

L U N C H M E N U

A P P E T I Z E R S

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

S A L A D S

add Calamari or Grilled Chicken 3.99 Salmon, Shrimp or Steak 5.99	
SOUP & SALAD COMBO	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	
GREEK	7.99
vine ripened tomatoes, cucumbers, kalamata olives, roasted peppers, croutons & feta cheese tossed with arugula and lemon herb vinaigrette	
ARUGULA	10.99
arugula, grilled chicken, apples, cashews, red peppers, celery, fennel, grapes, red onion and parmesan with Dijon vinaigrette	
PROSCIUTTO AND FRESH FRUIT	9.99
melon, strawberries, blackberries, red onions, pistachios, gorgonzola, prosciutto, Vertical Paradise Farm's baby lettuces, port wine vinaigrette	
WARM SPINACH	8.99
house-made slow smoked bacon, dried fruits, poached pears, roasted butternut squash, Michigan maple syrup-pecan vinaigrette, Grassfield's gouda	
CAESAR	petite 4.99 regular 6.99
romaine with focaccia croutons and parmesan add anchovies for 1 dollar	
MAISON	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

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

E N T R É E S

SALMON*	15.99
over multi grain and vegetable pilaf with salsa verde	
CASSOULET	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	
ROASTED CHICKEN PICATTA	14.99
rotisserie roasted chicken breast over Bistro mashed potatoes, grilled asparagus and tomato picatta sauce	
PAELLA*	15.99
shrimp, scallops, mussels, chorizo sausage and grilled chicken with saffron infused rice, tomatoes, asparagus and a tomato vinaigrette	
STEAMED MUSSELS*	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

LOCAL CHEESE & VEGETABLE	9.99
grilled flatbread with 3 local cheeses, mushrooms, roasted peppers, tomatoes, spinach and asparagus and tomato-saffron jus	
CHICKEN	9.99
grilled chicken breast, white cheddar, bacon, avocado relish, tomatoes and arugula with herb aioli on grilled flatbread	
ITALIAN	9.99
smoked ham, capricola, pepperoni, tomatoes, roasted peppers and mozzarella on focaccia with olive mayonnaise	
'BELLA VITA' FRENCH DIP	10.99
shredded braised beef tossed with roasted mushrooms, onions and gorgonzola on French baguette with au jus	
BLT	8.99
apple-wood smoked bacon, vine-ripened tomatoes, fresh mozzarella, arugula, red onion and balsamic vinaigrette on baked French baguette	
TURKEY	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
Lemon Bar

T H U R S D A Y

Petite Greek Salad-tomatoes, cucumbers, onions, 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	Moscato d'Asti Dulcis, 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	Late Harvest Riesling Chateau Grand Traverse	8.99	31.99
	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	Riesling 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	Gewürztraminer Helfrich, Alsace, France	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	Pinot Grigio Villa Rubini, Friuli, Italy	6.99	23.99
	Fresh fruit flavors of tangerine, lime, and grapefruit with dry crisp acidity.		
106	Gruner Veltliner 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	Viognier The White Knight, California	8.99	31.99
	Extremely aromatic variety redolent of ripe peaches and wild flowers. A rich, soft wine with deep flavors of honey, peach, apricot and tangerine.		
108	Moschofilero 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.		
109	Sauvignon Blanc Joel Gott, California	6.99	23.99
	Tropical fruit aromas and a clean grassiness yield to a well balanced wine with a hint of melon. Enjoy.		
110	Sauvignon Blanc 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.		
111	Chardonnay 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.		
112	Chardonnay Hess, 'Su'skol Vineyard', California	11.99	43.99
	Flavors of lemon and orange zest mix on the palate with ripe tropical fruit flavors of pineapple and apricot, balanced by a hint of French oak. This medium-bodied wine is floral and aromatic with refreshing acidity on the finish.		

GLASS REDS

201	Pinot Noir Morande, Chile	6.99	23.99
	Strawberry and cherry notes on the nose, smooth with a touch of spice.		
202	Pinot Noir Gerard Bertrand, France	8.99	31.99
	ripe cheer fruit with wild raspberry flavors, nutmeg and brown spice with an elegant, balanced finish		
203	Merlot Montevina, California	6.99	23.99
	Off-the-vine rich boysenberry and red currant fruit slipping to a subtle end.		
204	Chianti Poggio Vignoso, Italy	6.99	23.99
	Great earthy texture with dark fruits and a light natural acidity, great food wine.		
205	Tempranillo 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	Malbec Zolo, Mendoza, Argentina	7.99	27.99
	Smooth round tannins and concentrated ripe fruits with toasty notes delivered from eight months in oak.		
207	Malbec 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	Zinfandel 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	Shiraz 2 Up, South Australia	8.99	31.99
	Bright aromas and flavors of spicy blueberry and plum, dark cherry with a subtle hint of chocolate, beautifully integrated oak and a long lingering finish.		
210	Valpolicella (Ripasso) "Monti Garbi"	8.99	31.99
	70% Corvina, 20% Rondinella, 10% Croatina & Oseleta Lots going on here, with big dark red fruit, cedar, smoke and licorice.		
211	Cabernet Sauvignon Lockwood, Monterey, CA	6.99	23.99
	Blackberry, cherry and smoke on the nose; full and luscious on the finish.		
212	Cabernet Sauvignon Napa Cellars, Napa, CA	11.99	43.99
	Rich red fruits, coffee, chocolate and cedar. A nicely done voluptuous Cabernet.		

HALF BOTTLES SPARKLING

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

SPARKLING WINES

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

BOTTLE WHITES

121	Riesling Spatlese Wehlener Sonnenuhr, Mosel, Germany	39.99
122	Riesling Domaine Hugel, Alsace, France	34.99
123	Gewürztraminer Thomas Fogarty, Monterey, CA	36.99
124	Pinot Gris Adelsheim Vineyard, Willamette Valley, Oregon	38.99
125	Pinot Gris Lucien Albrecht, Alsace, France	36.99
126	Pinot Grigio Jermann, Friuli, Italy	44.99
127	Viognier Yalumba, Eden Valley, Australia	39.99
128	Gavi di Gavi Olim Bauda, Piedmont, Italy	34.99
129	Sancerre Lucien Crochet, Loire Valley, France	38.99
130	Sauvignon Blanc Jax 'Y-3', Napa Valley	35.99
131	Sauvignon Blanc Duckhorn, St. Helena, Napa Valley	44.99
132	Fumé Blanc Grgich Hills, Rutherford, Napa Valley	48.99
133	Chinon Blanc Couly-Doutheil, Chinon, France	33.99
134	Chardonnay Chateau Graffiere, Macon, France	38.99
135	Chardonnay Grgich Hills, Rutherford, Napa Valley	62.99
136	Chardonnay Neyers, Carneros, Napa Valley	46.99
137	Chardonnay Franciscan, 'Cuvee Sauvage', Napa Valley	52.99
138	Chardonnay Chateau Montelena, St. Helena, Napa Valley	66.99

BOTTLE REDS

220	Burgundy Domane Olivier Jouan, Cote De Nuits, France	52.99
221	Burgundy Delagrang, Cotes De Beaune, France	49.99
222	Pinot Noir Domane Serene 'Evenstad Reserve', Willamette Valley, OR	94.99
223	Pinot Noir Panther's Creek 'Shea Vineyard', Willamette, OR	59.99
224	Pinot Noir Duckhorn 'Decoy', Anderson Valley, CA	59.99
225	Pinot Noir Dovetail, Russian River Valley, CA	62.99
226	Pinot Noir Etude, Carneros, California	62.99
227	Pinot Noir Rodney Strong 'Reserve', 2007, RR Valley, CA	72.99
228	Barbera Fontanafredda 'Briccotondo', Piedmont, IT	34.99
229	Cotes du Rhone Chateau des Tours, France	44.99
230	Chianti Classico Molino Di Grace, Tuscany, Italy	42.99
231	Chianti Classico Montegrossi, Tuscany, Italy	49.99
232	Merlot Seavey, Napa Valley, California	59.99
233	Merlot Hall, Napa Valley, California	47.99
234	Merlot Pride Mountain, Sonoma/Napa County, California	89.99
235	Zinfandel Saldo, Napa, California	49.99
236	Zinfandel Norman 'The Monster', Paso Robles, CA	39.99
237	Zinfandel Brown Estate, Napa Valley, CA	62.99
238	Chateauneuf-du-Pape Féraud-Brunel, France	62.99
239	Chateauneuf-du-Pape Chateau Beaucastel, 2006, France	159.99
240	Chateauneuf-du-Pape Perrin & Fils, Orange, France	57.99
241	Malbec Mendel, Mendoza, Argentina	42.99
242	Malbec La Posta 'Angel Paulucci Vineyard', Argentina	36.99
243	Vino Nobile Di Montepulciano Lunadoro, Tuscany, Italy	49.99
244	Cabernet Franc Bryes Estate, Old Mission Peninsula, MI	39.99
245	Shiraz Jim Barry 'Lodge Hill', Clare Valley, AUS	42.99
246	Shiraz Mitolo 'Jester', McLaren Vale, Australia	39.99
247	Shiraz d'Arenberg 'The Footbolt', McLaren Vale, AUS	38.99
248	Shiraz Mitolo 'G.A.M.' McLaren Vale, Australia	78.99
249	Syrah Qupe 'Bien Nacido', Santa Maria, CA	39.99
250	Syrah Zaca Mesa, Santa Ynez Valley, CA	42.99
251	Grenache Chateau Chateau, Barossa Valley, Australia	79.99
252	Gigondas Guigal, Rhone, France	49.99
253	Palazzo Della Torre Allegrini, Veneto, Italy	42.99
254	Super Tuscan Poggio alla Guardia, Rocca Di Frassinello, IT	54.99
255	Nebbiolo Massolino, Piedmont, Italy	46.99
256	Meritage Chappellet 'Mountain Cuvee', Napa Valley, CA	52.99
257	Meritage Rodney Strong 'Symmetry', Alexander Valley, CA	69.99
258	Meritage Trinchero, Napa Valley, CA	79.99
259	Cabernet Sauvignon Trefethen, Oak Knoll, Napa, CA	52.99
260	Cabernet Sauvignon Nickel & Nickel 'State Lane Ranch', Napa, CA	89.99
261	Cabernet Sauvignon Regusci, Stags Leap, Napa Valley, CA	66.99
262	Cabernet Sauvignon Faust, Napa Valley, CA	69.99
263	Cabernet Sauvignon Jordan, Alexander Valley, CA	79.99
264	Cabernet Sauvignon Showket, Oakville, Napa Valley, CA	79.99
265	Cabernet Sauvignon Barnett 'Rattlesnake', Napa Valley, CA	142.99
266	Cabernet Blend Cosentino 'M. Coz', 2001, Napa Valley, CA	179.99
267	Cabernet Blend Dominus, 2005, Napa Valley, California	149.99
268	Cabernet Sauvignon Silver Oak, Alexander Valley, CA	109.99
269	Cabernet Sauvignon Mount Veeder Reserve, Napa Valley, CA	129.99
270	Bordeaux Blend Gaja 'Magari', 2005, Tuscany, Italy	139.99
271	Bordeaux Chateau Grand Duroc Milon, Pauillac, France	57.99
272	Tempranillo Figuero 'Twelve Month', Spain	59.99
273	Tempranillo Figuero 'Noble 21 Month', 2003 Spain	139.99
274	Brunello Il Poggione Montalcino, 2004, Italy	99.99
275	Amarone Sartori 'Corte Bra', Italy	69.99
276	Amarone Tomasso Bussola, Veneto, Italy	99.99
279	Barbaresco Moccagatta 'Basarin', 1999, Italy	89.99