

Le
Bellissima

Restaurant & Bar

New Owner - New Management

Enjoy a marvelous Happy Hour
Monday to Friday - 3 pm to 6 pm

Monday & Tuesday 1/2 Off

Appetizers on our Bar

8:00 pm to 10:00 pm

*Come and experience
the fabulous Flavors
of our authentic,
Italian Pizza*

909 948-0948

11849 Foothill Boulevard

Rancho Cucamonga, CA 91730

Antipasta

We serve freshly baked Bread with Olive Oil & Balsamic Vinegar for dipping.

Breaded Mozzarella

Lightly breaded Mozzarella Cheese carefully fried and served with our freshly prepared Marinara Sauce. 5.95

Bruschetta

Freshly toasted Baguette touched by a scent of Garlic. Topped with a homemade

Tomato Sauce, ripe Tomatoes, Mozzarella Cheese, fresh Basil and Extra Virgin Olive Oil. 5.95

Royal Seafood

Lightly breaded tender Calamari and plump Shrimp served with our tangy Tartar and Cocktail Sauce. 8.95

Chicken Strips

Tender breaded Chicken Breast Strips carefully fried to a golden crisp. Served with your Choice of Dip. 6.90



Salads

Our Salads are served with your Choice of Dressing:

Ranch * Blue Cheese * Caesar

May we suggest our light House Dressing, A pleasing Blend of Extra Virgin Olive Oil, fresh Garlic, Lemon Juice, Dijon Mustard & Pepper.

Shrimp Avocado

Fresh Avocado stuffed with Shrimp blended with our signature Cocktail Sauce, fresh Chives, Parsley and ripe Roma Tomatoes. 9.95

Italian Plate

Fine Slices of ripe Roma Tomatoes and Mozzarella Cheese seasoned with Extra Virgin Olive Oil, Lemon Juice, Garlic and fresh Basil. 6.95

Croqu Salad

It's fabulous! Try it. Fresh Garden Greens with Roma Tomatoes, sun-dried Tomatoes and sweet Corn topped Red Onions, grilled Bacon and Garlic Toast topped with baked Italian Cheese. 8.45

"Fissaladierè" Onion Pizza

A traditional Pizza Dough topped with caramelized Onions, glazed in Olive Oil then blended with our creamy Alfredo Sauce. Herbs of the Provence and Black Olives. 6.95

Quiche Lorraine

A House specialty! A Tart Shell garnished with a Blend of Eggs, Cream, Country Ham, crispy Bacon, Fresh Mushrooms then topped with Swiss Cheese. 7.95

Special Sampler

A delightful Combination of our Quiche Lorraine and Fissaladierè (Onion Pizza). 7.95

Soup of the Day

Served by the Bowl. 5.45

Why we're cooking with Olive Oil!

Olive oil is an integral part of the "Mediterranean diet" which is associated with sensible tasty portions and slower, more enjoyable eating. People who eat a "Mediterranean diet" have been shown to have a remarkable variety of health benefits. Olive oil can quickly satisfy hunger and lead to fewer total calories ingested at mealtime. Studies suggest that olive oil decreases rates of cardiovascular disease and cancer. It is unclear if any single component of olive oil is responsible for these health benefits or if it is a combination of olive oil and a diet high in vegetables, fruit and fish.

Extra virgin olive oil is one of the few oils that can be eaten without chemical processing. (Nearly every other vegetable oil has not been detoxified and refined with steam and solvents). Fresh pressed olive oil can be eaten immediately and retains the natural flavors, vitamins, minerals, antioxidants, and other healthy products of the ripe olive fruit.

Doctors advocate lowering total fat and calories in a diet by substituting butter, margarine & tropical oils with healthy fats like olive oil.

Pasta

Our Pasta Dishes are served with your Choice of Spaghetti * Fettuccine * Linguine * Mostaccioli.

Add sliced, sautéed Chicken Breast 2.95

Add a Dinner Salad 1.95 * add freshly baked Garlic Bread 1.45



Pasta Napolitana

Tossed with a fresh Marinara Sauce. 10.95

Pasta Bolognese

The famous Combination of sautéed Ground Beef and our homemade Meat Sauce. 11.35

Broccopasta

Fresh sautéed Broccoli and Onions blended with a creamy Alfredo Sauce. 12.75

Chicken Pasta

Sautéed tender Chicken Breast, Onions and fresh Mushrooms blended with a creamy Alfredo Sauce or Tomato Sauce. 12.95

Pasta of the Sea

A delightful Array of smoked Salmon, Scallops and Scampi sautéed and combined with our creamy Sauce. 16.95

Ravioli

Pasta Packets generously filled with seasoned Beef. Served with your Choice of Sauce. Pesto * Gorgonzola * Tomato Sauce * Pesto & Mushroom Sauce 12.95 With baked Swiss Cheese on Top! add 2.00

Italipasta

Melted Italian Gorgonzola Cheese blended with our creamy Sauce. Enhanced with sun-dried Tomatoes. 12.95

Pasta Ai Pesto

Crushed fresh Garlic with fresh Basil and Extra Virgin Olive Oil simmered in a rich Cream Sauce. 12.75

Pasta Boccachio

Sautéed Chicken Breast with fresh Mushrooms in a creamy Porto Sauce. 13.25

Pasta Carbonara

A traditional Dish. Sautéed fresh Mushrooms with Slices of smoked Bacon finished in our rich Cream Sauce. 12.45

Lasagna Al Forno

A homemade Tradition. Layers of Pasta slowly baked with Alfredo Sauce, sautéed Beef and Ricotta Cheese. 12.95

Scampi Pasta

Sautéed Scampi with fresh Vegetables simmered in our "Aurora Sauce". 15.95

Did You Know?

Throughout our menu we would like to introduce you to the incredible health benefits of a high grade Olive Oil like the one used in the preparation of our Dishes.

"Did You Know?" that Extra Virgin Olive Oil is not only traditionally used in the regions of Southern France and Northern Italy but it also has tremendous health benefits...

Your Chef Christopher

Did You Know?

Olive Oil is a rich source of...

Vitamin E (a natural antioxidant) per tablespoon - 1.6 mg. or 2.3 IU (International Units)
(One tablespoon provides 8% of RDA for vitamin E.)

Vitamin K: The richest sources of vitamin K are green, leafy vegetables. One serving of spinach or collards, for instance, or two servings of broccoli provide four to five times the RDA. The greener the vegetable, the higher the content, say the researchers, because the vitamin is associated with the chlorophyll. Vegetable oils—soybean, canola and olive—and dressings containing them are the second best source - USDA.

Entrees

"Create your own favorite Dinner"

We offer you a Variety of fabulous, top-grade Cuts of Beef and Chicken.

Add a Dinner Salad 1.95

You choose your favorite Sauce...

Green Pepper Steak Sauce * Glazed Onions & Red Wine Sauce

Maitre D'Hotel Butter whipped Butter with fresh Herbs, Lemon Juice & Shallots

Shallot Sauce * Gorgonzola Sauce * Porto & Mushroom Sauce

...and now add two of your favorite Garnitures:

* Gratin Dauphinois

Slices of fresh Potatoes with Garlic slowly simmered in a Cream Sauce then baked.

* Sautéed fresh Vegetables

* Stuffed Provencale Tomato

A ripe Tomato stuffed with Bread Crumbs, Garlic, Parsley, Basil & Olive Oil then baked.

* Pasta

tossed with a light Tomato Sauce or Cheese

* Steak Fries

* Freshly prepared Mashed Potatoes

Upon your request we can grill or sauté your Meat.

Angus U.S.D.A. Choice Filet Mignon 22.95 Le Bellissimo™ Steak 16.95

Angus Choice Cut New York Steak 19.95 Chicken Breast 12.95

Angus Choice Cut Top Sirloin Steak 18.95 Veal Scaloppini 16.95

Seafood

Sauteed Scallops

Served in a white Butter Sauce with Sun-dried Tomatoes and your Choice of two Garnitures. 17.95

Filet of Salmon

Grilled or sautéed, served with our homemade Tomato Butter Sauce and Choice of two Garnitures from above. 19.95

Special Sampler Platter

A delightful Array of Salmon, Scampi and Scallops crowned with their Sauces. Served with two Garnitures of your Choice. 20.95

Scampi

Grilled or sautéed, served with our Italian Sauce (Olive Oil, fresh Garlic, Parsley, ripe Tomatoes, Lemon Juice) and Choice of two Garnitures from above. 17.95

Did You Know?

Fatty Acids: Olive Oil is a complex compound made of fatty acids, vitamins, volatile components, water soluble components and microscopic bits of olive. Primary fatty acids are Oleic and linoleic acid. Oleic acid is monosaturated and makes up 55-85% of olive oil. Linoleic is polyunsaturated and makes up about 9%. Linolenic, which is polyunsaturated, makes up 0-1.5%

Antioxidants: The flavonoid polyphenols in olive oil are natural anti-oxidants which have been shown to have a host of beneficial effects from helping antibodies to lowering cholesterol, blood pressure, and risk of coronary disease. There are as many as 5 mg of antioxidant polyphenols in every 10 atoms of olive oil.

Sweet Temptations

Ask your Server about our weekly changing Cold & Pastry Situations.

Dessert Sampler

A tantalizing Selection of our most favorite Desserts. 5.95

It's not too much! You will enjoy a

Chocolate Truffle Cheesecake * Raspberry Cheesecake * Cappuccino Cheesecake

Chocolate Mouse Cake

A rich Chocolate Mouse is poured into a Chocolate Cookie Crust, topped with whipped Cream. Handmade Chocolate Leaves and Curbs a crowning Touch for this Masterpiece. 5.95

Crème Brulee Cheesecake

A new Cheesecake Delight. A delicious Blend of our creamy Custard, Vanilla Bean and our Cheesecake. We finish it with a Layer of Caramel Glaze. 5.95

Tiramisu

A classic Italian Delicacy. Layers of white Cake and Lady Fingers soaked in and Espresso Marsala, filled with a Mascarpone Custard. The Cake is surrounded with Chocolate Ganache and topped with Sprinkles of Cocoa and a Chocolate Border. 5.95

Ice Cream Liegeois

Choose from * rich Chocolate * Spumoni French Vanilla * Strawberry Ice Cream Topped with real whipped Cream. 5.95

Children's Menu

Available for our little Customers 10 Years and under. Served with a Soft Drink.

Papa Pedro's Junior Pizza

A 7" thin Crust Pizza topped with Tomato Sauce, Pepperoni and lots of Cheese. 5.95

Spaghetti Bolognese

Lots of Spaghetti tossed with either Tomato Sauce or Meat Sauce. 5.95

Children Eat for \$ 1.00 Monday to Thursday!

11:00 am to 5:00 pm Available for the Children's Menu only

Limit one Child with one dining Adult. Not available for pre-booked Parties.

We have a Game Room just for Kids

Side Orders

Gratin Dauphinois 3.50
Sautéed fresh vegetables 3.50
Stuffed Provencale Tomato 3.50
Pasta with Tomato Sauce 3.50
Steak Fries 3.50
Mashed Potatoes 3.50
Extra Pizza Toppings 1.45
Dinner Salad 2.50

Beverages

Soft Drinks Free Refills 1.95
Lemonade Free Refills 1.95
Coffee & Hot Tea Free Refills 1.65
Raspberry Iced Tea 1.95
Iced Tea Free Refills 1.60
Bottled Water 2.75
St. Pellegrino * Perrier
Espresso 2.25
Cappuccino 2.85
Iced Cappuccino 3.75
Coffee Late 3.95
Hot Chocolate 1.90

Did You Know?

We offer a selective Variety of fabulous Wines, Beers and Cocktails for Your Enjoyment.

Ask your Server to show you our Wine List.

For consumption in our restaurant only. Prices are subject to change without notice.

Creative Menus by Design (877) 506-8513 © 03/04

Authentic Italian Pizza

We feature an authentic 11" Pizza with a thin, flaky Crust or traditional thick Crust.

Our large 16" Pizza is prepared with a thick Crust.

Our Dough is prepared according to a traditional Italian Recipe with Olive Oil.

Our House Tomato Sauce is prepared fresh from Scratch.

Ask your Server for the "Pilipli Sauce", a Mediterranean Specialty.
Olive Oil, a Touch of hot Pepper, fresh Garlic and Herbs of the Provence.

Vesuvio

Fresh Tomato Sauce with Goat Cheese, sun-dried Tomatoes, Broccoli, Parmesan Cheese, Basil and Oregano.
Medium 11.95 Large 22.95

Margarita

Homemade Tomato Sauce with Mozzarella Cheese and Oregano.
Medium 8.45 Large 16.50

Royal

"Aurore Sauce" (creamy Tomato Sauce) with Scampi and smoked Salmon, Mozzarella Cheese topped with a Blend of fresh Basil, Garlic, Olive Oil and Oregano.
Medium 14.25 Large 28.45

Mexicana

Homemade Tomato Sauce with Sausage, sweet Corn, fresh Avocado, Sour Cream, Cheddar Cheese and Oregano.
Medium 12.45 Large 23.95

Calzone

Homemade Tomato Sauce with Ham, fresh Mushrooms, Egg, Cream and Mozzarella Cheese. Topped with ripe Roma Tomatoes, fresh Basil and Garlic.
Medium 11.95

Hawaiian

Fresh Tomato Sauce with grilled Chicken Breast, Pineapple, a Touch of Curry, Cream and Mozzarella Cheese.
Medium 12.45 Large 22.95

Pepperoni

Homemade Tomato Sauce with Mozzarella Cheese, Pepperoni Slices and Oregano.
Medium 9.45 Large 18.50

Queen

Tomato Sauce with Ham, Mushrooms, Mozzarella Cheese, Egg and Oregano.
Medium 11.25 Large 21.50

King

Cream blended with Bacon, Garlic, sliced Red Onions and Egg. Topped with Mozzarella Cheese and Oregano.
Medium 11.95 Large 22.95

Italiana

Fresh Tomato Sauce with Gorgonzola, Parmesan and Mozzarella Cheese, fresh Mushrooms, Cream and Oregano.
Medium 11.25 Large 21.50

Napolitana

Fresh Tomato Sauce with sliced Pepperoni, fresh bell Peppers, sliced Red Onions, Mozzarella Cheese and Oregano.
Medium 11.15 Large 21.50

Vegetarian

Fresh Tomato Sauce with marinated Artichoke Hearts, Bell Peppers, Mushrooms, crisp Broccoli, Red Onions, Roma Tomatoes, Mozzarella Cheese and Oregano.
Medium 11.95 Large 22.95

Any additional Topping 1.45 extra.

Notes