

BEVANDE ALCOLICHE

BELLO ORIGINALI

BELLO | 18 ©

Gray Whale, Italicus Bergamotto, Lime, Mediterranean tonic, Basil Blossom

CLEAR INTENTIONS | 18 ®

Gran Dovejo blanco, Balsamic syrup, Orange bitters, Lime, Basil foam

THE RYE PASSION | 18 ©

Redemption high rye, Amaretto Disaronno, Passionfruit, Lemon, Demerara syrup, Angostura

ORCHARD CURE | 18 ™

Scotch, Apple cider, Cinnamon, Honey, Lemon

AFTER GLOW | 18 ©

Spring 44 Vodka, Disaronno Velvet, Espresso liqueur, Espresso, Simple, Nutmeg

SKIN & SIN | 18 ©

Banana infused spiced rum, Campari, Lemon, Black walnut bitters, Banana syrup

AGED IN CASK

NEGRONI AL CIOCCOLATO | 19 ®

Gray Whale, Campari, Sweet vermouth infused white wine, Chocolate bitters

THE GODFATHER | 19 ®

Redemption straight bourbon, Amaro Angeleno, Angostura, Rhubarb bitters

ANALCOLICI

ST SKIN | 14 ©

Zero Proof Rum, Cranberry Juice, Lemon, Banana Syrup, Nutmeg

GOLDEN HOUR | 14 ™

Zero proof botanical, Apple cider, Cinnamon, Honey, Lemon

BOLLICINE

DUVAL-LEROY BRUT (NV) 30 | 118

Vertus, France

BIRRE ALLA SPINA

MENABREA ITALIAN | 9

STELLA ARTOIS BELGIAN LAGER | 9

ELYSIAN SPACE DUST IPA | 10

KONA BIG WAVE GOLDEN ALE | 9

ESTRELLA DAMM SPANISH LAGER | 9



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by sandronardone

BELLO

WINTER 2026

MODERN ITALIAN CUISINE

SCARBOLO SAUVIGNON BLANC 2020 14 | 52
Friuli-Venezia Giulia, Italia

MICHELE CHIARLO MOSCATO D'ASTI NIVOLE 2024 16 | 60
Piemonte, Italia (375ml)

MARCO FELLUGA PINOT GRIGIO 2023 COLLIO DOC 15 | 58
Friuli-Venezia Giulia, Italia

SAINT MARTIN CHABLIS 2023 25 | 98
Chablis, Burgundy, France

SCAIA, ROSATO 12 | 44
Veneto, Italia

ELENA WALCH PINOT GRIGIO 2024 DOC 18 | 54
Alto Adige, Italia

MOSCONE LANGHE CHARDONNAY DOC 2024 13 | 48
Piemonte, Italia

L'INSOLTO DEL POZZO VERDICCHIO, 2022 22 | 76
Marche, Italia

ROSSI

AUSTIN HOPE CABERNET SAUVIGNON 2023 25 | 130
Paso Robles, California

TRE LAME AGRICOLA GIRAUDI PRIMITIVO 2023 14 | 52
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 15 | 58
Toscana, Italia

RENATO RATTI BAROLO MARGENASCO 2020 27 | 102
Piedmont, Italia

PIANCORNELLO ROSSO DI MONTALCINO 2022 19 | 72
Toscana DOC Italia

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

CIBO

PER INIZIARE

BURRATA DI STEFANO | 26

Braised Escarole, Anchovy, Black Olive & Sourdough Crostino

GAMBERONI E UOVA | 36

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

FRITTURA DI CALAMARI | 22

Parsley, Lemon Wedge, Shishito Peppers, Chili Crunch Aioli

PORCHETTINA | 30

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

HAMACHI CRUDO | 30

Calabrian Salsa Macha, Grapefruit, Cilantro & EVOO

MIDOLLO AL FORNO | 29

Bone marrow, Gemelli, Porcini Dust, Bread Crumbs, Balsamic

POLPO | 29

Grilled Octopus, Nduja, Grilled Rapini

ANIMELLE DI VITELLO | 28

Crispy Veal Sweetbreads, Calabrian Glaze & Black Garlic Aioli

PASTE FATTE IN CASA

ADD Bianco "Italy" or Nero Pregiato to any dish | mkt price

AMATRICIANA | 37

Rigatoni, Guanciale, Peperoncino, Pomodoro & Pecorino

GEMELLI | 45

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

POMODORO | 24

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 | 38

Tagliolini, Braised Ragu & Parmigiano

RAGU DI GAMBERI | 36

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

TAGLIOLINI AL TARTUFO | 50

Tagliolini, Parmigiano & Fresh Summer Truffle

TONNARELLI ALL' ASTICE | 55

Maine Lobster, Preserved Lemon, Nigella Seeds & Thai Basil

RAVIOLI GAMBERI E TARTUFO | 55

Spinach and Ricotta Filled, Shrimp Cream Sauce, Black Truffle

INSALATA

CESAR "CACIO E PEPE" | 23

Baby Gem Lettuce, Lemon Anchovy Dressing, Crouton & Cacio e Pepe Espuma

INSALATA AL GORGONZOLA | 21

Treviso & Arugula, Lemon Dressing, Toasted Walnuts, Gorgonzola

INDIVIA e FINOCCHIO | 22

Endive, Fennel, Orange, Fresh Herbs, Pecorino & Walnut Dressing

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 | 24

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

PROSCIUTTO | 28

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

PIZZA AI FUNGHI | 28

Roasted Mushrooms, Crème Fresh, Fior Di Latte, Pecorino Chives

SECONDI

All our proteins are hormone & antibiotic free

ACQUA PAZZA | 43

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

BLACKHAWK NY (12oz) | 72

Piquillo Emulsion, Gorgonzola Butter & Roasted Potatoes

BRACIOLA AI QUATTRO PEPERONI (16oz) | 50

Four Chile Marinated Pork Chop, Agave Glaze, Oyster Mushrooms

POLLO AL FORNO | 42

Salsa Romana, & Roasted Vegetables

OSSOBUCO | 52

Slow Cooked Beef Shank, Mushroom Sugo & Farro Risotto

COTOLETTA ALLA BOLOGNESE (16oz) | 89

Crispy Veal Chop, Parma Ham, Parmesan Cream Veal Jus

DOLCI

TIRAMISU | 16

HOMEMADE GELATO e SORBETTO | 16

Ask your server for selections

YUZU PANNA COTTA | 16

AFFOGATO | 18

TORTA NOCCIOLE E CIOCCOLATO | 18

ORANGE OLIVE OIL CAKE | 18

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.

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

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