

# *Contact Us*

## *Address, Telephone #s*

147 Cochituate Road  
Framingham Colonial Shopping Center  
Framingham, MA 01701

508-626-1728  
508-626-1726

[www.bellacosta.net](http://www.bellacosta.net)

email: [paul@bellacosta.net](mailto:paul@bellacosta.net)

## *Hours*

Monday 11:00am – 9:00pm  
Tuesday-Saturday 11:00am – 10:00pm  
Sunday Brunch 10:00am – 2:30pm  
Sunday Dinner 'till 9:00pm

Live piano on Wednesday, Thursday, Friday & Saturday

## *Directions*

### *From Natick Mall*

Start on Rte 9 West (Worcester Road), travel approx. 1.5 miles  
Turn right on to Beacon Street (located just after going under the bridge – go 0.1 mile  
Turn right on to Cochituate Road (Rte 30) – go 0.1 mile  
Turn right into the Colonial Shopping Center parking lot  
Bella Costa is located in the far right corner of the Center

## *From RT 9 East*

After passing Long Buick-Pontiac, under the Rte 9 overpass and immediately turn right on to Rte 126N

Take your 1<sup>st</sup> right to go up and over the bridge (follow the sign for Rte 126N)

As you come off the bridge, you'll see a Honey Farms on the left

Turn left immediately after Honey Farms and follow it around into the Colonial Shopping Center parking lot

Bella Costa is located in the far right corner of the Center

## *From Mass Pike Exit 13*

After the Tall, bear right to the Framingham (Rte 30W) exit

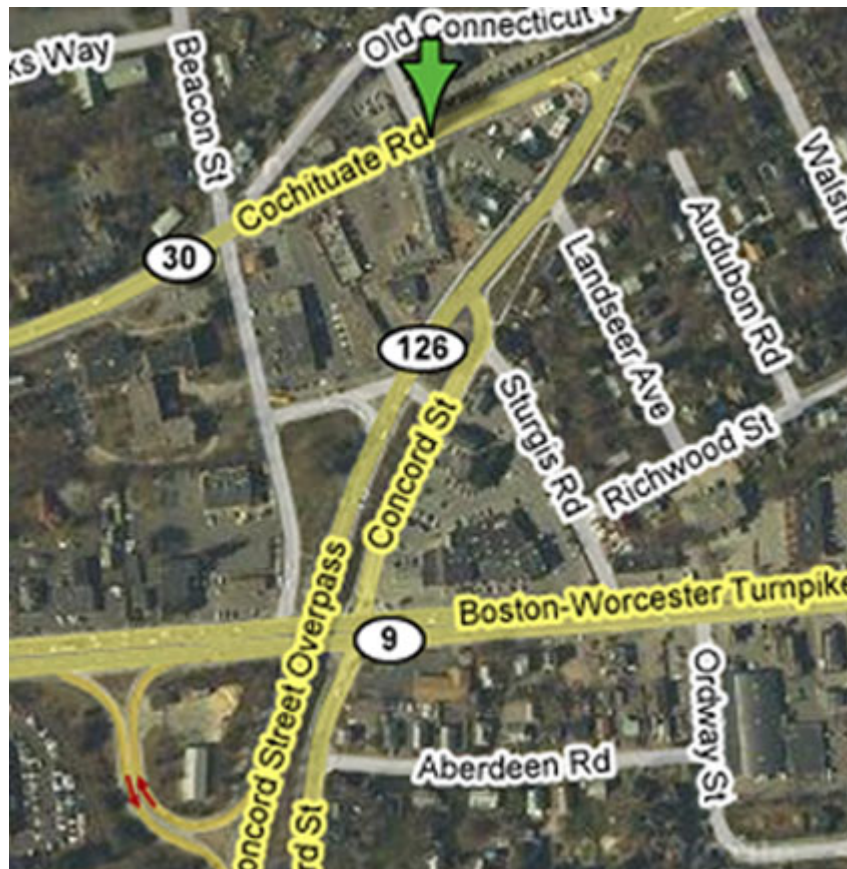
Follow Cochituate Road (Rte 30W) for approx. 1.5 miles

You'll come to the set of lights at the intersection of Rte 30 & Rte 126

Stay on Rte 30 – go straight through the lights

Shortly after the lights, turn left into the Colonial Shopping Center parking lot

Bella Costa is located in the far right corner of the Center



# Dinner

## Antipasti (Appetizers)

Shrimp Cocktail .....	\$9.95
Fried Mozzarella .....	\$6.95
Escargot Bourguignonne .....	\$10.95
Scallops and Bacon .....	\$9.95
Stuffed Mushrooms .....	\$7.95
Baked Stuffed Eggplant .....	\$7.95
<i>with crabmeat stuffing</i>	
Bruchetta Pomodoro .....	\$7.95

## Insalada

Garden Salad .....	\$5.95
<i>with Chicken or Portabella Mushrooms</i> .....	\$8.95
<i>with shrimp, scallops, and bacon</i> .....	\$8.95
Antipasto Salad .....	\$7.95
Caesar Salad .....	\$5.95
<i>with Chicken or Portabella Mushrooms</i> .....	\$8.95
<i>with shrimp, scallops, and bacon</i> .....	\$9.95
Salada Greco .....	\$7.95

## Soup

French Onion Soup au Gratin .....	\$3.95
Homemade Minestrone .....	
cup.....	\$1.95
bowl.....	\$2.95

# Dinner

## Polli (Chicken)

Chef's Chicken Special .....	\$13.95
<i>Chicken sautéed with sun dried tomatoes, red and green peppers, asparagus, broccoli, spinach, and garlic, in a white wine sauce, served over linguini</i>	
Chicken Marsala .....	\$13.95
<i>Chicken sautéed in a light sauce with mushrooms and Marsala wine</i>	
Chicken Cordon Blue .....	\$14.95
<i>Slices of imported ham and Swiss cheese folded into a chicken breast and topped with supreme sauce</i>	
Chicken Parmigiana .....	\$11.95
<i>A classic topped with mozzarella and red sauce</i>	
Chicken Florentine .....	\$13.95
<i>With ziti, spaghetti, or potato and vegetable</i>	
Chicken Supreme .....	\$10.95
<i>Chicken sautéed in a light creamy supreme sauce</i>	
Chicken Scarpariello .....	\$13.95
<i>Chicken sautéed with sausage, mushrooms, artichoke, and roasted peppers in a Sherry red wine sauce</i>	
Chicken Rigaletti .....	\$13.95
<i>Classic chicken parmigiana with thinly sliced eggplant for a special touch</i>	
Italian Chicken Combo .....	\$12.95
<i>Chicken parmigiana served with Fettuccini Alfredo Mascarpone</i>	
Chicken Mondina .....	\$13.95
<i>Chicken sautéed with mushrooms, red onions, diced tomatoes, cherry peppers, parsley, balsamic vinegar, and herbs, in a light creamy white wine sauce, served over linguini</i>	
Grilled Chicken .....	\$10.95
<i>A boneless breast of chicken grilled perfectly with your choice of sides</i>	

Small tossed salad or Caesar salad with entrée ..... \$1.95 extra

*Entrées served with Italian bread and your choice of ziti, spaghetti, or potato and vegetable*

# Dinner

## Vitelli (Veal)

Veal Marsala .....	\$15.95
<i>Slices of milk-fed veal simmered in a light sauce with mushrooms and Marsala wine</i>	
Veal Parmigiana .....	\$13.95
<i>Medallion of veal sautéed, topped with provolone cheese and tomato sauce, then baked</i>	
Veal Augustino .....	\$15.95
<i>Mushrooms, artichokes, and broccoli in Sherry wine red sauce with provolone cheese on top of this specialty of the House</i>	
Veal Saltimbocca .....	\$15.95
<i>Tender veal slices sautéed with mushrooms, prosciutto ham, and topped with mozzarella cheese</i>	
Veal Picatta .....	\$15.95
<i>Selected veal slices sautéed in a creamy lemon white wine sauce</i>	
Veal Putanesca .....	\$15.95
<i>Veal sautéed with red onions, capers, olives, feta cheese, in a light garlic and oil sauce, served over fettuccini</i>	
Veal Rigaletti .....	\$15.95
<i>Our delicious veal topped with thickly sliced eggplant, provolone cheese, and red sauce, then baked to perfection</i>	
Veal Asparagus .....	\$17.95
<i>Veal sautéed with asparagus, mushrooms, red onion, sun dried tomatoes and feta cheese in a creamy white wine sauce, served over linguine</i>	
Veal, Chicken & Shrimp Marsala .....	\$19.95
<i>Veal, chicken &amp; shrimp sautéed with mushrooms in a light creamy Marsala wine sauce, served over linguine</i>	
Small salad or Caesar Salad with entrée .....	\$1.95 extra

*Entrées served with Italian bread and your choice of ziti, spaghetti, or potato and vegetable*

# *Dinner*

## *Bistecca (Beef, Pork)*

\* New York Sirloin Steak ..... \$17.95

*A large boneless cut of Prime Steer Beef  
cooked to your liking, served with choice  
of pasta or potato and vegetable*

\* Broiled Pork Chops ..... \$14.95

*Marinated pork chops served with your choice  
of pasta or potato and vegetable*

\* Boneless Pork Chop Combo ..... \$13.95

*Boneless pork chop with grilled portabella  
mushrooms, served with Fettuccini Alfredo  
with mascarpone cheese, sage and diced tomatoes*

Steak Au Poivre ..... \$19.95

*Sirloin steak coated with cracked black pepper,  
cooked to your liking in a red wine demi glaze  
sauce, served with mashed potatoes and vegetable*

Small salad or Caesar Salad with entrée ..... \$1.95 extra

*Entrées served with Italian Bread and your choice  
of ziti, spaghetti, or potato and vegetable*

*\* Consuming raw or undercooked foods may  
increase your risk of food borne illness*

# Dinner

## Pesce (Seafood)

Bella Costa Cioppino .....	\$19.95
<i>Shrimp, scallops, salmon, haddock, &amp; mussels in a light with wine red sauce or Fra-Diavolo sauce, over a bed of linguini</i>	
Spaghetti Bella Costa .....	\$15.95
<i>Three shrimp and chopper clams sautéed in fresh garlic butter over spaghetti</i>	
Broiled Seafood Platter a la Bella Costa .....	\$19.95
<i>Broiled stuffed shrimp, scallops, scrod, and salmon served with stuffed tomato and duchess potato</i>	
Baked Stuffed Scrod .....	\$17.95
<i>Scrod stuffed with our crabmeat stuffing</i>	
Broiled Fresh Boston Scrod .....	\$15.95
<i>A New England favorite basted with butter and slowly baked to the peak of flavor</i>	
Spaghetti Bella Costa .....	\$16.95
<i>Three shrimp and chopped clams sautéed in fresh garlic butter, over spaghetti</i>	
Scallops Florentine .....	\$19.95
<i>Tender sea scallops sautéed with spinach and Sherry wine in a wine sauce, then topped with provolone cheese</i>	
Sea Scallops .....	\$16.95
<i>Tender sea scallops broiled to perfection</i>	
Seafood en Casserole .....	\$16.95
<i>A variety of fresh seafood in Sherry wine and butter, then topped with our house stuffing</i>	
Seafood Risotto .....	\$19.95
<i>Sautéed scallops, shrimp, mussels, diced tomatoes, asparagus, tossed with risotto in a buttery creamy sauce</i>	
Linguini with Clam Sauce .....	\$14.95
<i>Linguini topped with your choice of red or white wine clam sauce</i>	
Shrimp Scampi .....	\$16.95
<i>Shrimp sautéed in a lemon, garlic, parsley, light creamy white wine sauce, served over linguini</i>	
Broiled Filet Salmon .....	\$14.95

## *Fried Seafood*

*The following entrées are fried in 100% pure vegetable oil and served with French fries, cole slaw, and tartar sauce*

Fisherman's Platter ..... \$15.95

*Sea scallops, shrimp, and haddock*

Fried Haddock ..... \$13.95

Fried Shrimp ..... \$14.95

Fried Scallops ..... \$15.95

Fish and Chips ..... \$11.95

Fried Calamari Platter ..... \$13.95

Small tossed salad or Ceasar salad with entrée ..... \$1.95 extra

# Dinner

## Pasta

Spaghetti Marinara .....	\$7.95
Spaghetti with Meatballs or Sausage .....	\$8.95
Spaghetti A 'La Bolognese .....	\$8.95
<i>Spaghetti topped with hearty meat sauce</i>	
Baked Lasagne .....	\$10.95
<i>Layers of pasta and meat sauce, Italian cheeses baked and topped with a favorite tomato sauce</i>	
Eggplant Parmigiana .....	\$11.95
<i>Served with ziti, spaghetti, or potato and vegetable</i>	
Fresh Cheese Ravioli Mascarpone .....	\$13.95
<i>Fresh raviolis staffed with Ricotta cheese, served in an Alfredo mascarpone cheese sauce with tomato and sage</i>	
Fettuccini Alfredo with proscutto .....	\$10.95
Pasta Primavera .....	\$9.95
<i>Fresh steamed vegetables sautéed in a white wine fresh garlic sauce</i>	
Fresh Cheese Ravioli .....	\$9.95
<i>Served with Marinara or Bolognese sauce</i>	
Small tossed salad or Ceasar salad with entrée.....	\$1.95 extra

*Entrées served with Italian bread and your choice of ziti, spaghetti, or potato and vegetable*

# *Dinner*

## *For Little Ones*

Pasta and Sauce .....	\$3.95
Pasta with Meatball or Sausage .....	\$4.95
Ravioli and Sauce .....	\$5.95
Chicken Parmigiana whit Pasta .....	\$6.95
Chicken Fingers with French Fries .....	\$5.95
Veal Parmigiana with Pasta .....	\$8.95
Small tossed salad or Ceasar salad with entrée .....	\$1.95 extra

*Entrées served with Italian bread and your choice of ziti,  
spaghetti, or potato and vegetable*

## *Special Diets*

*If you require a Low Cholesterol/Low Fat Diet,  
please ask you server which of your menu items are Heart-Smart!*

# Lunch

Served Monday - Saturday 11:00 am - 3:00 pm

## Soup

French Onion Soup au Gratin .....	\$3.95
Homemade Minestrone .....	cup ..... \$1.95
	bowl ..... \$2.95

## Insalada

Antipasto Salad .....	\$8.95
Garden Salad .....	\$5.95
<i>with chicken or Portabella mushrooms</i> .....	\$7.95
<i>with shrimp or scallops and bacon</i> .....	\$8.95
* Caesar Salad .....	\$5.95
<i>with chicken or Portabella mushrooms</i> .....	\$7.95
<i>with shrimp or scallops and bacon</i> .....	\$8.95
Salada Greco .....	\$5.95
<i>with chicken or Portabella mushrooms</i>	

## Sandwiches

Chicken Parmigiana Sandwich .....	\$5.95
Veal Parmigiana Sandwich .....	\$7.95
Sausage Sandwich with Cheese .....	\$5.95
Meatball Sandwich with Cheese .....	\$5.95
Eggplant Parmigiana Sandwich .....	\$5.95
Ham and Cheese Sandwich .....	\$5.95
Grilled Chicken Sandwich .....	\$5.95
BLT .....	\$5.95

*Sandwiches served with French fries or cup of Minestrone soup*

## *Pesce (Seafood)*

Haddock – Broiled or Fried .....	\$9.95
Fish and Chips .....	\$7.95
Haddock Parmigiana .....	\$9.95
<i>Deep fried haddock, fresh tomato sauce, topped with melted provolone cheese</i>	
Broiled Filet of Salmon .....	\$9.95
Shrimp Scampi .....	\$8.95
<i>Shrimp sautéed in a lemon, garlic, parsley in a light creamy white wine sauce, served over linguini</i>	

## *Polli (Chicken)*

Boneless Breast of Chicken Supreme .....	\$8.95
Chicken Bella Costa with Ziti Broccoli & Wine .....	\$8.95
<i>A classic topped with mozzarella and red sauce</i>	
Grilled Chicken .....	\$7.95
<i>A boneless breast of chicken grilled perfectly with your choice of sides</i>	
Chicken Parmigiana .....	\$9.95
Chicken Marsala .....	\$9.95
<i>Chicken sautéed in a light sauce with mushrooms and Marsala wine</i>	
Chicken Scarpariello .....	\$10.95
<i>Chicken sautéed with sausage, mushrooms, artichokes and roasted peppers in a Sherry wine red sauce</i>	
Chicken Aspino .....	\$10.95
<i>Chicken sautéed with sausage, mushrooms, artichokes and fresh garlic in a creamy Sherry wine sauce, then topped with melted provolone cheese, served over fettuccini</i>	

## *Pasta*

Eggplant Parmigiana .....	\$8.95
<i>Served with ziti, spaghetti, or potato and vegetable</i>	
Spaghetti Marinara .....	\$6.95
Spaghetti with Meatballs or Sausage .....	\$8.95
Spaghetti A 'La Bolognese .....	\$8.95
<i>Spaghetti tipped with a hearty meat sauce</i>	
Fettuccini Alfredo with Chicken & Broccoli .....	\$10.95
Fettuccini Alfredo with prociutto .....	\$9.95
Fresh Cheese Ravioli .....	\$8.95
<i>Pasta shells filled with ricotta cheese and covered with bolognese sauce</i>	

## *Vitelli (Veal)*

Veal Parmigiana .....	\$10.95
<i>Medallion of veal sautéed, topped with provolone cheese and tomato sauce, then baked</i>	
Veal Marsala .....	\$12.95
<i>Slices of milk-fed veal simmered in a light sauce with mushrooms and Marsala wine</i>	
Veal Mondina .....	\$12.95
<i>Veal sautéed with mushrooms, red onions, diced tomatoes, cherry peppers, parsley, balsamic vinegar, and herbs in a light creamy white wine sauce, served over linguini</i>	
Veal Ariel .....	\$12.95
<i>Veal sautéed with mushrooms, tomatoes, spinach, and lemon in a light creamy white wine sauce, served over linguini</i>	
Small tossed salad or Caesar salad with entrée .....	\$1.95 extra

*Entrées served with Italian Bread and your choice of ziti, spaghetti, or potato & vegetable*

*\* Consuming raw or undercooked foods may increase your risk of food borne illness*

# *Brunch*

*Every Sunday*

*10am – 2:30 pm*

Omelets (made to order)

Bacon

Sausages

Chicken Marsala

Pasts

Eggplant Parmigiana

Salad

Fresh Fruit

Bagels

Coffee Cake

Homemade rice or grapefruit pudding

Chef's Special Tiramisi

Coffee

Tea

*All You Can Eat*

*\$11.95 for Adults*

*\$6.95 for Children (under ten)*

# Catering Dinner

## Entrées

Baked Lasagna  
Meatballs & Sausages  
Chicken Marsala with pasta  
Broiled Scrod  
Vegetable of the day  
Fresh Garden Salad  
Bread & Butter

*\$20 per person plus tax*

*Delivery – plus 18% of the total amount of your order*

## Other Entrées

*Can be added for an additional charge*

Fillet Minion  
Steaks  
Roast Beef  
Baked Scrod  
*(with crabmeat stuffing, potato & vegetable)*  
Broiled Scrod  
Salmon  
Lobster

## Appetizers

Baked Stuffed Mushrooms  
Portabella Mushrooms  
Fried Calamari  
Mussels in red or white sauce  
Choice of three per person - \$4 plus tax  
Platter (40 pieces) of one kind - \$40 plus tax

## Other Appetizers

*Can be added for an additional charge*

Scallops wrapped in bacon  
Shrimp Scampi  
Shrimp Cocktail  
Clams Casino  
Oyster Rockefeller

# Catering Lunch

## Entrées

Baked Lasagna  
Chicken Marsala with pasta  
Meatballs  
Sausages  
Pasta  
Vegetable of the day  
Fresh Garden Salad  
Bread & Butter

*\$12 per person plus tax*

*Delivery – plus 18% of the total amount of your order*

## Other Entrées

*Can be added for an additional charge*

Fillet Minion  
Steaks  
Roast Beef  
Baked Scrod  
*(with crabmeat stuffing, potato & vegetable)*  
Broiled Scrod  
Salmon  
Lobster

## Appetizers

Baked Stuffed Mushrooms  
Portabella Mushrooms  
Fried Calamari  
Mussels in red or white sauce  
Choice of three per person - \$4 plus tax  
Platter (40 pieces) of one kind - \$40 plus tax

## Other Appetizers

*Can be added for an additional charge*

Scallops wrapped in bacon  
Shrimp Scampi  
Shrimp Cocktail  
Clams Casino  
Oyster Rockefeller

# *Catering Trays*

<i>Entrées</i>	<b>Full Tray *</b>	<b>Half Tray **</b>
Chicken Bella Costa <i>with ziti, broccoli, white wine, and garlic</i>	\$80	\$40
Chicken Gorgonzola <i>sauteed chicken with portabella mushroom, artichoke, tomatoes, and gorgonzola cheese in wine sauce tossed with zitti</i>	\$100	\$50
Chicken Bacottini <i>with ziti, broccoli, white wine, and garlic</i>	\$100	\$50
Chicken Marsala	\$80	\$40
Sausage Cacciatore	\$75	\$35
Pork Gorgonzola <i>sauteed medallions of pork with roasted red peppers, mushrooms, shallots, and figs over a bed of sweet potatoes topped with gorgonzola cheese</i>	\$100	\$50
Seafood Risotto <i>with ziti, broccoli, white wine, and garlic</i>	\$120	\$60
Meatballs or Sausage	\$60	\$30
Chicken Parmigiana	\$80	\$40
Veal Parmigiana <i>sauteed medallion of veal topped with Provolone cheese and tomato sauce then baked</i>	\$120	\$60
Eggplant Parmigiana	\$75	\$35
Pasta <i>with a sauce of choice or plain</i>	\$50	\$20
Lasagna	\$75	\$36
Fruit Di Mare <i>sauteed shrimp, haddock, mussels, onions, fresh basil, and garlic in tomato broth served over linguini</i>	\$120	\$60
Fresh Vegetables	\$50	\$25

***Please ask about other entrées from our Dinner Menu by full or half trays that are available at different prices.***

<i>Salads</i>	<b>Full Tray</b>	<b>Half Tray</b>
Garden or Caesar Salad	\$60	\$25
Antipasto	\$80	\$40

\* One tray feeds 20-25 people

\*\* Half Tray feeds 10 people

# *Functions Dinner (Sit-down Style)*

## *Entrées*

Veal Parmigiana with pasta  
Chicken Marsala with pasta  
Stuffed Scrod  
*with crabmeat staffing*  
Baked Lasagna  
Fresh Garden Salad  
Bread & Butter  
Coffee & Tea  
Dessert

*\$20 per person plus tax & 18% gratuities*

## *Other Entrées*

*Can be added for an additional charge*

Fillet Minion  
Steaks  
Salmon  
Lobster

## *Appetizers*

Fried Sesame Chicken  
Toasted Ravioli  
Baked Stuffed Mushrooms  
Portabella Mushrooms  
Fried Calamari  
Mussels in red or white sauce  
Vegetable Platter with dip  
Garlic Bread

*\$4 per person for a choice of three appetizers  
plus tax & 18% gratuities*

## *Other Appetizers*

*Can be added for an additional charge*

Scallops wrapped in bacon  
Shrimp Scampi  
Shrimp Cocktail  
Clams Casino

# *Functions Lunch (Sit-down Style)*

Baked Lasagne  
Chicken Marsala with pasta  
Broiled Haddock  
*with potato and vegetable*  
Fresh Garden Salad  
Bread & Butter  
Coffee & Tea

*\$15 per person plus tax & 18% gratuities*

## *Other Entrées*

*Can be added for an additional charge*

Fillet Minion  
Steaks  
Salmon  
Lobster

## *Appetizers*

Fried Sesame Chicken  
Toasted Ravioli  
Baked Stuffed Mushrooms  
Portabella Mushrooms  
Fried Calamari  
Mussels in red or white sauce  
Vegetable Platter with dip  
Garlic Bread

*\$4 per person for a choice of three appetizers  
plus tax & 18% gratuities*

## *Other Appetizers*

*Can be added for an additional charge*

Scallops wrapped in bacon  
Shrimp Scampi  
Shrimp Cocktail  
Clams Casino  
Oyster Rockefeller

# *Functions Dinner (Buffet Style)*

## *Entrées*

Baked Lasagna  
Chicken Marsala  
Broiled Scrod  
Meatballs & Sausages  
Fresh Garden Salad  
Bread & Butter  
Coffee & Tea  
Desserts

*\$20 per person plus tax & 18% gratuities*

## *Other Entrées*

*Can be added for an additional charge*

Fillet Minion  
Steaks  
Salmon  
Lobster

## *Appetizers*

Fried Sesame Chicken  
Toasted Ravioli  
Baked Stuffed Mushrooms  
Portabella Mushrooms  
Fried Calamari  
Mussels in red or white sauce  
Vegetable Platter with dip  
Garlic Bread

*\$4 per person for a choice of three appetizers  
plus tax & 18% gratuities*

## *Other Appetizers*

*Can be added for an additional charge*

Scallops wrapped in bacon  
Shrimp Scampi  
Shrimp Cocktail  
Clams Casino  
Oyster Rockefeller

# *Functions Lunch (Buffet Style)*

Baked Lasagne  
Chicken Marsala with pasta  
Broiled Haddock  
*with potato and vegetable*  
Fresh Garden Salad  
Bread & Butter  
Coffee & Tea

*\$15 per person plus tax & 18% gratuities*

## *Other Entrées*

*Can be added for an additional charge*

Fillet Minion  
Steaks  
Salmon  
Lobster

## *Appetizers*

Fried Sesame Chicken  
Toasted Ravioli  
Baked Stuffed Mushrooms  
Portabella Mushrooms  
Fried Calamari  
Mussels in red or white sauce  
Vegetable Platter with dip  
Garlic Bread

*\$4 per person for a choice of three appetizers  
plus tax & 18% gratuities*

## *Other Appetizers*

*Can be added for an additional charge*

Scallops wrapped in bacon  
Shrimp Scampi  
Shrimp Cocktail  
Clams Casino  
Oyster Rockefeller

## *Desserts*

Caramel Cheesecake .....	\$5.95
Chocolate Mousse Cake .....	\$5.95
Tiramisu .....	\$6.95
Carrot Cake .....	\$5.95
Chocolate Lava .....	\$6.95
<i>with vanilla ice cream</i>	
Italian Cannoli .....	\$5.95
Crème Brulee .....	\$7.95
Flambe Desserts .....	\$9.95