

BIANCHI

- SCARBOLO SAUVIGNON BLANC 2020 14 | 54
Friuli-Venezia Giulia, Italia
- MICHELE CHIARLO MOSCATO D'ASTI NIVOLE 2024 18 | 78
Piemonte, Italia (375ml)
- MARCO FELLUGA PINOT GRIGIO 2023 COLLIO 15 | 58
Friuli-Venezia Giulia, Italia
- SAINT MARTIN CHABLIS 2023 26 | 100
Chablis, Burgundy, France
- SCAIA, ROSATO 13 | 44
Veneto, Italia
- ELENA WALCH PINOT BIANCO 2024 DOC 18 | 70
Alto Adige, Italia
- MOSCONE LANGHE CHARDONNAY DOC 2024 15 | 55
Piemonte, Italia
- L' INSOLITO DEL POZZO VERDICCHIO, 2022 22 | 84
Marche, Italia

ROSSI

- AUSTIN HOPE CABERNET SAUVIGNON 2023 25 | 130
Paso Robles, California
- TRE LAME AGRI GIRARDI PRIMITIVO 2023 14 | 54
Puglia, Italia
- PRIMARIUS PINOT NOIR 2022 15 | 58
Willamette Valley, Oregon
- CROGNOLO TENUTA SETTE PONTI 2023 20 | 78
Toscana IGT, Italia
- ENRICO SERAFINO BAROLO MONCLIVIO DOCG 30 | 118
Piemonte, Italia
- TENUTE DI NOZZOLE CHIANTI RISERVA 2021 DOCG 16 | 60
Toscana, Italia
- RENATO RATTI BAROLO MARCENASCO 2020 27 | 102
Piedmont, Italia
- PIANCORNELLO ROSSO DI MONTALCINO 2022 19 | 74
Toscana DOC Italia
- LA VALENTINA MONTEPULCIANO 2023 15 | 56
D' Abruzzo, Italia

CORKAGE: Fees are \$40 per bottle for the first two 750ml.
For any additional bottles, please see your server for more details.

BIRRE ALLA SPINA

PERONI ITALIAN | 12

STELLA ARTOIS BELGIAN LAGER | 12

SCULPIN IPA | 13

KONA BIG WAVE GOLDEN ALE | 12

ESTRELLA DAMM SPANISH LAGER | 12

Valdobbadene
NINO FRANCO PROSECCO 18 | 70
Vertus, France
DUVAL-LEROY BRUT (NV) 30 | 118

BOLLICINE

Sparkling Mineral Water
Grape & Sage, House Tea Infusion, Lemon,
AUTUMN IN TUSCANY | 16
Strawberry Basil Peach Cordial, Lemon, Orange,
EASY DOES IT (Virgin Tiki) | 16
Pineapple

ANALCOLICI

Angostura, Rhubarb bitters
Redemption Bourbon, Amaro Angeleno,
THE GODFATHER | 20
Sweet vermouth infused white wine, Chocolate Bitters
Gray Whale Gin, Campari,
NEGRONI AL CIOCCOLATO | 20
Angostura

AGED IN CASK

BEVANDE ALCOLICHE

FALL 2026

MODERN ITALIAN CUISINE

BELLO

by sandronardone

949.520.7191 | bellobyсандronardone.com | 1200 Bison Avenue Ste. C2, Newport Beach, CA 92660

BELLO ORIGINALI

BELLO | 18°

Gray Whale Gin, Italicus Bergamotto, Lime, Mediterranean Tonic, Basil Blossom

CLEAR INTENTIONS | 18°

Gran Dovejo Tequila, Balsamic Syrup, Orange Bitters, Basil Foam

SMOKIN' PARADISE | 18°

Amaras Verde Mezcal, Aperol, Pineapple, Lime, Rosemary Syrup, Angostura

MIXED SIGNALS | 22°

Gray Whale Gin, Illegal Mezcal, Amaro Montenegro, Fig Pear and Lime

FIORE ROSA | 20°

Gray Whale Vodka, Flor De Azar, Prosecco, Lemon, Raspberry, Soda

ONE THING LED TO ANOTHER | 22°

Plantaray Rum, Tuaca Brandy, Limoncello, Strawberry Basil Peach Cordial, Pineapple, Lemon, Angostura

THE ESPRESSO MARTINI ELEVATED | 20

Gray Whale Vodka, Espresso, Stoli Vanilla, Chocolate Demerara

MELA D' ORO | 19

Redemption Rye, Amaro Nonino, Spiced Apple, Walnut Bitters, Lemon

CIBO

PER INIZIARE

BURRATA DI STEFANO | 30

Confit Leeks, Burnt Leek Oil, Toasted Hazelnut

GAMBERONI E UOVA | 36

Pan Roasted Caledonian Shrimp, Garlic, Pimenton, Fresh Herbs, White Wine, Farm Egg

FRITTURA DI CALAMARI | 24

Parsley, Shishito Peppers, Lemon Wedge, Chili Crunch Aioli

PORCHETTINA | 30

Crispy Pork Belly, Colotura Vinaigrette, Fresh Herbs, Marinated Vegetables & Toasted Rice Powder

HAMACHI CRUDO | 32

Beet, Porcini Dashi, Crispy Shallots

MIDOLLO AL FORNO | 32

Bone marrow, Gnocchetti Sardi, Porcini Dust, Bread Crumbs Balsamic

POLPO | 31

Grilled Octopus, Nduja, Grilled Rapini

PANCETTA TESA | 28

Fuyu Persimmon, Cured Pancetta, Argan Oil

PASTE FATTE IN CASA

ADD Black or White Truffle ask Server

AMATRICIANA | 38

Rigatoni, Guanciale, Peperoncino, Pomodoro & Pecorino

GEMELLI | 45

Twisted Pasta, Sausage, Salsa Rossa, Chile, Crispy Prosciutto & Micro Cilantro

POMODORO | 26

Spaghetti, Blended Combination of Three Italian Tomato Varieties, Fresh Basil & EVOO

NORCIA | 52

Rigatoni, Pork Sausage, Parsley, Fresh Summer Truffle, Roasted Porcini & Crimini Mushrooms

LA NOSTRA BOLOGNESE | 40

Tagliolini, Braised Ragu & Parmigiano

RAGU DI GAMBERI | 38

Spaghetti, Chopped Shrimp, Pachino, Crustacean Brodo, Parsley & Lemon Zest

TAGLIOLINI AL TARTUFO | 60

Tagliolini, Parmigiano & Fresh Black Truffle

RAVIOLI GAMBERI E TARTUFO | 55

Spinach and Ricotta Filled, Shrimp Cream Sauce, Black Truffle

TORTELLI MANTOVANI | 42

Kabocha Squash, Parmigiano, Amaretto Cookies, Brown Butter, Sage

LASAGNA AI FUNGHI | 60

Porcini Mushroom, Crimini, Shitake, Besciamella, Parmigiano

LINGUINE ALLE VONGOLE | 45

Manilla Clams, EVOO, Garlic, Peperoncino, Parsley, Bottarga

ALLERGY WARNING:

Kitchen operations share cooking and preparation areas. Cross contact with foods may occur. We are unable to guarantee specific menu items would not come in cross-contact with allergens.

Consuming raw or undercooked meats and shellfish can increase your risk of foodborne illness.

Modifications and substitutions are politely declined
A service charge of 20% will be added to parties of 6 or more

INSALATA

CESAR | 24

Baby Gem Lettuce, Fresh Herbs, Lemon Anchovy Dressing, Lemon Zest & Crouton

INSALATA AL GORGONZOLA | 24

Treviso & Arugula, Lemon Dressing, Toasted Walnuts, Gorgonzola

BIETOLE | 26

Smoked Beets, Granny Smith, Endive, Apple Vinnaigrette, Roasted Cashew

PIZZE

DOLCE DIAVOLA | 28

Pomodoro, Di Stefano Fior di Latte, Calabrese Salame & Wildflower Honey

TARTUFO NERO | 50

Prosciutto, Di Burrata Stefano & Fresh Summer Truffle

MARGHERITA | 26

Pomodoro, Di Stefano Fior di Latte, Basil & Olive Oil

PROSCIUTTO | 30

Pomodoro, Di Stefano Fior di Latte, Basil, Arugula & Prosciutto

BIANCA | 26

Mozzarella, Creme Fraiche, Black Pepper, Garlic Confit, Chives, Lemon Zest & Pecorino

SECONDI

All our proteins are hormone & antibiotic free

ACQUA PAZZA | 45

Branzino, Fish Stock, Baby Heirloom Tomatoes, Chopped Parsley, Lemon & Calabrian Chile

BLACKHAWK NEW YORK (12oz) | 78

Olives Piquillo Pepper Chimichurri

POLLO AL FORNO | 45

Half Mary's Hen & Salsa Romana

ROMBO AL FORNO | Mkt Pr

Line caught Spanish turbot oven roasted,potatoes garlic rosemary

BISTECCA DI MAIALE | 52

Double Cut Beelers Pork Chop, Apple Mostarda

FIorentina (50oz) | 249

Portehouse Iowa Premium Black Angus 30 day dry aged Served With Fleur de sel & lemon

CONTORNI

SAUTEED MUSHROOMS | 24

Maitake, King Trumpets, White Beech, Brown Beech Mushrooms

ROASTED POTATOES | 15

Roasted Yukon Gold Potatoes, Confit Garlic & Fresh Herbs

SAUTED RAPINI | 16

Olive Oil, Garlic, Fresh Herbs

DOLCI

TIRAMISU | 16

HOMEMADE GELATO e SORBETTO | 16

Ask your server for selections

YUZU PANNA COTTA | 16

AFFOGATO | 18

TORTA CAPRESE | 18