

From The Boot

BLUE BELL
LUNCH

SMALL PLATES

Fried Calamari	15.5	Sausage	8	Caprese	10.5
Bruschetta	16	Meatballs	8	House Cut Fries	6
Pasta Fagioli Soup	9	Sauteed Broccoli	7.5	Eggplant Rollatini	13.5
Chicken Noodle Soup	9	Sauteed Broccoli Rabe	8.5	Fried Mozzarella	13
Stuffed Mushrooms	16	Sauteed Spinach	7.5	Mussels Red or White	15

OVEN ROASTED WINGS

Small (6) 13.5 ~ Large (12) 21.5

Spicy Tomato

Garlic Parmesan

Hot Honey

All Served with Gorgonzola dipping Sauce

PAN PIZZA

Tomato Pie Red Sauce and Romano	8/15
Plain Red Sauce, Mozzarella and Romano	9.5/19
Bianco Mozzarella, Ricotta, Romano, Garlic	10.5/20
Margherita Red Sauce, Fresh Mozzarella, Basil, Romano, Cracked Black Pepper	11.5/20
Pomodoro Mozzarella, Prosciutto, Plum Tomato, Pesto, Basil	11.5/22
Special Pepperoni Red Sauce, Fresh Mozzarella, Basil, Pepperoni, Garlic, Romano, Cracked Black Pepper	11.5/22
Carne Red Sauce, Mozzarella, Pepperoni, Sausage, Ground Beef, Romano	13/24
Bruschetta Mozzarella, Plum Tomato, Garlic, Basil, House Balsamic, Romano, Olive Oil, Balsamic Reduction	10.5/22
Short Rib Mozzarella, Red Sauce Gravy, Beef Short Ribs, Romano	13/23
Arugula Mozzarella, Prosciutto, Arugula, Romano, Balsamic Reduction	10.5/22

SANDWICHES

Served on a 12" Hoagie Roll

Sauteed Steak

Beef Tenderloin, Mushroom, Red Onion, Provolone, Beef Jus 19

Grilled Chicken

Romaine, Plum Tomato, Red Onion, Pesto Mayo 16.5

Chicken Saltimbocca

Provolone, Prosciutto, Spinach, Marsala Wine 17

Chicken Cutlet Italiano

Broccoli Rabe, Provolone 17

Parmigiana

Meatball ~ Sausage ~ Chicken ~ Eggplant 16.5

SALADS

House

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

Caesar*

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

Arugula*

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

ADD ~Grilled Shrimp 10.5

~Chicken (Grilled/Cutlet) 7.5

~Salmon 10 ~Veal Cutlet 10.5

~Filet Tips 12.5

Chicken Milanese

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

Verde

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

BOOT EXPRESS

Pick TWO or Combo for 16

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 19

Fettucine Alfredo

Cream, Pecorino Romano,
Egg Yolk 16

Fettucine Nicola

Grilled Chicken, Sun Dried
Tomato, Asparagus,
Gorgonzola Cream 19

Penne Primavera

Squash, Broccoli, Mushroom,
White Wine, Garlic 16

Fusilli, Broccoli Rabe & Sausage

Roasted Red Pepper,
White Wine, Garlic 17

Pappardelle & Crab

Tomato Gravy, Basil 23

Rigatoni Vodka

Marinara, Cream 17

Pasta Margherita

Plum Tomato, Basil, White
Wine, Garlic 15

Penne Rustica

Portobello, Grilled Chicken,
Asparagus, Garlic Cream
Sauce 18.5

Ravioli Marinara

13.5

~ Baked with Mozzarella 16

Rigatoni & Steak*

Beef Tenderloin, Mushroom,
Plum Tomato, Asparagus,
Marsala Cream 22

Spaghetti Carbonara*

Pancetta, Asparagus, Garlic,
Olive Oil, Basil, Pecorino
Romano, Egg Yolk 20

Rigatoni Bolognese

Meat Sauce, Cream,
Parsley 18

Rigatoni, Chicken & Broccoli

White Wine, Garlic 18

Pasta Antonia

Portobello, Artichoke, Red
Onion, Plum Tomato, Basil,
White Wine, Garlic 18

Gnocchi

~ Vodka ~ Pesto
~ Marinara ~ Alfredo 18

Lasagna

Meat Sauce, Ricotta,
Mozzarella 24

Baked Penne

Marinara, Ricotta, Pecorino
Romano, Mozzarella 22
~ Meat Sauce 24

Penne Pesto & Steak*

Beef Tenderloin, Sun Dried
Tomato, Pesto Cream 20

Eggplant Rollatini

served with Spaghetti 16

Spaghetti Tomato

~ Meatball ~ Sausage
~ Meat Sauce 16

Penne Pollo Rosa

Grilled Chicken, Mushroom,
Broccoli, Squash, Rosa Sauce 18

Lobster Ravioli

Prosciutto, Red Onion,
Basil, Rosa Sauce 22

Salmon*

Plum Tomato, Caper, Red Onion,
Garlic, White Wine, Basil, Arugula,
Balsamic Reduction, Fusilli 30.5

CHICKEN & VEAL

Scaloppine Style & served with Roasted Potatoes

Marsala

Mushrooms, Marsala
Wine 17/25

Scarpiella

Sausage, Roasted Red
Pepper, Artichoke,
Garlic, White Wine
17/26

Piccata

White Wine, Lemon,
Capers 17/24

Saltimbocca

Prosciutto, Spinach,
Mozzarella, Marsala
Wine 17/27

Siciliano

Prosciutto, Eggplant,
Provolone, Fresh Mozzarella,
Marsala Wine 17/28

Francese

White Wine, Lemon, Egg
Washed 17/26

Cacciatore

Mushrooms, Roasted Red
Pepper, White Wine,
Marinara, Red Wine
Vinegar 17/26

Parmigiana w/ Spaghetti

~ Chicken or Eggplant 17
~ Veal 25

Margherita

Broccoli, Mozzarella,
Plum Tomato, Basil,
Garlic, White Wine
17/27

Fiorentino

Spinach, Mushrooms,
Garlic, White Wine
17/25

Add a Soup, side House or Caesar Salad +4

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.