

Bella Napoli
WOODFIRED PIZZA & BAR

Catering Menu

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Schaumburg, IL 60193

BellaWoodfired.com

Bella Napoli Woodfired Pizza & Bar Catering Menu
© 10/7/26 Ala Carte Entertainment
All Info and Prices are Subject to Change Without Notice



Antipasti

Nonna's Meatballs

Handmade served in San Marzano tomato sauce.

12pc 30.00

Mini Arancini

Homemade risotto coated in Italian breadcrumbs, stuffed with Italian cheeses, fried to golden brown, and served with San Marzano tomato sauce.

12pc 49.00

Bruschetta

Cherry tomatoes, basil, Stracciatella cheese, garlic, EVOO on grilled ciabatta.

24pc 33.00

Prosciutto & Fig Bruschetta

Stracciatella cheese, fig jam, balsamic, EVOO, arugula on grilled ciabatta.

24pc 43.00

Truffle Fries

Grana Padano, roasted garlic, rosemary, herbs, truffle oil, served with garlic aioli.

Small (serves 10-15) 29.00

Large (serves 20-30) 49.00

Fried Shrimp

With cocktail sauce and charred lemon.

3lbs 59.00

Fried Calamari

With San Marzano tomato sauce and charred lemon.

3lbs 61.00

Antipasto Platter

Sliced Italian meats and cheeses, olives* and fig jam.

12" Tray (serves 8-10) 59.00

*Caution, olives may contain pits.



Prosciutto & Fig Bruschetta

Salads

Small (serves 10–15) / **Large** (serves 20–30)

ADD CHICKEN TO ANY SALAD

Small 14.00 / Large 19.00

Garden Salad

Mixed greens, red cabbage, heirloom cherry tomatoes, antipasto olives,* provolone with choice of dressing.

Small 39.00 / Large 59.00

The Ultimate Caesar

Fresh romaine, heirloom cherry tomatoes, grated Parmigiano and grilled ciabatta croutons. Anchovies upon request.

Small 42.00 / Large 62.00

The Italian Chopped

Italian meats, mixed greens, sharp provolone, red onion, antipasto olives,* marinated artichoke hearts, balsamic vinaigrette.

Small 55.00 / Large 89.00

Insalata di Pasta

Italian meats, antipasto olives,* provolone, heirloom cherry tomatoes, and gemelli pasta.

Small 65.00 / Large 99.00

*Caution, olives may contain pits.



Garden Salad

Entrées & Pasta

Entrée portions are sized to be served with a salad and a side dish.
Number of servings is approximate.

	10 Servings	20 Servings
Chicken alla Parmigiana Italian cheeses, pesto and roasted tomato sauce.	59.00	98.00
Chicken alla Vesuvio Boneless chicken breasts, garlic, olive oil, white wine and Parmigiano.	59.00	98.00
Chicken Milanese Breaded chicken breast with tri-color sweet peppers.	59.00	98.00
Chicken Marsala Sweet Marsala wine sauce with mushrooms.	59.00	98.00
Chicken Limone Sun dried tomatoes, artichoke hearts, white wine and lemon caper sauce.	59.00	98.00
Grilled Salmon Citrus Dill Sauce (3oz Pieces)	99.00	189.00
Eggplant Caprese Crispy eggplant, Fior di Latte mozzarella, fresh basil, balsamic drizzle and San Marzano tomato sauce.	59.00	98.00
Rigatoni alla Vodka with Spicy Sausage Tomato vodka sauce with crumbled sausage, Parmigiano Reggiano and basil	59.00	98.00
Spaghetti Carbonara Spaghetti Quadrato, Pancetta, Grana Padano cheese, egg yolk, rich cream sauce.	59.00	98.00
Pappardelle with Braised Short Rib Pappardelle, garlic, roasted tomato sauce, Stracciatella cheese.	99.00	189.00
Pistachio Pesto Gemelli Gemelli, basil, pistachios, Parmigiano Reggiano and toasted breadcrumbs.	59.00	98.00
Italian Sausage & Peppers Roasted tri-color peppers, onions and marinara sauce.	59.00	98.00
Rigatoni alla Amatriciana San Marzano tomatoes, guanciale, onions, garlic, fresh herbs, and Pecorino Romano.	59.00	98.00

Woodfired Pizzas

Gluten Free crust add 4.00

Margherita

San Marzano tomato sauce, Fior di Latte mozzarella, Pecorino cheese, fresh basil, EVOO.

16.00

Quattro Formaggi

Asiago, Gorgonzola, creamy mascarpone, provolone, EVOO.

18.00

Charred Pepperoni

Pesto, crisp cup pepperoni, mozzarella, chile infused hot honey.

19.00

Funghi

Assorted mushrooms, Asiago, Gorgonzola, mascarpone, provolone, truffle oil.

19.00

Prosciutto Arugula

Fior di Latte mozzarella, Grana Padano, Prosciutto di Parma, EVOO, arugula.

21.00

Fig n Pig

Provolone, mozzarella, fig preserves, Prosciutto, bacon, arugula, shaved Parmesan, drizzled with chile infused hot honey.

21.00

Spinach, Mushroom & Artichokes

Fior di Latte mozzarella, San Marzano tomato sauce, baby spinach, sliced mushrooms, artichoke hearts, Grana Padano.

17.00

Spicy Sicilian

San Marzano tomatoes, spicy soppressata, Prosciutto, fresh mozzarella, Grana Padano, basil, EVOO.

22.00

Neapolitan Veggie

Fresh mozzarella, San Marzano tomato sauce, spinach, mushrooms, broccolini, sweet peppers, tomatoes, red onion and Grana Padano.

17.00

Sausage & Pepperoni

Italian fennel sausage, charred pepperoni, San Marzano tomato sauce and fresh mozzarella.

18.00

Roasted Red Pepper, Goat Cheese & Red Onion

Goat cheese and creamy mascarpone.

18.00



Mini Sliders

Chicken Parmesan

Golden crispy chicken breast baked with marinara and Italian cheeses on toasted ciabbata.

12pc 49.00 / **24pc** 89.00

Italian Sub

Spicy soppressata, capicola, Mortadella, aioli and melted provolone on toasted ciabbata.

12pc 49.00 / **24pc** 89.00

Tomato Caprese

Balsamic glaze, heirloom tomatoes, mozzarella, EVOO and fresh basil on toasted ciabbata.

12pc 49.00 / **24pc** 89.00

Filet Mignon Sliders

Served with horseradish sauce.

12pc 55.00 / **24pc** 95.00

Sides

Pasta

Penne or Rigatoni with San Marzano Marinara, Tomato Vodka Sauce or Asiago Cream Sauce.

Small (serves 10–15) 49.00

Small Asiago cream sauce 59.00

Large (serves 20–30) 79.00

Large Asiago cream sauce 98.00

Oven Roasted Potatoes

Small (serves 10–15) 39.00 / **Large** (serves 20–30) 69.00

Mashed Potatoes

Small (serves 10–15) 49.00 / **Large** (serves 20–30) 89.00

Asparagus

Small (serves 10–15) 49.00 / **Large** (serves 20–30) 89.00

Broccoli

Small (serves 10–15) 49.00 / **Large** (serves 20–30) 89.00



Rigatoni with San Marzano Marinara



Asparagus



Oven Roasted Potatoes

Desserts

Tiramisu

Lady fingers soaked in espresso then layered with mascarpone cheese and topped with powdered cocoa.

12pc 52.00

White Chocolate Bread Pudding

12pc 46.00

Mini Cannolis

24pc 39.00

Extras

Pasta Fagirole

1qt 16.00

San Marzano Tomato Sauce

1qt 16.00

Tomato Vodka Sauce

1qt 18.00

Asiago Cream Sauce

1qt 18.00

Loaf of Italian Bread (3ft)

6.00

Warming Kit

Pan, rack and canned fuel. 9.00

Disposable Place Setting

(10) Plate, fork, knife and napkin. 5.00



Mini Cannolis

Bella BANQUETS

Private Rooms For All Your Special Occasions!

With its elegant decor, garden patio and gorgeous marble bar, Bella Napoli provides an exquisite setting for gatherings of all kinds. Our new banquet rooms can host 30-110 guests!

At Bella, we cater to all types of social and business events. Whether planning a corporate meeting, social event, birthday party, memorial, wedding reception or shower, Bella Banquets ensures a memorable experience with its gorgeous ambiance and authentic Italian cuisine.

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