

# L U N C H M E N U

## A P P E T I Z E R S

<b>ANTIPASTA</b>	11.99
Italian meats, Artisan cheeses and marinated vegetables served with appropriate garnishes and crostinis	
<b>ROASTED MUSHROOM CROSTINI</b>	8.99
roasted mushrooms and goat cheese spread on toasted baguette with mixed greens and garlic vinaigrette	
<b>CARPACCIO *</b>	9.99
beef tenderloin grilled to rare then thinly sliced, served with roasted pepper relish, parmesan, crostinis, extra virgin olive oil and roasted garlic vinaigrette	
<b>HUMMUS TRIO</b>	7.99
white bean-parmesan, black bean-poblano, garbanzo- roasted vegetable with crispy flatbread, cucumbers and tomatoes	
<b>TOMATO BRUSCHETTA</b>	8.99
tomatoes marinated in extra virgin olive oil, red onion, basil and balsamic vinegar with Parmesan cheese on toasted crostinis	
<b>CALAMARI</b>	8.99
flash-fried calamari marinated in pesto served over pomodoro sauce with lemon and garlic aioli	
<b>WILD MUSHROOM POLENTA</b>	8.99
creamy parmesan polenta, wild mushroom ragout, butternut squash, tomatoes, swiss chard, Grassfield's gouda	

## S A L A D S

add Fried Calamari or Grilled Chicken 3.99	
Grilled Salmon, Shrimp or Hanger Steak 5.99	
<b>SOUP &amp; SALAD COMBO</b>	7.99
cup of soup with a petite maison salad. Other salads listed below are available in a petite size with a cup of soup for the price of the salad	
<b>GREEK</b>	7.99
vine ripened tomatoes, cucumbers, kalamata olives, roasted peppers, croutons, & feta cheese tossed with arugula and lemon herb vinaigrette	
<b>ARUGULA</b>	10.99
arugula, grilled chicken, pears, cashews, red peppers, grapes, red onion and parmesan with Dijon vinaigrette	
<b>PROSCIUTTO AND MELON</b>	9.99
melon, strawberries, red onions, pistachios, gorgonzola, prosciutto, Vertical Paradise Farm's baby lettuces, port wine vinaigrette	
<b>WARM SPINACH</b>	8.99
house-made slow smoked bacon, dried fruits, poached pears, roasted butternut squash, Michigan maple syrup-pecan vinaigrette, Polkton Corners cheese	
<b>CAESAR</b>	petite 4.99 regular 6.99
romaine with focaccia croutons and parmesan add anchovies for 1 dollar	
<b>MAISON</b>	petite 3.99 regular 5.99
baby lettuces tossed with tomato, cucumber, onion, and croutons with choice of house made dressings	

## P A S T A S

<b>RIGATONI BOLOGNESE</b>	11.99
tube pasta tossed with a traditional meat sauce of ground beef tenderloin, pork and Italian sausage	
<b>SPINACH-GOAT CHEESE GNOCCHI</b>	13.99
house-made gnocchi tossed with summer vegetable ratatouille and tomato-saffron broth	
<b>SEAFOOD SPAGHETTI</b>	15.99
shrimp, scallop and mussels with peppers, tomatoes and olives in a spicy tomato sauce	
<b>HARVEST RAVIOLI</b>	13.99
butternut squash ravioli with mushrooms, roasted vegetables honey-truffle mushroom jus	
<b>SMOKED SAUSAGE SPAGHETTI</b>	13.99
hand crafted sausages with grilled tomatoes, roasted peppers, onions, garlic, sweet corn, Michigan white cheddar, fresh basil and EVO	
<b>ROTINI CON POLLO</b>	11.99
spiral shaped pasta, roasted chicken, pesto cream sauce and Parmesan cheese topped with pine nuts	
<b>FOUR CHEESE RAVIOLI</b>	12.99
house-made four cheese and spinach ravioli with vine ripened tomatoes, shallot, garlic, spinach and EVO	
<b>PIZZAS</b>	
<b>RUSTICA</b>	12.99
Italian sausage, pepperoni and mozzarella over house-made pizza sauce topped with parmesan cheese	
<b>HAND CRAFTED SAUSAGE</b>	12.99
with mushrooms, potato, spinach, onions, Lakeview white cheddar, Michigan dijon and roasted garlic cream add an over easy egg for 1 dollar	
<b>BELLA VITA</b>	12.99
smoked ham, pepperoncini, red onions, tomatoes, bacon and fresh mozzarella over house made tomato sauce	
<b>FORMAGGI</b>	12.99
goat cheese, gorgonzola, fresh mozzarella and parmesan with wild mushrooms, asparagus and freshly chopped rosemary over garlic oil	
<b>MEDITERRANEAN</b>	12.99
pesto, tomatoes, red onions, roasted peppers, baby spinach, artichokes and feta cheese topped with fresh oregano	
<b>GRILLED CHICKEN</b>	12.99
chicken breast, grilled vegetables, roasted pepper pesto, mozzarella, feta, basil and spinach	

## E N T R É E S

<b>SALMON *</b>	15.99
over multi grain and vegetable pilaf with arugula-almond pesto	
<b>CASSOULET</b>	11.99
braised pork, bacon and sausage slowly stewed with white beans, and topped with rotisserie roasted chicken leg & thigh add an over easy egg for 1 dollar	
<b>ROASTED CHICKEN PICATTA</b>	14.99
rotisserie roasted chicken breast over Bistro mashed potatoes, grilled asparagus and tomato picatta sauce	
<b>PAELLA *</b>	15.99
tiger shrimp, scallops, mussels, chorizo sausage and grilled chicken with saffron infused rice, tomatoes, asparagus and a tomato vinaigrette	
<b>STEAMED MUSSELS *</b>	9.99
steamed in citrus-saffron broth with chorizo, fennel, roasted onion, fingerling potatoes, fresh herbs and toast points	

INQUIRE WITH YOUR SERVER ABOUT DAILY SPECIALS

## S A N D W I C H E S

served with kettle chips - add fries 2.59	
<b>LOCAL CHEESE &amp; VEGETABLE</b>	9.99
grilled flatbread with 3 local cheeses, portobellos, roasted peppers, tomatoes, spinach and asparagus and tomato-saffron jus	
<b>CHICKEN</b>	9.99
grilled chicken breast, white cheddar, bacon, avocado relish, tomatoes and arugula with herb aioli on grilled flatbread	
<b>ITALIAN</b>	9.99
smoked ham, capricola, pepperoni, tomatoes, roasted peppers and mozzarella on focaccia with olive mayonnaise	
<b>'BELLA VITA' FRENCH DIP</b>	10.99
shredded braised beef tossed with roasted mushrooms, onions and gorgonzola on French baguette with au jus	
<b>BLT</b>	8.99
apple-wood smoked bacon, vine-ripened tomatoes, fresh mozzarella, arugula, red onion and balsamic vinaigrette on baked French baguette	
<b>TURKEY</b>	8.99
all natural Michigan turkey tossed with white cheddar, Dijon vinaigrette, sliced apples, bacon and tomatoes with romaine lettuce on sourdough	

## BELLA VITA PASTA PRONTO 11.99

Includes a Fountain Pop, Coffee, or Ice Tea

### M O N D A Y

Soup du Jour-made from scratch daily  
Mushroom Rotini- spiral noodle, roasted mushrooms and caramelized onions tossed with truffle parmesan cream  
Vanilla Gelato

### T U E S D A Y

Mushroom Bruschetta-roasted mushrooms, goat cheese spread on crostinis  
Rigatoni Bolognese-tube pasta with house-made meat sauce  
Seasonal Sorbet

### W E D N E S D A Y

Tomato Bruschetta-tomatoes, balsamic, basil, red onion, EVO on crostinis  
Rigatoni Carbonara-tube pasta tossed with chicken, bacon, peas, tomatoes and onions in a creamy egg liaison sauce  
Fresh Fruit Shortcake

### T H U R S D A Y

Petite Greek Salad-tomatoes, cucumbers, olives, feta, and arugula in lemon-herb vinaigrette  
Risotto-fresh fish and assorted seafood with tomatoes and carnaroli rice  
Chocolate Gelato

### F R I D A Y

Caesar Salad-traditional  
Rotini Con Pollo-spiral shaped pasta tossed with roasted chicken, pesto cream sauce and parmesan cheese and with toasted pine nuts  
Tiramisu-the classic Italian "Pick me up" dessert

### Bistro Bella Vita

44 Grandville Ave SW, Grand Rapids, MI 49503  
616-222-4600/(F)616-222-4601  
www.bistrobellavita.com

An Essence Restaurant Group Establishment

Also serving you at:

The Green Well, 924 Cherry Street SE GR, MI 49506  
616-808-3566 www.thegreenwell.com

\*NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, FISH, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

~ A 20% gratuity will be added to groups of ten or more

## GLASS WHITES

101	<b>Moscato d'Asti Dulcis</b> , Italy	7.99	27.99
	A classic wine from the Piemonte region; pale straw yellow with a beautiful semi-sweet floral bouquet. Enjoy Moscato d'Asti as an aperitif or as a fine accompaniment to your favorite dessert.		
102	<b>Late Harvest Riesling</b> Chateau Grand Traverse	8.99	35.99
	Tantalizing aromas of sweet pear and citrus give way to flavors of peach, apricot, and green apple. A gem from our friends in northern Michigan.		
103	<b>Riesling</b> Kung Fu Girl, Charles Smith Wines, WA	7.99	27.99
	Lush, dry and racy on the palate, with a gripping, substantial peach flavor and notes of fine minerals in the nuanced finish.		
104	<b>Gewürztraminer</b> Helfrich, Alsace	7.99	27.99
	Floral nose with notes of peaches and just a touch of Muscat; spice and lychee come through on the palate.		
105	<b>Pinot Gris</b> Kotare, Marlborough, New Zealand	6.99	23.99
	Fresh fruit flavors of tangerine, lime, and grapefruit with dry crisp acidity.		
106	<b>Gruener Veltliner</b> Huber, Austria	7.99	27.99
	Delicate fresh green apple aromas winding to flavors of lemon, lime and peaches. Crisp and natural spice dance on the tongue ending in mineral essence.		
107	<b>Viognier</b> Domaine Austruc, France	8.99	31.99
	This delicious wine from Southern France is intense with aromas of white peach, pear and honey. Rich and aromatic on the palate with a beautifully long finish.		
108	<b>Rosé of Malbec</b> Crios, Mendoza, Argentina	8.99	31.99
	Flavors of strawberries and cherries intensify the palate with some spicy notes and a clean dry finish. Wow!!!		
109	<b>Moschofilero</b> Boutari, Mantinia, Greece	8.99	31.99
	You will not believe how angelic this wine is. The sweet smell of honeysuckle is followed by the natural sweetness of peach and tangerine.		
110	<b>Sauvignon Blanc</b> Seaglass, Santa Barbara, CA	6.99	23.99
	Tropical fruit aromas and a clean grassiness yield to a well balanced wine with a hint of melon.		
111	<b>Sauvignon Blanc</b> Zeal, Marlborough, New Zealand	8.99	31.99
	Guava, passion fruit and gooseberry notes with vibrant racy acidity. Great with salads, seafood or to take the heat off of spicy cuisine.		
112	<b>Chardonnay</b> Novellum, Vin De Pays, France	7.99	27.99
	Subtle aromas of white peach, toasted almond, hazelnut, flowers and fine herbs. Try with our salmon or rotisserie chicken.		
113	<b>Chardonnay</b> Woop Woop, South Eastern Australia	8.99	31.99
	100% stainless steel fermentation imparts the classic Chablis traits of bright acidity, citrus zest and a crisp mouth feel. Enjoy with rustic foods.		
114	<b>Chardonnay</b> Clos Du Val, Carneros, California	11.99	39.99
	Pale gold in color, aromas of pear, peach and citrus, as well as some sweet toast greet the nose. Full bodied on the palate with vibrant flavors of concentrated fruit.		

## GLASS REDS

201	<b>Pinot Noir</b> Cycles Gladiator, California	6.99	23.99
	Strawberry and cherry notes on the nose and smooth silky texture on the palate.		
202	<b>Pinot Noir</b> Joseph Drouhin 'Laforet', Burgundy	8.99	31.99
	Old school meets new school; great earthiness and vibrant fresh fruit.		
203	<b>Merlot</b> Montevina, California	6.99	23.99
	Off-the-vine rich boysenberry and red currant fruit slipping to a subtle end.		
204	<b>Chianti</b> Querceto, Tuscany, Italy	6.99	23.99
	Great earthy texture with dark fruits and a light natural acidity, great food wine.		
205	<b>Tempranillo</b> Bodegas Ercavio, La Mancha, Spain	7.99	27.99
	Complex aromas of dark fruit mixed with hints of cedar, vanilla and coffee on the nose. On the palate, the wine is velvety, full bodied and intense.		
206	<b>Malbec</b> Zolo, Mendoza, Argentina	7.99	27.99
	Smooth round tannins and concentrated ripe fruits with toasty notes delivered from eight months in oak.		
207	<b>Malbec</b> Decero 'Remolinos Vineyard', Argentina	9.99	36.99
	Single vineyard goodness. Thick, rich tannins make way for lovely spice notes, savory fruit, excellent balance, and a pure finish.		
208	<b>Zinfandel</b> Four Vines, California	7.99	27.99
	Luscious blackberry and spicy plum fruit give this wine a rich mouth feel that trails into a velvety toasted oak finish.		
209	<b>Shiraz</b> 2 Up, South Australia	8.99	31.99
	Bright aromas and flavors of spicy blueberry and plum, dark cherry with a sub-hint of chocolate, beautifully integrated oak and a long lingering finish.		
210	<b>Syrah</b> Baileyana 'Firepeak Vineyard', California	8.99	31.99
	This single vineyard estate Syrah is complex and full bodied, displaying characteristics of ripe blueberry and concentrated blackberry flavors with a hint of vanilla oak character and a soft, yet spicy core.		
211	<b>Cabernet Sauvignon</b> Black Opal, Australia	6.99	23.99
	Blackberry, cherry and smoke on the nose; full and luscious on the finish.		
212	<b>Cabernet Sauvignon</b> Annabella, Napa Valley, CA	9.99	36.99
	Hedonistic by nature, but with a fully flavored personality and smooth finish.		
213	<b>Cabernet Sauvignon</b> Chateau Chevalier, Napa, CA	11.99	43.99
	Rich red fruits, coffee, chocolate and cedar. A nicely done voluptuous Cabernet.		
214	<b>'The Phantom'</b> Bogle, California	10.99	39.99
	A blend of Petite Syrah, old vine Zinfandel & old vine Mourvedre. This deep purple monster will smack you silly. Do you hear the footsteps?		

## HALF BOTTLES SPARKLING

601	<b>Brut Rosé</b> Domaine Chandon, Carneros, California	7.99	187ml
602	<b>Champagne Brut</b> 'Classic' Deutz, France	32.99	375ml
603	<b>Champagne Brut</b> Veuve Clicquot Ponsardin, FR	36.99	375ml

## SPARKLING WINES

301	<b>Prosecco</b> Trevisiol, Italy	7.99	27.99
302	<b>Brut</b> Gloria Ferrer, NV, Sonoma, California	8.99	31.99
303	<b>Brut</b> Shady Lane, Leelanau, MI	34.99	
304	<b>Brut</b> Argyle, Willamette Valley, Oregon	38.99	
305	<b>Brut Premier Cru</b> Nicolas Feuillatte, NV Champagne, France	54.99	
306	<b>Brut</b> Veuve Clicquot Ponsardin, NV Champagne, France	62.99	
307	<b>Brut Rose Premier Cru</b> Nicolas Feuillatte, NV Champagne, France	64.99	
308	<b>Brut Cuvee Palmes d'Or</b> Nicolas Feuillatte 1995, Champagne, France	169.99	
309	<b>Brut</b> Dom Perignon, Vintage 2000, Champagne, France	189.99	
310	<b>Brut</b> Perrier-Jouët, Vintage 1999 Fleur de Champagne, Champagne, France	179.99	

## BOTTLE WHITES

121	<b>Riesling</b> Domane Wachau, Austria	39.99
122	<b>Riesling</b> Georg Breuer, Rheingau, Germany	42.99
123	<b>Gewürztraminer</b> Thomas Fogarty, Monterey, CA	36.99
124	<b>Pinot Gris</b> Adelsheim Vineyard, Oregon	36.99
125	<b>Pinot Gris</b> Lucien Albrecht, Alsace, France	36.99
126	<b>Viognier</b> Yalumba, Eden Valley, Australia	39.99
127	<b>Gavi di Gavi</b> Broglia 'la Meirana', Piedmont, Italy	39.99
128	<b>Sancerre</b> Lucien Crochet, Loire Valley, France	38.99
129	<b>Sauvignon Blanc</b> Honig, Napa Valley, California	36.99
130	<b>Sauvignon Blanc</b> Duckhorn, Napa Valley, California	44.99
131	<b>Fumé Blanc</b> Grgich Hills, Napa Valley, California	48.99
132	<b>Vouvray</b> Chateau Moncontour, France	34.99
133	<b>Chardonnay</b> Circa, Leelanau Peninsula, MI	36.99
134	<b>Chardonnay</b> Grgich Hills, Napa Valley, California	62.99
135	<b>Chardonnay</b> Wyncroft, Lake Michigan Shore, MI	58.99
136	<b>Chardonnay</b> Franciscan, 'Cuvee Sauvage', Napa, CA	52.99
137	<b>Chardonnay</b> Luca, Mendoza, Argentina	47.99
138	<b>Chardonnay</b> Gaja, 'Rossj-Bass', Piemonte, Italy	69.99

## BOTTLE REDS

220	<b>Burgundy</b> Domane Olivier Jouan, Cote De Nuits, France	62.99
221	<b>Burgundy</b> Delagrang, Cotes De Beaune, France	59.99
222	<b>Pinot Noir</b> Domane Serene 'Evenstad Reserve', 2006, Willamette Valley, OR	119.99
223	<b>Pinot Noir</b> Wyncroft, Lake Michigan Shore, MI	78.99
224	<b>Pinot Noir</b> Panther's Creek 'Shea Vineyard', Willamette, OR	56.99
225	<b>Pinot Noir</b> Hirsch 'Bohan Dillon', Sonoma Coast, CA	59.99
226	<b>Pinot Noir</b> Dovetail, Russian River Valley, CA	62.99
227	<b>Pinot Noir</b> Etude, Carneros, California	62.99
228	<b>Pinot Noir</b> Rodney Strong 'Reserve', 2007, RR Valley, CA	66.99
229	<b>Cotes du Rhone</b> Chateau des Tours, France	44.99
230	<b>Chianti Classico</b> Molino Di Grace, Tuscany, Italy	42.99
231	<b>Chianti Classico</b> Montegrossi, Tuscany, Italy	49.99
232	<b>Merlot</b> Rombauer, Carneros, California	39.99
233	<b>Merlot</b> Hall, Napa Valley, California	47.99
234	<b>Merlot</b> Pride Mountain, Sonoma/Napa County, California	89.99
235	<b>Merlot Blend</b> Larkmead 'Firebelle', Napa Valley, CA	69.99
236	<b>Zinfandel</b> Four Vines 'Maverick', Armador County, CA	39.99
237	<b>Zinfandel</b> Norman 'The Monster', Paso Robles, CA	39.99
238	<b>Zinfandel</b> Brown Estate, Napa Valley, CA	62.99
239	<b>Chateauf-neuf-du-Pape</b> Féraud-Brunel, France	62.99
240	<b>Chateauf-neuf-du-Pape</b> Chateau Beaucastel, 2006, France	159.99
241	<b>Chateauf-neuf-du-Pape</b> Perrin & Fils, Orange, France	57.99
242	<b>Malbec</b> Mendel, Mendoza, Argentina	49.99
243	<b>Malbec</b> La Posta 'Angel Paulucci Vineyard', Argentina	36.99
244	<b>Vino Nobile Di Montepulciano</b> Lunadoro, Tuscany, Italy	49.99
245	<b>Cabernet Franc</b> Bryes Estate, Old Mission Peninsula, MI	39.99
246	<b>Shiraz</b> Jim Barry 'Lodge Hill Vineyard', Clare Valley, AUS	42.99
247	<b>Shiraz</b> Mitolo 'Jester', McLaren Vale, Australia	39.99
248	<b>Shiraz</b> d'Arenberg 'The Footbolt', McLaren Vale, AUS	38.99
249	<b>Shiraz</b> Mitolo 'G.A.M.' McLaren Vale, Australia	78.99
250	<b>Syrah</b> Domane Serene 'Seven Hills Vineyard', Oregon	59.99
251	<b>Syrah</b> Clarendon Hills 'Liandra', 2004, Clarendon, AUS	139.99
252	<b>Grenache</b> Chateau Chateau, Barossa Valley, Australia	79.99
253	<b>Grenache</b> Clarendon Hills 'Clarendon', 2004, AUS	109.99
254	<b>Palazzo Della Torre</b> Allegrini, Veneto, Italy	42.99
255	<b>Super Tuscan</b> Poggio alla Guardia, Rocca Di Frassinello, IT	54.99
256	<b>Nebbiolo</b> Massolino, Piedmont, Italy	46.99
257	<b>Meritage</b> Igor Larionov 'Triple Overtime', Napa Valley, CA	49.99
258	<b>Meritage</b> Rodney Strong 'Symmetry', Alexander Valley, CA	69.99
259	<b>Cabernet Sauvignon</b> Hess 'Allomi Vineyard', Napa, CA	49.99
260	<b>Cabernet Sauvignon</b> Trefethen, Oak Knoll, Napa, CA	52.99
261	<b>Cabernet Sauvignon</b> Dovetail, Oak Knoll, Napa, CA	89.99
262	<b>Cabernet Sauvignon</b> Heitz Cellars, Napa Valley, CA	66.99
263	<b>Cabernet Sauvignon</b> Faust, Napa Valley, CA	69.99
264	<b>Cabernet Sauvignon</b> Jordan, Alexander Valley, CA	79.99
265	<b>Cabernet Sauvignon</b> Showket, Oakville, Napa Valley, CA	79.99
266	<b>Cabernet Blend</b> Cosentino 'M. Coz', 2001, Napa Valley, CA	179.99
267	<b>Cabernet Blend</b> Cyrus, 2004, Alexander Valley, California	119.99
268	<b>Cabernet Blend</b> Dominus, 2005, Napa Valley, California	149.99
269	<b>Cabernet Sauvignon</b> Mount Veeder Reserve, Napa Valley, CA	129.99
270	<b>Cabernet Sauvignon</b> Nickel & Nickel 'Vogt Vineyard', Napa, CA	159.99
271	<b>Bordeaux Blend</b> Gaja 'Magari', 2005, Tuscany, Italy	139.99
272	<b>Bordeaux</b> Chateau Grand Duroc Milon, Pauillac, France	57.99
273	<b>Tempranillo</b> Figuero 'Twelve Month', Spain	59.99
274	<b>Tempranillo</b> Figuero 'Noble 21 Month', 2003 Spain	139.99
275	<b>Brunello</b> Il Poggione Montalcino, 2004, Italy	99.99
276	<b>Amarone</b> Sartori 'Corte Bra', Italy	69.99
277	<b>Amarone</b> Tomasso Bussola, Veneto, Italy	99.99
278	<b>Barbaresco</b> Moccagatta 'Basarin', 1999, Italy	89.99