

GAMBERI

Shrimp and garlic cream sauce

RAGU

Slow simmered pork and tomato sauce

ARRABIATA

Spicy red sauce

GORGONZOLA CREAM

PRIMAVERA

White wine garlic vegetable sauce

ASPARAGI

White wine asparagus and tomato sauce

DIAVALO

Spicy red sauce with seafood

PESCATORE

White wine garlic red tomato sauce with mixed seafood

VONGOLE

White wine clam sauce

ZINGARA

Pancetta, onion, mushroom, and sausage cream sauce

PUTTANESCA

Oregano, anchovy, caper, and tomato sauce

Pollo

POLLO LIMONE

Lemon caper chicken

POLLO MARSALA

Crimini mushrooms and marsala wine reduction

POLLO CACCIATORE

Hunter style chicken

POLLO GORGONZOLA

Marsala and gorgonzola cream

POLLO PARMIGIANA

Breaded chicken cutlet topped with marinara, basil and mozzarella

POLLO RUSTICA

Slow roasted chicken

Sides

ROASTED ROSEMARY POTATOES

ROASTED BROCCOLI

ITALIAN GREEN BEANS

MIXED VEGETABLES

RISOTTO

BACON ASPARAGUS

GARLIC CHEESE BREAD

*Beer And Wine Catering
Available*

Caterings subject to 15% service fee



Scotti Belli's

**RISTORANTE ITALIANO
302 S. MAIN ST. KALISPELL, MT 59901
PHONE (406) 890-7800**

Antipasto

ANTIPASTO PLATTER

Italian meats and cheeses, country olives, peppers, sundried tomatoes, and much more

BRUSCHETTA

Toasted crostini topped with roma tomatoes, garlic, olive oil, basil, and oregano

MEATBALLS

Hand rolled beef and pork meatballs with Italian seasonings

MEATBALL SLIDERS

Our home made meatballs bake with marinara and cheese on brioche slider buns

CALAMARI

Fried calamari served with lemons and marinara

SAUSAGE STUFFED MUSHROOMS

Italian sausage stuffed mushrooms with bechamel, topped with mozzarella and baked

VONGOLE MARINATE

Fresh clams in a white wine, lemon, and garlic broth

SPINACH AND ARTICHOKE DIP

Artichoke hearts, spinach, romano, and cream cheese

SAUSAGE AND PEPPERS

Italian sausage links with bell peppers and onions in a red or white marsala sauce

GARLIC KNOTS

Our home made baked knots coated with garlic olive oil and romano cheese

Salads

Salad dressings: Ranch, Italian, Blue Cheese, Cucumber Vinaigrette, Lemon Dressing, Red Wine Vinaigrette

CAESER

Romaine, romano cheese, house made croutons, and caesar dressing

HOUSE SALAD

Mixed greens, red onion, tomatoes, garbanzo beans, and cherry peppers

CAPRESE

Roma tomato, fresh basil, fresh mozzarella, and oil and balsamic

ARUGULA

Arugula with lemon dressing, red onion, tomatoes, romano cheese, and prosciutto

PASTA SALAD

Pasta tossed in an italian vinaigrette, black olives, tomatoes, artichoke hearts, salami, red onion, and mozzarella balls

PANZANELLA

Cubed Italian bread, red onion, roma tomatoes, mozzarella balls, basil, and oregano tossed in olive oil and vinegar

MEDITERRANEAN SALAD

Arugula, kalamata olives, red onion, feta cheese, cherry peppers, garbanzo beans, and sun dries tomatoes served with cucumber vinaigrette

Casseroles

LASAGNA

Meat and Sausage with bechamel

BAKED ZITI

Ziti pasta baked in a tomato cream sauce with mozzarella

VEGGIE LASAGNA

Basil and garlic seasoned vegetables

WHITE LASAGNA

Spinach, sausage, and bechamel

EGGPLANT PARMIGIANA

Layers of Eggplant, basil, tomato sauce, and cheese

GNOCCHI ROSE

Potato dumplings, rose cream sauce, and mozzarella

MANICOTTI

Crepe pasta stuffed with herbed ricotta and baked in marinara

CANNELLONI

Home made Italian sausage stuffed crepe pasta baked in marinara and topped with mozzarella

BAKED TORTELLINI

Cheese tortellini baked in rose sauce

EGGPLANT ROLLANTINI

Rolled eggplant stuffed with salami and herbed ricotta baked with mozzarella

SAUSAGE AND PEPPER BAKE

Sausage and peppers tossed with pasta and tomato sauce and baked with mozzarella

Pasta Sauces

MARINARA

ALFREDO

BOLOGNESE

Tomato meat sauce

VODKA

PESTO CREAM