

CAFÉ BELLA

RESTAURANT WEEK MARCH 23 – 27

HOURS OF OPERATION: TUESDAY THRU THURSDAY 5 PM – 9 PM; FRIDAY AND SATURDAY 5 PM - 10 PM;

LUNCH TUESDAY THRU SATURDAY 11AM – 2PM WWW.CAFEBELLAMASON.COM: 513-770-4141

CLOSED ON SUNDAY & MONDAY

3 COURSES FOR \$26.10 PER PERSON PLUS TAX & GRATUITY

1ST COURSE

ATLANTIC STEAMED MUSSELS WITH SWEET CHILI BROTH AND TOASTED CUMIN CROSTINI
BELLA'S HUMMUS (A SPECIAL RECIPE) WITH WARM PITA, PICKLED RED PEPPERS AND FETA
CHEESE

VEGETABLE RICOTTA BRUSCHETTA WITH MUSHROOMS, TOMATOES ARTICHOKES, CAPERS
AND MOZZERELLA

2ND COURSE

HOUSE SALAD WITH MIXED GREENS, TOMATOES, KATAMALA OLIVES FINISHED WITH LEMON
BASIL DRESSING

BELLA'S CHOP SALAD CUCUMBERS, OLIVES, TOMATOES, RED ONIONS, PITA CRUNCHY'S AND
CREAMY GARLIC DRESSING

3RD COURSE

CHICKEN SCALOPINI WITH HERB LINGUINE, TOMATOES, MUSHROOMS, CARMELIZED ONIONS
AND FETA CHEESE

HORSERADISH AND DIJON CRUSTED SHORT RIBS WITH SMASHED POTATOES AND PAN GRAVY
PAN SEARED SCALLOPS WITH GOAT CHEESE AND SPINACH RISOTTO FINISHED WITH STEWED
TOMATOES AND BASIL

NO SUBSTITUTIONS FOR THIS MENU, THIS OFFER NOT SUBJECT TO ANY ADDITIONAL DISCOUNTS, COUPONS PROMOTIONS OR
AT LUNCH. REGULAR DINNER & DESSERT MENU IS AVAILABLE A LA CARTE