

Cafe Bella

INSPIRED BY THE MEDITERRANEAN LIFESTYLE

Choice of one from each course

First Course:

Bella's Hummus – Bella's special homemade recipe served with warm pita.

Bruschetta – Goat cheese and tomato bruschetta finished with basil pesto and mixed baby greens.

Mussels – Fresh steamed mussels sautéed in a white wine garlic broth.

Second Course:

Shrimp and Scallop Scampi Fettuccine - Tossed with broccoli florets and cherry tomato finished in a white wine beurre blanc.

Pollo Agro Dolce - Citrus-clove marinated breast of chicken sautéed with mushrooms, Onion, bell pepper, raisins, & pine nuts, a sweet-sour balsamic reduction sauce. Served with roasted redskin potatoes and sautéed French beans.

Beef Tenderloin – Brown sugar spiced beef tenderloin served with Dijon beans and Gorgonzola potatoes.

Third Course:

Vanilla Crème Brule with fresh berry
House Made Carrot Cake with cream cheese icing

3 courses for \$26.09

September 15th – 19th

Tax and gratuity not included

Alcohol & beverages not included

Reservations Recommended

CANNOT BE COMBINED WITH OTHER OFFERS AND DISCOUNTS

Add Wine pairing with each course - \$15

Restaurant Week Pairings:

Bridlewood Estate Chardonnay 2006

Martin Codax Rioja Tempranillo 2006

Chandon Brut Classic

THE ORIGINAL



GREATER CINCINNATI
RESTAURANT WEEK

SEPTEMBER 14th - 20th 2009