



BELLA VISTA
ITALIAN CUISINE

ilani desires to free the spirit
by celebrating the moments that fill life
with memorable and lasting experiences.



ANTIPASTI

FILET MIGNON CARPACCIO ^{GF}	24
Garlic aioli, arugula, shaved Parmesan Reggiano, capers, parsley, truffle oil	
FRIED CALAMARI	25
Pomodoro dipping sauce, lemon	
LOLLIPOP LAMB CHOPS ^{GF}	31
Red pepper salsa, arugula, balsamic glaze	
BAKED CLAMS OREGANATA	24
Half-Dozen Herb seasoned breadcrumbs, EVOO, lemon butter sauce	
MOZZARELLA STUFFED GARLIC BREAD	14
Pomodoro sauce, truffled Alfredo sauce	
BRUSCHETTA	18
Roma tomatoes, garlic, Parmesan Reggiano, EVOO, basil, balsamic glaze	
JUMBO LUMP CRAB CAKES	36
Baby arugula salad, lemon, remoulade	
HOUSE-MADE MEATBALLS	21
Pomodoro sauce, shaved Parmesan Reggiano, basil, crostini	
EGGPLANT ROLLATINI	19
Ricotta cheese, mozzarella, pomodoro sauce, shaved Parmesan Reggiano, basil	
ANTIPASTO MISTO FOR TWO	42
Prosciutto, salami, capicola, cotto ham, Parmesan Reggiano, buffalo mozzarella, artichokes, roasted peppers, Kalamata olives, grissini bread	

^{GF} = Gluten Free

Gluten Free pasta available upon request. 20% service charge on the total bill will be added for parties of five or more.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. (07-28-2025)

CRUDO

OYSTERS Ⓞ	25
Half-Dozen Cocktail sauce, mignonette, horseradish, lemon	
CHAR-GRILLED OYSTERS Ⓞ	28
Half-Dozen Pancetta, herb garlic butter, Parmesan Reggiano	
SHRIMP COCKTAIL	25
Chilled jumbo shrimp, cocktail sauce, lemon	
SEARED AHI TUNA Ⓞ	23
Spring onion, carrots, roasted peppers, cucumber, radish sprouts, avocado cream, citrus herb vinaigrette	
SEAFOOD TOWER FOR TWO Ⓞ	125
Poached lobster, shrimp, jumbo lump crab meat, oysters, tuna crudo, New Zealand green lipped mussels, served with cocktail sauce, mustard sauce, lemon	

INSALATA E ZUPPA

BURRATA CAPRESE Ⓞ	21
Heirloom tomatoes, EVOO, balsamic glaze, basil	
CAESAR	17
Little gem lettuce, Mediterranean white anchovy, garlic croutons, shaved Parmesan Reggiano, lemon, cherry tomatoes, house-made Caesar dressing	
PANZANELLA	17
Heirloom tomatoes, cucumber, red onion, Kalamata olives, garlic croutons, shaved Parmesan Reggiano, basil, red wine vinaigrette	
ARUGULA Ⓞ	16
Cherry tomatoes, lemon, EVOO, shaved Parmesan Reggiano	
MINISTRONE	9
Crushed tomatoes, cannellini beans, zucchini, green beans, carrots, celery, onion, ditalini pasta, Parmesan Reggiano	
POMODORO	9
Roma tomatoes, cream, garlic, EVOO, basil, Parmesan Reggiano, crostini	

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PRIMI

CARBONARA	26
Crispy pancetta, Parmesan Reggiano, egg, cream, spring peas, fettuccini	
PAPPARDELLE BOLOGNESE	34
Beef, veal, pork, onion, garlic, red wine, tomato ragu, Parmesan Reggiano, ricotta salata	
PENNE ALLA VODKA	28
Prosciutto, pomodoro sauce, vodka, cream, basil	
LINGUINI & CLAMS	32
Manilla clams, garlic, butter, white wine, lemon, parsley	
CHICKEN FETTUCCINE ALFREDO	32
Grilled chicken breast, parmesan cream, broccolini	
SPAGHETTI AL NERO DI SEPIE	45
Lobster, shrimp, calamari, garlic, white wine butter sauce, fine herbs, Calabrian chili	
LOBSTER RAVIOLI	42
Butter-poached lobster, wild mushrooms, tarragon cream, pecorino, black truffle	
SHRIMP SCAMPI	34
Garlic, white wine, butter, EVOO, parsley, lemon, linguini	
RICOTTA GNOCCHI	28
Handmade ricotta gnocchi with pink cream sauce and basil	
SPAGHETTI & MEATBALLS	28
Pomodoro sauce, house-made meatballs, Parmesan Reggiano, basil	

SECONDI

VEAL PARMIGIANA	48
Breaded bone-in veal chop, mozzarella cheese, pomodoro sauce, spaghetti, basil	
CHICKEN PARMIGIANA	36
Breaded chicken cutlet, mozzarella cheese, pomodoro sauce, spaghetti, basil	
OSSOBUCCO AL MILANESE	56
Slow-braised beef shank, pistachio gremolata, potato purée	
VEAL PICCATA	42
Pan seared veal loin, butter, lemon, white wine, capers, EVOO, parsley, spaghetti	
CHICKEN PICCATA	36
Chicken breast, butter, lemon, white wine, capers, EVOO, parsley, spaghetti	
EGGPLANT PARMIGIANA	28
Eggplant, pomodoro sauce, mozzarella cheese, basil	

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BISTECCA E PESCE

PORCINI CRUSTED RIBEYE (GF)	65
16 oz C.A.B.* ribeye, carmalized cipollini onion, thyme, Barolo demi-glace	
FILET MIGNON (GF)	58
8 oz C.A.B.* filet , sautéed spinach, bearnaise sauce	
FLORENTINE NY STRIP (GF)	68
14 oz C.A.B.* strip loin, arugula, shaved Parmesan Reggiano, lemon, EV00	
PISTACHIO & HERB-CRUSTED LAMB RACK	64
Crispy fennel, Marsala peppercorn sauce	
PAN-SEARED HALIBUT (GF)	48
Creamed spinach, cherry tomatoes, capers, Prosecco beurre blanc	
GRILLED KING SALMON (GF)	42
Melted artichokes, lemon-caper butter, white wine	

CONTORNI

BALSAMIC GLAZED BRUSSELS SPROUTS (GF)	12
GRILLED ASPARAGUS WITH LEMON (GF)	10
LOBSTER MAC & CHEESE	28
WHIPPED POTATOES (GF)	8
GARLIC BROCCOLINI (GF)	10
FETTUCCINE ALFREDO	25

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