



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, torn basil, extra virgin olive oil, grilled bread

RHODE ISLAND CALAMARI FRITTI

cherry peppers, shaved lemon, roasted tomato aioli

TRATTORIA MEATBALLS

beef and pork, pomodoro, pecorino, torn basil, grilled housemade focaccia

ARANCINI

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

CAPRESE SKEWERS

heirloom tomatoes, fresh mozzarella, torn basil, balsamic

PIZZAS

ROASTED WILD MUSHROOM

roasted garlic, shallots, taleggio, pecorino, mozzarella, thyme

MARGHERITA

tomato sauce, fresh mozzarella, pecorino, torn basil

HOT SICILIAN

pepperoni, cup n char pepperoni, hot capicola, genoa salami, tomato sauce, mozzarella, asiago, pecorino, calabrian chili, oregano

FOUR CHEESE

mozzarella, fontina, taleggio, pecorino, fried sage,

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

romaine, radicchio, red onion, garlicky croutons, grana padano,
heirloom & grape tomatoes, Italian vinaigrette

SECONDI

PASTA BRAVA

fresh radiatori pasta, wood-grilled chicken,
cotto ham, peas, roasted wild mushrooms, asiago cream, pecorino

RAVIOLI GENOVESE

goat cheese, spinach & toasted pine nut ravioli
basil pesto cream, oven-dried tomatoes, pecorino

ITALIAN GRINDER

prosciutto cotto, genoa salami, mortadella, hot capicola,
smoked provolone, calabrian chili, lettuce, tomato, garlic aioli, French fries

\$27 PER PERSON

Price per person includes: Salad & Choice of Entrée

Hot Bread and Oil & Soft Drinks

Vegetarian Option Available.

Price does not include tax or gratuity

3 COURSE LUNCH MENU

AVAILABLE DAILY UNTIL 3PM

INSALATA

MISTICANZA

romaine, radicchio, red onion, garlicky croutons, grana padano,
heirloom & grape tomatoes, Italian vinaigrette

SECONDI

BUCATINI & MEATBALLS

pomodoro sauce, pecorino, torn basil

STUFFED GNOCCHI ALLA VODKA

cheese stuffed gnocchi, pink vodka sauce, roasted wild mushroom,
oven-dried tomato, torn basil, pecorino

CHICKEN PESTO MELT

grilled chicken, basil pesto aioli, fontina, romaine,
red onion, honey basil vinaigrette, housemade focaccia, French fries

DOLCI

TIRAMISU OR CANNOLI

\$32 PER PERSON

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

Hot Bread and Oil & Soft Drinks

Vegetarian Option Available.

Price does not include tax or gratuity



3 COURSE DINNER MENU

INSALATA

MISTICANZA

romaine, radicchio, red onion, garlicky croutons, grana padano,
heirloom & grape tomatoes, Italian vinaigrette

SECONDI

PASTA BRAVA

fresh radiatori pasta, wood-grilled chicken,
cotto ham, peas, roasted wild mushrooms, asiago cream, pecorino

PARMESAN CRUSTED SALMON

lemon caper gremolata, creamy asiago polenta,
chef's vegetable, charred lemon

TRATTORIA CHICKEN PARMESAN

prosciutto, pomodoro sauce, fontina, asiago radiatori pasta,
oven-dried tomatoes, parmesan, torn basil, pecorino

DOLCI

TIRAMISU OR CANNOLI

\$40 PER PERSON

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

Hot Bread and Oil & Soft Drinks

Vegetarian Option Available.

Price does not include tax or gratuity

4 COURSE DINNER MENU

ANTIPASTI

BELLA BRUSCHETTA

goat cheese, fresh roma tomato, torn basil, red onion, extra virgin olive oil, grilled bread

INSALATA

MISTICANZA

romaine, radicchio, red onion, garlicky croutons, grana padano,
heirloom & grape tomatoes, Italian vinaigrette

SECONDI

PARMESAN CRUSTED SALMON

lemon caper gremolata, creamy asiago polenta,
chef's vegetable, charred lemon

PASTA BRAVA

fresh radiatori pasta, wood-grilled chicken,
cotto ham, peas, roasted wild mushrooms, asiago cream, pecorino

TRATTORIA CHICKEN PARMESAN

prosciutto, pomodoro sauce, fontina, asiago radiatori pasta,
oven-dried tomatoes, parmesan, torn basil, pecorino

SHORT RIB RAGU

mafaldine pasta, slow braised short rib ragu,
pecorino romano, Italian parsley

DOLCI

TIRAMISU OR CANNOLI

\$48 PER PERSON

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

Hot Bread and Oil & Soft Drinks

Vegetarian Option Available.

Price does not include tax or gratuity



BELLABRAVA

SIGNATURE DINNER MENU

ANTIPASTI

BELLA BRUSCHETTA & RHODE ISLAND CALAMARI FRITTI

INSALATA

MISTICANZA

romaine, radicchio, red onion, garlicky croutons, grana padano,
heirloom & grape tomatoes, Italian vinaigrette

SECONDI

PARMESAN CRUSTED SALMON

lemon caper gremolata, creamy asiago polenta,
chef's vegetable, charred lemon

PASTA BRAVA

fresh radiatori pasta, wood-grilled chicken,
cotto ham, peas, roasted wild mushrooms, asiago cream, pecorino

CALABRIAN SHRIMP SCAMPI

spaghetti, American wild caught shrimp, garlic,
shallots, white wine butter, Calabrian chili, Italian parsley

TRATTORIA CHICKEN PARMESAN

prosciutto, pomodoro sauce, fontina, asiago radiatori pasta,
oven-dried tomatoes, parmesan, torn basil, pecorino

BISTECCA

6oz filet, sun-dried tomato with mushroom cream
chef's vegetable, mascarpone whipped potatoes

DOLCI

TIRAMISU OR CANNOLI

\$67 PER PERSON

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

Hot Bread and Oil & 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

\$24 PER PERSON*

BEER & WINE

unlimited 6oz house wine, draft beer

\$20 PER PERSON PER HOUR*

HOUSE BRAND LIQUOR/WINE/BEER

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

\$26 PER PERSON PER HOUR*

PREMIUM

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

\$32 PER PERSON PER HOUR*

MIMOSA BAR

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

\$21 PER PERSON PER HOUR*

PROSECCO TOAST

glass of house prosecco

\$5 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: 50 GUESTS

DINNER MINIMUM:

Monday – Thursday: \$3000 food and beverage minimum before sales tax and 20% gratuity

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

LUNCH MINIMUM:

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

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

SEMI-PRIVATE DINING

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.