



BELLA LUNA

Italian Bistro

da Guglielmo

Northern Italian Cuisine

Featuring Northern Italian cuisine by Chef and Owner, Guglielmo Ianni. Traditional Italian Favorites along with Seafood Specialties specializing in Italian and Mediterranean cuisine. Serving the Emerald Coast for over 25 years.

Welcome to our Tuscan Style Restaurant.



Tuscany Italian Bistro
Destin, FL

Tuscany Bistro Bar & Grill
Kenosha, WI

Ciao Bella Pizza
Miramar Beach, FL

ANTIPASTI - APPETIZERS

- ITALIAN ANTIPASTO** imported Italian meats and cheese, served with giardiniera 13.95
- MUSSELS DIAVOLA** mussels sautéed in a spicy marinara sauce (red) or white sauce 12.95
- SHRIMP AL FORNO** jumbo shrimp baked with Italian seasoned breadcrumbs, garlic and olive oil 12.95
- SHRIMP VESUVIO** jumbo shrimp marinated in Italian and spicy Creole seasoning with diced tomato, white wine and touch of cream 12.95
- CALAMARI FRITTI** calamari lightly breaded and fried, served with marinara 11.95
- BRUSCHETTA TOSCANA** grilled Tuscan bread brushed with garlic olive oil and topped with fresh diced tomatoes, prosciutto, basil and fresh mozzarella 9.95
- CAPRESE** sliced vine ripe tomatoes layered with fresh mozzarella and basil 10.95
- FRIED RAVIOLI** served with marinara sauce for dipping 8.95
- BREAD LOVERS BASKET** freshly baked rolls with our famous garlic olive oil dip 2.50



INSALATA - SALADS

- ZUPPA DEL GIORNO** ask your server for chef's special "Soup of the Day" 6
- CAESAR SALAD** 6.95 with grilled chicken add 3.75 with shrimp add 4.95
- GREEK SALAD** mixed greens, feta cheese, peppers, onions, cucumber, tomato, olives and pepperoncini with house dressing 8.95
- TUNA SALAD ADRIATICO** pan seared tuna, lightly spiced, served on mixed greens, cucumber, tomato, olives and house vinaigrette 13.95

PASTA

- ADD HOUSE SALAD TO ANY PASTA ENTRÉE 3.95 -

- LINGUINE AND MEATBALLS** pasta with meatballs in a marinara sauce 16.95
- FETTUCCHINE ALFREDO** pasta tossed in a creamy parmesan sauce 16.95
add chicken 3.75 add shrimp 4.95
- PENNE CARBONARA** pasta in a creamy parmesan cheese sauce with Italian bacon 17.95
- RIGATONI CIOCIARA** pasta with spicy Italian sausage, mushrooms, parmesan cheese in a pink sauce 17.95
- RAVIOLI POMODORO** meat or cheese raviolis with fresh crushed tomatoes and cheese 16.95
- LINGUINE BOSCIAOLA** pasta sautéed with prosciutto, wild mushrooms, diced tomato, artichokes, olives, garlic and touch of cream with parmesan reggiano 16.95
- VEGGIE PASTA** penne pasta sautéed with broccoli, wild mushrooms, olives, capers, artichokes, roast peppers, garlic and olive oil; topped with arugula 16.95



HOMEMADE PASTA

- ADD HOUSE SALAD TO ANY ENTRÉE 3.95 -

MANICOTTI TOSCANA baked manicotti in a creamy Alfredo sauce with mushrooms, prosciutto, parmesan and mozzarella cheese 18.95

MANICOTTI CLASSICO cheese manicotti baked with marinara sauce, mozzarella and parmesan cheese 16.95

LASAGNA AL FORNO baked layers of pasta filled with meat and ricotta cheese, parmesan and mozzarella cheese- homemade; a house specialty- 17.95

TORTELACCI TOSCANA pasta stuffed with veal, sautéed with sun dried tomatoes, wild mushrooms, white wine and cream 18.95

LINGUINE BOLOGNESE pasta with homemade ragu! Signature tomato and meat sauce with touch of cream and topped with parmesan cheese 17.95



GUGLIELMO'S FAVORITE PASTAS

- ADD HOUSE SALAD TO ANY ENTREE 3.95 -

LINGUINE PESCATORE pasta with clams, mussels, shrimp, scallops and fish, sautéed with garlic, olive oil and crushed plum tomato -choice of red or white wine sauce 22.95

RAVIOLI AL ARAGOSTA lobster ravioli topped with gorgonzola cheese in a vodka cream sauce 18.95

RAVIOLI ALLA PORTOFINO cheese raviolis with shrimp, scallops and mushrooms in a pink vodka sauce 20.95

LINGUINE VONGOLE pasta with sautéed baby clams in garlic, white wine, olive oil and fresh herbs 18.95

SHRIMP VENEZIANA pasta sautéed with blackened jumbo shrimp, diced tomato, shitake mushrooms, touch of cream, white wine and scallions 19.95

CAPPELLINI TOSCANA pasta sautéed with shrimp, artichokes, capers, olives, roasted peppers, mushrooms, fresh garlic and olive oil 19.95

LINGUINE GAMBERI pasta sautéed with jumbo shrimp, crushed plum tomatoes, red pepper flakes, white wine and Italian seasonings 19.95



Gluten-free pasta is available upon request for an additional charge of \$2.
Split fee of \$2 per plate when applicable.

Groups of 6 or more, 20% gratuity automatically added.

Consuming raw or undercooked meats, eggs, poultry or seafood poses a health risk to all individuals- especially if you have a medical condition

CARNE - MEAT

- ADD HOUSE SALAD TO ENTRÉE 3.95 -

VEAL PARMIGIANA breaded and then baked in a light marinara with parmesan and mozzarella cheese served over cappellini 22.95

VEAL PICCATA sautéed in white wine, artichokes, capers and butter lemon sauce with Italian seasonings served over cappellini 22.95

VEAL MARSALA sautéed with mushrooms and Marsala wine sauce, served over cappellini 22.95

VEAL ROMANA topped with prosciutto, mozzarella and spinach and then baked in a white wine demi-glace sauce. Served with vegetable of the day 22.95

CHICKEN PARMIGIANA breaded and baked with marinara, parmesan and mozzarella cheese, served over cappellini 18.95

CHICKEN TOSCANA topped with prosciutto, spinach and mozzarella with white wine demi-glace sauce. Served with vegetable of the day 19.95

CHICKEN PICCATA sautéed in white wine, artichokes, capers and butter lemon sauce with Italian seasonings and served over cappellini 18.95

CHICKEN MARSALA sautéed with mushrooms and Marsala wine sauce, served over cappellini 18.95

CARNE - MEAT

- ADD HOUSE SALAD TO ANY ENTRÉE 3.95-

FILET MIGNON 8oz grilled USDA choice center cut Angus filet with Italian demi-glace sauce 32.95

RACK OF LAMB New Zealand, 8 bone, rack of lamb marinated with rosemary and garlic, grilled and finished in a rosemary brown sauce - Guglielmo's favorite! 31.95



PESCE - FISH & SEAFOOD

- ADD HOUSE SALAD TO ANY ENTRÉE 3.95 -

TILAPIA VENEZIANA filet of fish topped with jumbo shrimp, baked with Italian seasoned breadcrumbs, diced tomato, garlic, capers, rosemary with lemon butter sauce 20.95

SALMONE AL NERO blackened salmon pan seared (or grilled) with lemon butter sauce, capers and spicy seasoning on a bed of marinated shitake mushrooms and arugula 21.95

PAN SEARED TUNA Ahi tuna marinated with Italian & Mediterranean seasonings, served on a bed of arugula and marinated shitake mushrooms; with vegetable of the day 22.95

GROUPER AL FORNO filet of Gulf grouper baked with Italian seasoned breadcrumbs, diced tomato, rosemary, garlic and lemon, served with vegetable of the day 28.95

GROUPER LIVORNESE Gulf grouper sautéed with olives, capers, onions, garlic, plum tomatoes and white wine sauce 29.95

