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

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\$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

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## 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

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\$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

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## 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

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\$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

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### 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

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\$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

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### 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

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unlimited 6oz house wine, draft beer

\$18 PER PERSON PER HOUR\*

## HOUSE BRAND LIQUOR/WINE/BEER

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

\$24 PER PERSON PER HOUR\*

## PREMIUM

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

\$29 PER PERSON PER HOUR\*

## MIMOSA BAR

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

\$20 PER PERSON PER HOUR\*

## PROSECCO TOAST

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glass of house prosecco

\$4 PER PERSON\*

## ON CONSUMPTION

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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





## PRIVATE DINING

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SEATING CAPACITY: 50 GUESTS

### **DINNER MINIMUM:**

Monday – Thursday: \$3000 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

## SEMI-PRIVATE DINING

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WE CAN ACCOMMODATE ANY GROUP FROM 8 GUESTS TO 30 GUESTS

There are no food and beverage minimums for semi-private dining space.

20% gratuity added to the final bill.