

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 grilled 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-parmesan, black bean-poblano, garbanzo- roasted vegetable with crispy flatbread, 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 Fried Calamari or Grilled Chicken 3.99	
Grilled Salmon, Shrimp or Hanger 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, pears, cashews, red peppers, grapes, red onion and parmesan with Dijon vinaigrette	
PROSCIUTTO AND MELON	9.99
melon, strawberries, 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, Polkton Corners cheese	
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, sweet corn, 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	
PIZZAS	
RUSTICA	12.99
Italian sausage, pepperoni and mozzarella over house-made pizza sauce topped with parmesan cheese	
HAND CRAFTED SAUSAGE	12.99
with mushrooms, potato, 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 arugula-almond pesto	
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
tiger 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, portobellos, 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
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
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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	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	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	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 Gris Kotare, Marlborough, New Zealand	6.99	23.99
	Fresh fruit flavors of tangerine, lime, and grapefruit with dry crisp acidity.		
106	Gruener 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 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	Rosé of Malbec 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	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.		
110	Sauvignon Blanc 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	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.		
112	Chardonnay 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	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.		
114	Chardonnay 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	Pinot Noir Cycles Gladiator, California	6.99	23.99
	Strawberry and cherry notes on the nose and smooth silky texture on the palate.		
202	Pinot Noir Joseph Drouhin 'Laforet', Burgundy	8.99	31.99
	Old school meets new school; great earthiness and vibrant fresh fruit.		
203	Merlot Montevina, California	6.99	23.99
	Off-the-vine rich boysenberry and red currant fruit slipping to a subtle end.		
204	Chianti Querceto, Tuscany, 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 sub-hint of chocolate, beautifully integrated oak and a long lingering finish.		
210	Syrah 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	Cabernet Sauvignon Black Opal, Australia	6.99	23.99
	Blackberry, cherry and smoke on the nose; full and luscious on the finish.		
212	Cabernet Sauvignon Annabella, Napa Valley, CA	9.99	36.99
	Hedonistic by nature, but with a fully flavored personality and smooth finish.		
213	Cabernet Sauvignon Chateau Chevalier, Napa, CA	11.99	43.99
	Rich red fruits, coffee, chocolate and cedar. A nicely done voluptuous Cabernet.		
214	'The Phantom' 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	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 Trevisiol, 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 Domane Wachau, Austria	39.99
122	Riesling Georg Breuer, Rheingau, Germany	42.99
123	Gewürztraminer Thomas Fogarty, Monterey, CA	36.99
124	Pinot Gris Adelsheim Vineyard, Oregon	36.99
125	Pinot Gris Lucien Albrecht, Alsace, France	36.99
126	Viognier Yalumba, Eden Valley, Australia	39.99
127	Gavi di Gavi Broglia 'la Meirana', Piedmont, Italy	39.99
128	Sancerre Lucien Crochet, Loire Valley, France	38.99
129	Sauvignon Blanc Honig, Napa Valley, California	36.99
130	Sauvignon Blanc Duckhorn, Napa Valley, California	44.99
131	Fumé Blanc Grgich Hills, Napa Valley, California	48.99
132	Vouvray Chateau Moncontour, France	34.99
133	Chardonnay Circa, Leelanau Peninsula, MI	36.99
134	Chardonnay Grgich Hills, Napa Valley, California	62.99
135	Chardonnay Wyncroft, Lake Michigan Shore, MI	58.99
136	Chardonnay Franciscan, 'Cuvee Sauvage', Napa, CA	52.99
137	Chardonnay Luca, Mendoza, Argentina	47.99
138	Chardonnay Gaja, 'Rossj-Bass', Piemonte, Italy	69.99

BOTTLE REDS

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