

Small Plates, Sharables & Sides

Burrata Di Stefano Burrata, Roasted Red Pepper Sauce, Nduja Bread Crumbs, Lemon Zest, Chive	20
Crudo of the week Weekly inspiration, for 2	29
Frittura di Calamari Calamari, Fried Meyer Lemon, Shishito Pepper, Fresh lemon	21
Polpo Crispy Octopus, Baby Potato, Yuzu Squid Ink Aioli, Paprika Oil, Parsley	25
Porchetta Pork Belly, Pickled Red Fresno, Almonds, Green Onion, Chive	22
Culatello di Zibello Italy's Best Ham, The Big Brother of Prosciutto	39
The Summer Salad Heirloom Tomato, Bufala Cheese, Tuscan Olives, Avocado, Red Onion, Cabernet Vinegar, Olive Oil, Chives	21
Insalata Our Version of a Caesar, Little Gem, Anchovy, Garlic Dressing	15
Prosciutto Melone Weiser Farms Melons, Prosciutto St Danielle	21
Gorgonzola Salad Treviso & Arugula, Lemon Dressing, Gorgonzola, Walnuts	15

Pizza

La Diavola Tomato sauce, De Stefano Mozzarella, Spicy Salame	22
Black Truffle Prosciutto, Di Stefano Burrata, Black Truffle	28
Margherita Tomato sauce, Di Stefano Mozzarella, Basil, Olive Oil	18
Marinara Tomato sauce, Roasted Garlic, Sicilian Oregano & Basil	16
La Puglia Mozzarella, Potatoes, Nduja & Egg	26
Prosciutto Pomodoro, Basil & Fresh Mozzarella. Topped with fresh Arugula & Thinly Sliced Prosciutto.	25
Filetto Fresh Mozzarella, Sliced Garlic, Basil, Sicilian Oregano & Fresh Baby Heirloom Tomatoes	20

Pasta, made in house

Pasta of the Week Always Changing	MP
Amatriciana The Pasta of Amatrice, Guanciale, Peperoncino, Pecorino, Pomodoro, Bigoli	29
Ragu di Gamberi Chopped Shrimp, Pachino, Shellfish Brodo, Parsley, Lemon Zest	30
Norcia Pork Sausage, Roasted Porcini & Crimini mushrooms, Parsley, Tartufo Nero	35
Pomodoro Spaghetti, Imported Italian Tomatoes, Raw & Roasted Baby Heirloom Tomatoes, Fresh Basil, Artisan Olive Oil	19
Tagliolini a Tartufo Nero Tagliolini, Parmesan, Shaved Winter Truffle	55
Lasagna Bianca Spinach Pasta, White Bolognese, Besciamella	31
Ravioli Spinach Ravioli, Truffle Cream, Shrimp	34
La Nostra Bolognese Hand cut Egg Tagliolini, Braised Meats, Parmesano	32
Ricci di Mare Spaghetti, Sea Urchin, Shellfish Stock, Peperoncino	41

Large Plates

Acqua Pazza Branzino, Fish Stock, Baby Heirloom Tomatoes, Chopped Parsley, Lemon	39
Grass Fed Wagyu Ribeye Grass Fed Wagyu, Chanterelle "Marsala"	65
Pollo Croccante Crispy Free Range Chicken, Pea & Pistachio Pesto, County Line Lettuces	33
Agnello alla Griglia Grilled Lamb Chop, Artichoke, Tomato, Rosemary Salsa Verde	49
Seafood of the Week Ask your server!	MP
Fiorentina Triple Cut Porterhouse, Wood Grilled Then Oven Roasted, Great for Parties of 2 or more	158

Dessert

Dessert of the Week Weekly Inspiration	14	Gelato Hazelnut, Vanilla, Chocolate, Pistachio	8
Panna Cotta Amarena Cherry, Pistachio Crumble, Black Sesame	14	Affogato Vanilla Gelato, Espresso	14
Chocolate & Hazelnut Tart Dark Chocolate Cremeux, Hazelnut Praline, Orange Chantilly	15	Truffle Gelato Hazelnut Praline, Black Truffle	18

Wine short list

	Gls/Btl
Sparkling Wines	
Bertrand Senecourt Beau Joie Brut NV	30/125
Col Solivo Prosecco N/V	14/50
White Wines	
Rata Marlborough Sauvignon Blanc 2018	14/54
Santi Apostoli Pinot Grigio 2019	12/42
Sonoma Cutrer Chardonnay 2020	16/58
Victor Hugo Chardonnay 2018	14/50
William Fevre Chablis 2018	22/78
Red Wines	
Austin Hope Cabernet Sauvignon Paso Robles 2019	25/85
Cadia Barolo Monvigliero 2016	25/90
Villa Calcinaia Chianti Classico Cappone 2018	15/60
Crognolo Tenuta Sette Ponti 2018 - 94 JS	20/75
D'Aragona Montepulciano D'Abbruzzo 2017	12/45
Martin Ray Pinot Noir Sonoma Coast 2017	15/45
Synthesis Cabernet Sauvignon 2018 Napa Valley	25/99
Victor Hugo Cabernet Sauvignon 2018	16/54

Cocktails

Cocktail of the week Weekly Inspiration	18
Italian Classics	16
Signature Negroni	
Aperol Spritz	
Hugo	
Americano	
Negroni Bianco	
Limoncello Spritz	
Bello Specials	18
Tangerine Margarita	
Summer Spritz	
Black Out	
Antigua Moda	
Negroni al Limoncello	

Beer

Menabrea Italian	8
Red Trolley Dark Ale	8
Kona Big Wave Goldea Ale	8
Hoegaarden Wheat Beer	8
Stella Belgian Lager	8
Elysian Space Dust IPA	8

We all think we know Italian food. Chicken parmigiana. Fettuccini Alfredo. Pasta primavera. And those dishes can be delicious.... **they're just not Italian.** To be clear these dishes were invented in America. Italians in Italy do not eat them.

Californians have always been at the forefront of new food trends in America. Our goal at Bello is to share with the people of Orange County some of the traditional foods of Italy. But it is also to share some of the modern ideas that creative Italian chefs have been using in recent years.

What Is Traditional Italian Food? If one had to describe Italian food in two words one would likely choose ingredients and simplicity. First there is a tremendous focus on the best ingredients. For some ingredients this means seasonal. When tomatoes are in season, Italians eat a ton of fresh tomatoes. When chestnuts are in season Italians eat chestnuts. But not all great ingredients are seasonal. Italians have some of the best ham in the world and make some of the world's best cheeses. These are obviously eaten year round.

What do Italians do with these wonderful ingredients?

As little as possible. The idea is to present each ingredient to the diner at the peak of its flavor potential. A carrot should taste like a carrot. A pea should taste like a pea. Italian technique is deceptively "simple." The small number of ingredients in each dish should complement each other. Not compete for attention like a noisy kindergarten class.

What Is Modern Italian Food? Modern Italian food takes the classic Italian sensibilities of great ingredients and simplicity and creates new dishes. Sometimes these include non traditional ingredients like coconut milk or limes. Sometimes this may include an ingredient like coffee in a traditional pasta.

We do not believe that anyone in the United States is doing these modern dishes like they are made in Italy. Americans should be able to eat these delicious dishes without having to get on a plane.

And we can think of no better place to start than Orange County.