



301 E Mark Street, Winona, MN 55987
 p. 507-452-3150 • f. 507-452-7813
 steakshop@hbc.com

Bruschetta

Hand cut grilled bread rubbed with garlic and brushed with extra virgin olive oil

Choose Two:

Bruschetta Toppings

Tomato Basil- Ripe Tomatoes tossed with Fresh Basil and Extra Virgin Olive Oil

Pear Gorgonzola- Rich Gorgonzola Cheese topped with Ripe Pears

Goat Cheese Fig- Tart Goat cheese topped with Balsamic Fig relish

Pesto Genovese- Bright Basil Pesto and Shaved Asiago cheese

Prosciutto and Olive Tepanade- Cured Pork with an earthy olive spread

Meat and Cheese

Available with traditional breads or crackers. Meat, cheese or combination display available or skewered for passing

Meats

Shaved Prosciutto	Hard Salami
Capicola	Sopressata

Cheeses

Mozzarella	Marinated Mozzarella	Traditional
Gorgonzola	Parmesan	Wisconsin Cheeses
Asiago	Ricotta	Cheddar
Provolone	Goat Cheese	

Meat and cheese choices may vary based on availability

Meatballs- Handmade fresh and unique flavors served in our house tomato sauce or as a stand alone bite

Sausage Parmesan- Handmade meatballs combining Italian sausage and parmesan cheese

Beef and Herb- Ground Chuck with fresh herbs hand rolled

Chicken Asiago- Sharp Asiago cheese combined with ground chicken to form and delicious bite

Italian Menu (side 1)

Vegetables

Roasted Garlic
 Marinated Artichokes
 Pickled Asparagus
 Herb Marinated Olives
 Balsamic Portabellas
 Citrus Olives
 Picked Basil
 Spicy Olives
 Roasted Red Peppers
 Peppercinis
 Balsamic Cipollinis
 Cherry Peppers

Vegetables may vary due to availability

Spreads and Dips

Ricotta Herb- Smooth Ricotta blended with fresh herbs

Roasted Red Pepper- Smokey red peppers pureed with Chickpeas

Eggplant- Roasted eggplant and olive oil blended

Roasted Garlic- Garlic cloves roasted to perfection

Spinach Artichoke- A classic duo

Olive Tapenade- A unique blend of olives, herbs, and olive oil

Pesto Genovese- Basil, toasted pine nuts, olive oil, and parmesan – simply delicious

Sun Dried Tomato Pesto- Rich dried tomatoes, herbs, walnuts, olive oil, and Asiago cheese

Guest served with traditional breads or crackers (two flavors per 100 guests)

Fun Bites and Chef's Offerings

Caprese Kebabs- Classic combination of tomato, basil, and Mozzarella cheese finished with balsamic drizzle

Asparagus Cakes- Blanched asparagus transformed into small cakes and topped with assorted toppings

Pasta Cakes- Assorted pastas formed into cakes and topped with playful toppings

Insalate

Italian salad- Fresh greens, red onions, pepperoncini, croutons, black olives, grated romano, house dressing

Garden-Fresh- seasonal greens, your choice of toppers and dressings

Caprese- Sliced vine ripened tomatoes, fresh Mozzarella, basil leaves, and dressed with Balsamic vinegar and olive oil

Caesar- Classic Romaine hearts, croutons, parmesan cheese, lightly dressed

Pear Gorgonzola with Spring Greens- Creamy Gorgonzola, ripe pears, and simple vinaigrette

Panzanella- Bread salad with all of the flavors of the Mediterranean

Fennel Orange- Fresh shaved fennel and orange segments combine for a light, bright salad

Pancetta Spinach- Italian bacon tossed with spinach, candied almonds, and Pecorino cheese

Zuppe

Italian Wedding- Meatballs, greens, and acine de pepe in a rich chicken broth

Minestrone- Hearty vegetables in a tomato broth finished with pesto

Sausage Kale- Italian sausage, kale, potatoes in a creamy broth

Tomato Basil- Tomatoes, basil, and cream – a simply beautiful combination

Breads

Focaccia
 Ciabatta
 Breadsticks
 Flatbread
 Traditional dinner rolls
 French



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Entree

Beef

Meatballs- Three types of meatballs served in your choice of sauce and as an entrée or with a pasta of your choice

Sausage Parmesan- Handmade meatballs combining Italian sausage and parmesan cheese

Beef and Herb- Ground Chuck with fresh herbs hand rolled

Chicken Asiago- Sharp Asiago cheese combined with ground chicken to form and delicious bite

Osso Bucco- Beef shank braised to tender perfection and dressed with braising liquid gravy

Braciola- Pounded beef cutlet filled with cheese and bread then braised in our rich house tomato sauce

Italian Herb Steak- A tender steak marinated in Italian herbs and grilled

Pork

Osso Bucco- A variation using pork shanks but still adhering to the original recipe

Stuffed Pork Loin- A whole pork loin stuffed with sausage stuffing and oven roasted

Porchetta- Pork loin or shoulder crusted with an herb blend then roasted

Sausage Platter- Grilled sausages slow cooked in our rich house tomato sauce

Chicken

Picatta- A tangy lemon wine sauce over a lightly breaded pan fried chicken breast

Marsala- Sweet Marsala wine with mushrooms over a breaded, pan fried chicken breast

Parmesan- An American Italian classic – pan fried chicken breast topped with our house tomato sauce and shredded parmesan cheese

Italian Menu (side 2)

Sea Food

Agro Dolce- A sweet and sour sauce from Sicily over cod or choice of fish

Picatta- A tangy lemon wine sauce over cod or choice of fish

Shrimp Scampi- A beautiful classic of shrimp, butter, and wine

Fennel Scented Shrimp- A fennel scented tomato sauce tossed with shrimp

Cacciucco- A seafood stew featuring the seas bounty in a clean tomato broth

Stand Alone Pasta Dishes

Beef or Chicken Lasagna- Classic dish unique recipes just for Villa Bellezza

Cheese or Meat Manicotti- Large pasta filled and topped with sauce then baked

Seafood Crepes- Fresh seafood rolled in delicate crepes and topped with lobster sauce. Market price based on filling choices

Cannelloni Cheese- Crepes filled with a cheese blend then topped with a tomato puree

Pastas

Rigatoni- A large tubular pasta

Penne Rigate- A medium tubular pasta with ridges

Capellini- Pasta as thin as an angel's hair

Spaghetti- Long thin pasta

Farfalle- The bowtie pasta

Cavatappi- Curly ridged tubular pasta

Radiatori- Little radiators

Orecchiette- Little ear shaped pasta

Salce

Marinara- Our house tomato sauce

Alfredo- Creamy, rich and delicious

Chicken Alfredo- Creamy, rich and delicious with roasted chicken

Mushroom Ragout- Earthy mushrooms in a creamy tomato sauce

Alla Vodka- Tomato sauce laced with vodka
Pesto Genovese- A creamy version of the classic pesto

Amatriciana- Tomato sauce with large pieces of bacon

Scampi- Butter, wine, garlic – how can you go wrong?

Bolognese- The Italian meat sauce

Meat Sauce- Meat and our house tomato sauce

Primavera- Spring vegetables, white wine, garlic, and olive oil finished with cream

Garlic Artichoke- Artichokes, garlic, olive oil, and parmesan cheese

Eggplant Tomato- Roasted eggplant with crushed tomatoes slowly cooked together

Fennel Scented Tomato- Shaved fennel and tomatoes make a beautiful sauce

Traditional Potato Choices

Garlic Mashed
Roasted New Potatoes

Vegatables

choice offered with each meal:

green beans
baby carrots
broccoli

Additional vegetable options such as asparagus parmesan or early summer medley will be market price availability

Pizzas

Sicilian Style Square Pizza- A unique pizza with a light airy crust but filled with lots of ingredients.

Flatbread Pizza

Margherita- Pizza sauce, tomato, basil, and fresh mozzarella

Fontina, Asiago, Parmesan- Three classic Italian cheeses on pizza sauce

Artichoke Goat Cheese- Marinated artichokes topped with tangy goat cheese on cream sauce

Spinach Olive Oregano- Flavors of the Mediterranean on top of olive oil

Prosciutto Asparagus- Luscious prosciutto with bright asparagus and Fontina cheese

Pepperoni Sausage- Two meats that go together to make a great pizza

Mushroom Roasted Garlic- Cream sauce topped with roasted mushrooms and roasted garlic

Children's Menu

Chicken strips
potato wedges
fresh fruit
corn
Bow tie pasta
marinara sauce
fresh fruit
green beans