

D I N N E R 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	
CASSOULET	8.99
braised pork, bacon and sausage slowly stewed with white beans add an over easy egg for 1 dollar	
WILD MUSHROOM POLENTA	8.99
creamy parmesan polenta, wild mushroom ragout, butternut squash, tomatoes, swiss chard, Grassfield's gouda	
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 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	
LOBSTER - CRAB CAKES	12.99
over fennel, citrus, avocado salad, Vertical Paradise Farm's baby greens, tapenade and romesco vinaigrette	
CALAMARI	8.99
flash-fried calamari marinated in pesto served over pomodoro sauce with lemon and garlic aioli	
BAKED GOAT CHEESE	8.99
warm pan fried goat cheese with grilled crostinis, charred tomato and pepper ragout	
STEAMED MUSSELS *	9.99
steamed in citrus-saffron broth with chorizo, fennel, roasted onion, fingerling potatoes, fresh herbs and toast points	

S A L A D S

petite salads available for 2 dollars off regular price

GREEK	7.99
vine ripened tomatoes, cucumbers, kalamata olives, roasted peppers, croutons, & feta cheese tossed with arugula and lemon herb vinaigrette	
ARUGULA	7.99
farm-fresh arugula, apples, cashews, fennel, celery, grapes, red onion and parmesan with Michigan honey-dijon vinaigrette	
PROSCIUTTO AND MELON	8.99
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	6.99
romaine with focaccia croutons and parmesan add anchovies for 1 dollar	
MAISON	5.99
baby lettuces tossed with tomato, cucumber, onion, and croutons with choice of house made dressings	

P I Z Z A S

RUSTICA	12.99
Italian sausage, pepperoni and mozzarella over house-made pizza sauce topped with parmesan cheese	
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	
HAND CRAFTED SAUSAGE	12.99
with mushroom, potato, spinach, onions, Lakeview white cheddar, Michigan dijon and roasted garlic cream add an over easy egg for 1 dollar	

*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

E N T R É E S

ATLANTIC SALMON *	23.99
grilled to order over parsnip mashed potatoes, green bean amandine, house made bacon, Traverse City cherry-red wine brown butter	
LAMB CHOPS	27.99
grilled to order over multi grain and vegetable risotto with arugula-Michigan dijon and almond pesto	
PAELLA *	20.99
tiger shrimp, scallops, mussels, chorizo sausage and grilled chicken with saffron infused rice, tomatoes, asparagus and a tomato vinaigrette	
DUCK TWO WAYS	21.99
grilled to order breast and braised leg over slow cooked white bean and pork cassoulet with vegetables and Michigan honey-truffle demi glace add an over easy egg for 1 dollar	
ROTISSERIE CHICKEN	17.99
half of a rotisserie roasted chicken over 'Bistro' mashed potatoes, seasonal local vegetables and tomato picatta sauce	
GRILLED VEGETABLES	16.99
over multi grain and vegetable pilaf, arrabbiata sauce	
PORK TENDERLOIN *	19.99
grilled to order over butternut squash, mushroom and braised green risotto with dried cherry demi glace	
RR RANCH NEW YORK STRIP *	26.99
grilled to order with sweet potato fries, Michigan maple syrup, cauliflower, braised greens, Lakeview white cheddar fondue	
FILET MIGNON *	32.99
Certified Angus Beef tenderloin grilled to order over parmesan mashed potatoes, grilled asparagus and sauce bordelaise	
"BOEUF BOURGUIGNONNE"	23.99
slowly braised beef in red wine with baby potatoes and seasonal vegetables in natural herbed jus	
PASTAS	
RIGATONI BOLOGNESE	17.99
tube pasta tossed with a traditional meat sauce of ground beef tenderloin, pork and Italian sausage	
BRAISED PORK & POTATO GNOCCHI	18.99
roasted apples, butternut squash, cauliflower and braised greens with Michigan apple cider-maple jus	
SPINACH - GOAT CHEESE GNOCCHI	17.99
house-made gnocchi tossed with vegetable ratatouille and tomato-saffron broth	
SEAFOOD SPAGHETTI	19.99
shrimp, scallop and mussels with peppers, tomatoes and olives in a spicy tomato sauce	
HARVEST RAVIOLI	17.99
butternut squash ravioli with mushrooms, roasted vegetables honey-truffle mushroom jus	
SMOKED SAUSAGE SPAGHETTI	18.99
hand crafted sausages with grilled tomatoes, roasted peppers, onions, garlic, sweet corn, Michigan white cheddar, fresh basil and EVO	
ROTINI CON POLLO	17.99
spiral shaped pasta, roasted chicken, pesto cream sauce and Parmesan cheese topped with pine nuts	
FOUR CHEESE RAVIOLI	17.99
house-made four cheese and spinach ravioli with vine ripened tomatoes, shallots, garlic, spinach and EVO in a roasted tomato butter sauce with balsamic reduction	

FRESH, NATURAL CUISINE, MADE FROM SCRATCH

At Bistro Bella Vita, we are committed to the highest quality cuisine and hospitable service, featuring truly fresh, natural, healthy cuisine prepared from scratch every day. From Chef's Tables to special dietary needs, our culinary staff offers customized service to meet any dining desire. We at Bistro Bella Vita cherish the opportunity to deliver the ultimate dining experience to all of our guests.

Thank you for your patronage!

GIVE THE PERFECT GIFT

For anyone. For every occasion. Purchase online! Give the gift of fresh, natural cuisine - Gift Cards from Bistro Bella Vita! They make the perfect gift for any occasion from holidays to rewards and everything in between. Available in any amount you choose, Bistro Gift Cards make great gifts for associates, clients, family, and friends. The Gift of truly fresh, natural cuisine. There's nothing better.

Bistro Bella Vita

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An Essence Restaurant Group Establishment

Also serving you at:

The Green Well, 924 Cherry Street SE GR, MI 49506

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	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 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 subtle 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
279	Barolo Conterno, 1998, Piemonte, Italy	199.99

