

From The Boot

BLUE BELL
LUNCH

SMALL PLATES

Fried Calamari	15	Sausage	8	Caprese	10
Bruschetta	14.5	Meatballs	7	House Cut Fries	6
Pasta Fagioli Soup	8.5	Sauteed Broccoli	7	Eggplant Rollatini	13
Chicken Noodle Soup	8.5	Sauteed Broccoli Rabe	8	Fried Mozzarella	12.5
Stuffed Mushrooms	14.5	Sauteed Spinach	7	Mussels Red or White	14

OVEN ROASTED WINGS

Small (6) 12.5 ~ Large (12) 20.5

Spicy Tomato

Garlic Parmesan

Hot Honey

All Served with Gorgonzola dipping Sauce

PAN PIZZA

Tomato Pie Red Sauce and Romano	7/14
Plain Red Sauce, Mozzarella and Romano	9/18
Bianco Mozzarella, Ricotta, Romano, Garlic	10/19
Margherita Red Sauce, Fresh Mozzarella, Basil, Romano, Cracked Black Pepper	11/19
Pomodoro Mozzarella, Prosciutto, Plum Tomato, Pesto, Basil	11/21
Special Pepperoni Red Sauce, Fresh Mozzarella, Basil, Pepperoni, Garlic, Romano, Cracked Black Pepper	11/21
Carne Red Sauce, Mozzarella, Pepperoni, Sausage, Ground Beef, Romano	12/23
Bruschetta Mozzarella, Plum Tomato, Garlic, Basil, House Balsamic, Romano, Olive Oil, Balsamic Reduction	10/21
Short Rib Mozzarella, Red Sauce Gravy, Beef Short Ribs, Romano	12/22
Arugula Mozzarella, Prosciutto, Arugula, Romano, Balsamic Reduction	10/21

SANDWICHES

Served on a 12" Hoagie Roll

Chicken Cutlet Italiano

Broccoli Rabe, Provolone 16

Sauteed Steak

Beef Tenderloin, Mushroom, Red Onion, Provolone, Beef Jus 18

Grilled Chicken

Romaine, Plum Tomato, Red Onion, Pesto Mayo 16

Chicken Saltimbocca

Provolone, Prosciutto, Spinach, Marsala Wine 16

Parmigiana

Meatball ~ Sausage ~ Chicken ~ Eggplant 16

SALADS

House

Romaine, Red Onion, Plum Tomato, Calamata Olive, Gorgonzola, House-made Vinaigrette 10/16

ADD ~Grilled Shrimp 10

~Chicken (Grilled/Cutlet) 7

~Salmon 10 ~Veal Cutlet 10

~Filet Tips 12

Caesar*

Romaine, House-made Croutons, Pecorino Romano, House-made Caesar 8/13

Chicken Milanese

Romaine, Red Onion, Plum Tomato, Pecorino Romano, Chicken Cutlet, House-made Vinaigrette 18

Arugula*

Arugula, Fresh Mozzarella, Pecorino Romano, Red Onion, Plum Tomato, Calamata Olive, House-made Caesar Vinaigrette 12/16

Verde

Romaine, Arugula, Avocado, Asparagus, Shaved Parmesan, Olive Oil, Lemon 16

BOOT EXPRESS

Pick TWO or Combo for 15

Choose 1

Pizza ~ Plain, Bianco or Margherita

Half Sandwich ~ Parmigiana

(Meatball, Sausage, Chicken or Eggplant)

~ Grilled Chicken ~ Chicken Saltimbocca

~ Sauteed Steak ~ Chicken Cutlet Italiano

Choose 1

Soup ~ Pasta Fagioli

~ Chicken Noodle

Salad ~ House or Caesar*

House Cut Fries

Soup & Salad Combo

Pick a Soup ~ Pasta Fagioli or

Chicken Noodle

Pick a Salad ~ House or Caesar*

PASTA

Gluten Free & Organic Pasta Options Available

Beef Ragu & Pappardelle

Shredded Beef, Tomato
Gravy, Red Wine, Ricotta 18

Fettucine Alfredo

Cream, Pecorino Romano,
Egg Yolk 15

Fettucine Nicola

Grilled Chicken, Sun Dried
Tomato, Asparagus,
Gorgonzola Cream 18.5

Penne Primavera

Squash, Broccoli, Mushroom,
White Wine, Garlic 15.5

Penne, Broccoli Rabe & Sausage

Roasted Red Pepper,
White Wine, Garlic 16

Pappardelle & Crab

Tomato Gravy, Basil 22

Rigatoni Vodka

Marinara, Cream 16

Pasta Margherita

Plum Tomato, Basil, White
Wine, Garlic 14

Penne Rustica

Portobello, Grilled Chicken,
Asparagus, Garlic Cream
Sauce 17.5

Ravioli Marinara

13.5

~ Baked with Mozzarella 15.5

Rigatoni & Steak*

Beef Tenderloin, Mushroom,
Plum Tomato, Asparagus,
Marsala Cream 21

Spaghetti Carbonara*

Pancetta, Asparagus, Garlic,
Olive Oil, Basil, Pecorino
Romano, Egg Yolk 19

Rigatoni Bolognese

Meat Sauce, Cream,
Parsley 17

Rigatoni, Chicken & Broccoli

White Wine, Garlic 16.5

Pasta Antonia

Portobello, Artichoke, Red
Onion, Plum Tomato, Basil,
White Wine, Garlic 17

Gnocchi

~ Vodka ~ Pesto
~ Marinara ~ Alfredo 17

Lasagna

Meat Sauce, Ricotta,
Mozzarella 23

Baked Penne

Marinara, Ricotta, Pecorino
Romano, Mozzarella 21
~ Meat Sauce 23

Penne Pesto & Steak*

Beef Tenderloin, Sun Dried
Tomato, Pesto Cream 19

Eggplant Rollatini

served with Spaghetti 15

Spaghetti Tomato

~ Meatball ~ Sausage
~ Meat Sauce 15

Penne Pollo Rosa

Grilled Chicken, Mushroom,
Broccoli, Squash, Rosa Sauce 17

Lobster Ravioli

Prosciutto, Red Onion,
Basil, Rosa Sauce 21

Salmon*

Plum Tomato, Capers, Red Onion,
Garlic, White Wine, Basil, Arugula,
Balsamic Reduction, Fusilli 29

CHICKEN & VEAL

Scaloppine Style & served with Roasted Potatoes

Marsala

Mushrooms, Marsala Wine
16 / 23.5

Scarpiella

Sausage, Roasted Red
Pepper, Artichoke, Garlic,
White Wine 16 / 24.5

Piccata

White Wine, Lemon,
Capers 16 / 22.5

Saltimbocca

Prosciutto, Spinach,
Mozzarella, Marsala Wine
16 / 25.5

Siciliano

Prosciutto, Eggplant,
Provolone, Fresh Mozzarella,
Marsala Wine 16.5 / 26.5

Francese

White Wine, Lemon, Egg
Washed 16 / 24.5

Cacciatore

Mushrooms, Roasted Red
Pepper, White Wine, Marinara,
Red Wine Vinegar 16 / 24.5

Parmigiana w/ Spaghetti

~ Chicken or Eggplant 16
~ Veal 24

Margherita

Broccoli, Mozzarella, Plum
Tomato, Basil, Garlic, White
Wine 16 / 25.5

Fiorentino

Spinach, Mushrooms,
Garlic, White Wine
16 / 23.5

Add a Soup, side House or Caesar Salad +5

SEAFOOD

Served with Linguini

Shrimp

~ Marinara ~ Fra Diavolo
~ Scampi ~ Rosa
19

Clam Sauce

~ Marinara
~ White Wine Garlic
17

Calamari

~ Marinara
~ White Wine Garlic
17

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www.fromthebootbluebell.com



**Notice: Consumers are advised that eating Raw or Undercooked food may increase the risk of getting food borne illnesses. Please inform us of any food allergies or sensitivities. Food prepared in this establishment may contain traces of wheat, fish, shellfish, eggs, soy, nuts or dairy products.*

Not all food items are made on the premises, cross contamination may have occurred before arrival to this establishment.

✦For Parties of 5 or more a 20% gratuity may be added.

✦A processing fee will be added to all credit card payments.