



Wine Spectator Award of Excellence – Fodors Editors Pick – Frommers Choice
575.894.9866 - cafebellaluca.com

Welcome to BellaLuca! We are a one of a kind, locally owned family endeavor. Cafe BellaLuca offers an exceptional paradigm of hearty Italian food made a la minute, coupled with an exciting and progressive wine list, excellent service and a warm, inviting ambiance. We seek to embrace the uniqueness of the local culture while emphasizing culinary artistry in this growing community. We seek to excite and tantalize palates, from expert to novice with our fine fare. BellaLuca provides our guests with an experience that will go beyond just dining, inspired by our passion and respect for family, culinary arts and Italian food and culture. We see a community served by this passion and enriched by the joy and fulfillment great food brings to the table of life. Food and dining nurtures not only our bodies but also, the emotional and soulful core of ourselves. In sharing or serving food, we create a catalyst by which humanity is enriched in a loving and nurturing manner. We choose to serve you local and organic whenever possible. All of our seafood is wild caught. We aim to best serve each guest who chooses to dine with us. Please feel free to offer your suggestions and comments.
Cheers! - Jessica

Appetizers • Salads

| | | | |
|---|---------------|--|----|
| Soup du Jour House made soup of the day | cup 5, bowl 8 | Wedge Quartered iceberg with a drizzle of house made Maytag blue dressing, Maytag bleu cheese crumbles, diced red onion, crispy prosciutto | 10 |
| Fried Calamari Breaded calamari served in a sauté of roasted garlic, pepperoncini and roasted red peppers over baby field greens | 10 | Arugula Salad Wild organic arugula with roasted garlic, roasted red peppers and marmalade onions dressed in house made balsamic vinaigrette add grilled chicken for 4, grilled tiger shrimp for 10, salmon 9 | 10 |
| Shrimp Arrabbiati Tiger shrimp marinated in garlic and red pepper flakes. Grilled, served in a spicy heirloom tomato ragu with grilled crostini | 12 | Caesar Salad Traditional Caesar with parmesan puff pastry and anchovy add grilled chicken for 4, grilled tiger shrimp for 10, salmon 9 | 9 |
| Pesto Drenched Shrimp Tiger shrimp swimming in pesto with pancetta, sautéed to perfection | 16 | Organic Baby Field Greens Salad Choice of house made; balsamic vinaigrette, blue cheese, ranch add grilled chicken for 4, grilled tiger shrimp for 10, salmon 9 | 5 |
| Antipasto Assorted regional affetati, cheese, olives and marinated veggies | 10 | | |

Pasta • Pasta • Pasta

Substitute gluten free pasta 3

| | | | |
|---|----|---|----|
| Grown Up Mac-N-Cheese Black Forest ham, broccolini and sharp Vermont cheddar over penne | 18 | Spaghetti & Meatballs Our family recipe of the classic Italian offering | 12 |
| Alfredo Classic cream sauce over fettuccini pesto 1.25, chicken 4, or grilled tiger shrimp 10, grilled wild salmon 9 | 16 | Rigatoni Bolognese The most revered peasant dish of Italy! Our house marinara richly embellished Add with ground beef, veal and pork, finished with heavy cream and basil | 16 |
| Cannellini Beans & Greens Braised organic 'greens' du jour with cannellini beans over penne Add chicken cutlet 5, Italian sausage 4 | 13 | Chicken alla Parmigiana Breast of chicken breaded with house herbed bread crumbs, baked with marinara and cheese served over penne | 16 |
| Salmon Flake Pomodoro Heirloom cherry tomato, basil, garlic and wild salmon lightly sautéed and served over linguini | 17 | Eggplant alla Parmigiana Egg washed, skin on, purple eggplant, breaded and pan fried, then baked in layers with house marinara and cheese, served over penne | 13 |
| Clams in Garlic & White Wine Florida littleneck clams in an herb, garlic and wine broth served over linguini | 21 | Portabella alla Parmigiana Marinated Portabella mushroom stuffed with artichoke hearts, baked with marinara and cheese, served over penne | 14 |
| Lasagna Rustic vegetarian lasagna stuffed with spinach and imported dry ricotta add meatballs 4, meat sauce 3, Italian sausage 4 | 13 | Tiger Shrimp alla Parmigiana Grilled shrimp baked with marinara and cheese served on penne | 22 |

•• Entrees ••

All entrees are gluten free

| | | | |
|--|----|---|----|
| Tiger Shrimp Risotto English peas with tiger shrimp in a creamy mascarpone laced risotto | 28 | Filet of Beef 8oz Topped with strawberry balsamic glaze and served with smashed Yukon gold potato and vegetable du jour | 42 |
| Seafood Cioppino Stew Clams, squid and shrimp served in a roasted tomato and fennel stew | 25 | Grilled 12oz Ribeye Italian marinated, with vegetable du jour and smashed Yukon Gold potatoes | 27 |
| Seared Salmon Served with vegetable du jour & smashed Yukon gold potatoes | 25 | Wild Mushroom & Chicken Risotto Marinated & grilled chicken with caramelized carrots in a creamy mushroom risotto | 24 |

Sides: sautéed arugula, pasta, smashed Yukon potatoes, 1/3 lb house marinated olive blend, white bean cassoulet, roasted sweet potato, braised broccolini, braised Swiss chard, meatballs, Italian sausage 5 each

Chefs Choice Pizza & Calzones

Pizza: 12" \$14.50 14" \$16.50 calzone \$9.00

Piedmont – bolognese meat sauce, three cheese blend and fresh basil

Santa Barbara – roasted garlic sauce, shrimp, brie, garlic, spinach

White – roasted garlic sauce, three cheese blend, spinach

Grilled - roasted garlic sauce, goat cheese and onion marmalade

Roman – red sauce, proscuitto, pepperoni, salami, onion, mushroom

Sicilian – red sauce, artichoke hearts, roasted red peppers, capers, onions, olives, proscuitto

Capone – red sauce, pancetta, salami, proscuitto, soppressata, capocollo, sausage

New Mexico – red sauce, green chili, bacon, onion, mushroom

Napa Valley – extra virgin olive oil, artichoke, tomato, arugula, capers, garlic, red onion (add grilled shrimp!! \$4.25)

THE GODFATHER \$40 - roasted garlic sauce, arugula, brie, grilled shrimp and truffle oil topped with a thinly sliced medium rare 4oz filet of beef

THE Tessa-Sophia \$25 - roasted garlic sauce, baby spinach, caramelized onion, braised short rib

Build Your Own Pizza

Starts at \$9.50 (med.), or \$11.50 (lg.) with cheese. Add \$1.50 for each topping:

Artichoke hearts, bacon, basil, capers, capocollo, garlic, green chili, marmalade onions, mushrooms, olives, caramelized onion, pancetta, pepperoni, pepperoncini, proscuitto, roasted garlic, roasted red peppers, salami, sausage, soppressata, spinach, tomato

Premium Toppings:

Anchovy 2.00, Arugula 2.25, Brie 2.00, Fresh Mozzarella 2.00, Goat Cheese 2.00, Grilled Chicken 3.50, Grilled Gulf Shrimp 6.00, Lobster 7.00, Meatballs 4.00, Truffle Oil 2.00

Desserts

Brioche Bread Pudding with Caramelized Pear and Brandy Sauce \$7.95
Tahitian Vanilla Bean Crème Brule \$7.95 Sorbet & Gelato \$5.00
Chocolate Decadence \$6.95 Tiramisu \$7.95

Beverage

Fountain - Pepsi, Diet Pepsi, Dr. Pepper, Root Beer, Sprite \$2.50

Juice - Pellegrino Blood Orange, Pellegrino Lemon \$3.25

Mineral Waters - Pellegrino 14oz, Panna 14oz \$4.00

Brewed – Iced Organic Black Tea \$2.25, Coffee \$2.25, Hot Tea \$3.00

Italian Soda (ask about our many flavor choices) \$3.50

Full Espresso Drink Menu

All prepared with our house blend 'Extra Dark Italian' 100% Arabica beans rich, delicious, organic and fair trade!

Also available by the pound – ground or whole bean.

Inquire about catering; we do everything from party platters to luxury catered events!!

The BellaLuca staff works diligently to ensure that the experience you have with us is perfect. If you would like to speak with a manager, please ask. We are always available to answer questions about the restaurant, the wine list or to discuss special events or catering.

If our menu does not satisfy your dine out needs, please make a special request and our culinary team will do their best to honor your request including vegan, allergens or individual creations. Your special requests will be honored to the best of our ability.

We do ask that you understand what you are ordering before you do so. IT IS YOUR RESPONSIBILITY TO ALERT YOUR WAITER TO ANY ALLERGIES OR ANY OTHER DIETARY RESTRICTIONS (including vegetarian) BEFORE PLACING YOUR ORDER. Every ingredient in each dish is not listed here. We do reserve the right to charge for all items that are ordered.

20% Gratuity may be added to parties of 6 or more

20% Gratuity and \$10.00 service charge will be added to parties of 6 or larger that each requires separate checks

As a friendly reminder we do offer a 5% discount to all active military, firemen, policemen and border patrol agents!

Thank you for this opportunity to serve you!! We look forward to your next visit!