

# Bella Milano Springfield

4525 Wabash Ave 62711-7037 · +12175470011 · Updated: Jan 14, 2026

[View online menu](#)



## STARTERS 7

### Garlic Cheese Bread\*\* \$10.00

Bread dipped in garlic butter and topped with provol cheese and Italian herbs, served with red sauce

### Calamari Fritti \$15.00

Hand-breaded, flash-fried calamari rings garnished with banana peppers and served with our house made red sauce and chipotle aioli

### Shrimp Di Napoli \$15.00

Five jumbo, butterflied shrimp sauteed in white wine lemon butter sauce with bread crumbs, garlic, and a touch of red chili flake

### Toasted Ravioli\* AVAILABLE OPTIONS

Our famous jumbo, hand-breaded beef ravioli served with house made meat sauce

4 pc.: \$9.00

6 pc.: \$12.00

### Bruschetta Capri \$12.00

Baguette baked with basil pesto and mozzarella, topped with diced tomatoes, olive oil, garlic, fresh basil, and balsamic reduction

### Lump Crab Cakes \$17.00

Pan-seared lump crab cakes topped with a lemon, caper, red onion aioli

### Spinach Artichoke Dip \$13.00

Artichokes and spinach baked with cheese and a hint of red peper flake, served with oven-baked asiago flat bread

## SALADS 7

### The Milano Salad\*\* AVAILABLE OPTIONS

Enjoy our famous house salad on a bed of fresh lettuce, green onions, prosciutto ham, a special blend of cheese and our house made Milano dressing

Sm: \$7.00

Lg: \$13.00

### Caesar\*\* AVAILABLE OPTIONS

House made caesar dressing tossed with romaine lettuce, croutons, asiago cheese and topped with anchovies

Sm: \$7.00

Lg: \$13.00

### Strawberry Grilled Chicken \$16.00

Grilled chicken breast with strawberries, red onions, toasted almonds and walnuts, dried cranberries and mozzarella in our house made poppy seed dressing

## Soup of the Day

### AVAILABLE OPTIONS

Our chef's specialty soup made fresh daily. Tomato Basil or Soup of the Day

\$6.00

\$8.00

---

### Add 3 Shrimp

**\$6.00**

Add to Any Salad

---

### Add Grilled Chicken

**\$6.00**

Add to Any Salad

---

### Add Grilled Salmon

**\$12.00**

Add to Any Salad

---

## PASTAS 13

---

### Pasta Three Way\*

**\$18.00**

Spaghetti, ravioli and penne in house made meat sauce baked with provol cheese and a meatball

---

### Lasagna

**\$18.00**

Beef and italian sausage lasagna baked in house made meat sauce, topped with provol cheese and besciamella sauce

---

### Pasta Con Broccoli

**\$19.00**

Cheese-stuffed tortellini tossed in a creamy red sauce with mushrooms, broccoli, and a hint of red pepper and garlic

---

### Spaghetti with Meatball

**\$16.00**

Spaghetti tossed in house made meat sauce with a homemade meatball

---

### Creamy Garlic Angel Hair with Shrimp

**\$19.00**

Angel hair pasta tossed in a roasted garlic, rosemary cream sauce with spinach, shallots, and sauteed shrimp

---

### Baked Mostaccioli

**\$16.00**

Penne in house made meat sauce baked with provol cheese

---

### Tortellini\*

**\$19.00**

Beef, pork and prosciutto tortellini in an asiago, butter, cream sauce with fresh mushrooms, peas, and prosciutto ham

---

### Fettuccine Alfredo

**\$17.00**

Fettuccine served in a house made butter cream sauce with fresh asiago cheese

---

### Cajun Chicken Pasta

**\$19.00**

Penne tossed in Cajun cream sauce with bell peppers, red onions, blackened chicken breast and lime sour cream

---

### Add Grilled Chicken

**\$6.00**

Add to any pasta

---

### Add 3 Shrimp

**\$6.00**

Add to any pasta

---

### Add Salmon

**\$12.00**

Add to any pasta

---

**Add 2 Meatballs****\$5.00**

Add to any pasta

**ENTREES & SANDWICHES** 5**Chicken Parmigiano****\$16.00**

Lightly breaded, flash-fried chicken breast topped with house made red sauce and provol cheese

**Chicken Stasilli****\$16.00**

Lightly breaded, flash-fried chicken breast sautéed in a white wine lemon butter sauce with garlic, fresh mushrooms, broccoli, and a hint of red pepper

**Chicken Milano\*****\$16.00**

Lightly breaded, charbroiled chicken breast topped with our creamy provol cheese sauce, fresh mushrooms, and green onions

**Cajun Gouda Chicken****\$16.00**

Hand-breaded, fried chicken breast topped with a smoked Gouda Cajun cream sauce, mushrooms, roasted red bell peppers, and green onions

**Citrus Honey Glazed Salmon\*****\$19.00**

Pan-seared salmon topped with a citrus, honey glaze and served on a bed of sautéed spinach

**SIDES** 4**Spaghetti**

with your choice of house made sauce: red sauce, meat sauce, or oil butter garlic sauce

**Fettuccine Alfredo (add \$2)****Waffle Fries****Sauteed Broccoli****BRICK OVEN PIZZAS** 6**Choose Our Hand-Tossed Crust Or Thin Crust****AVAILABLE OPTIONS**

Small Cheese:

\$11.00

Large Cheese:

\$19.00

**Bella Mediterraneo****AVAILABLE OPTIONS**

mushrooms, artichoke hearts, minced garlic, mozzarella, house made pizza sauce, feta, basil pesto

Small: \$14.00

Large: \$24.00

**BBQ Chicken****AVAILABLE OPTIONS**

diced chicken, onions, cheddar, mozzarella, bbq sauce

Small: \$14.00

Large: \$24.00

<b>Super</b>	<b>AVAILABLE OPTIONS</b>
sausage, pepperoni, onions, mushrooms, bell peppers, black olives, mozzarella, house made pizza sauce	Small: \$15.00 Large: \$25.00
<b>Mushroom Sherry</b>	<b>AVAILABLE OPTIONS</b>
sherry and sage-marinated diced mushrooms, caramelized onions, asiago, provol, mozzarella, roasted tomatoes, fried spinach, feta, lime sour cream	Small: \$14.00 Large: \$24.00
<b>Additional Toppings</b>	<b>AVAILABLE OPTIONS</b>
Ham, Pepperoni, Bacon, Chicken, Spinach, Sausage, Artichoke Hearts, Black Olives, Garlic, Feta Cheese, Cheddar Cheese, Broccoli, Pineapple, Mushrooms, Tomatoes, Red Onion, Anchovies, Bell Peppers	Small Pizza: \$1.50 Large Pizza: \$3.00

## CHILDREN'S MENU 5

<b>Kids Fettuccine Alfredo</b>	<b>\$8.00</b>
<b>Kids Spaghetti &amp; Meatball</b>	<b>\$8.00</b>
<b>Chicken Strips &amp; Fries</b>	<b>\$8.00</b>
<b>Italian Macaroni &amp; Cheese</b>	<b>\$8.00</b>
<b>Pizza - 1 Topping</b>	<b>\$8.00</b>

## SEASONAL LUNCH FAVORITES 5

<b>Baked Italian Club</b>	<b>\$16.00</b>
Roast beef, Italian salami, and bacon on homemade grilled garlic bread with house made poblano cheese spread, romaine lettuce, onion, pepperoncini, tomato, and our signature Milano Dressing	
<b>Garlic Grilled Cheese</b>	<b>\$16.00</b>
A blend of melted mozzarella, smoked Gouda, and cheddar cheese seared on garlic butter sourdough. Try it with our house made tomato basil soup!	
<b>Raspberry Blue White Fish</b>	<b>\$16.00</b>
Lightly fried pecan-crust white fish topped with blue cheese crumbles and house made chipotle raspberry sauce served over flash fried spinach with crispy prosciutto ham	
<b>Fontina Roast Beef Pasta</b>	<b>\$16.00</b>
Penne tossed in a fontina cream sauce with roast beef, red onion, mushroom, spinach, and banana peppers	
<b>Italian Stuffed Pepper</b>	<b>\$16.00</b>
Bell pepper stuffed with sausage, onions and white rice, topped with house made meat sauce and creamy besciamella and baked with provol cheese	

## ENTREES 14

<b>Citrus Honey Glazed Salmon</b>	<b>\$33.00</b>
Pan-seared salmon topped with a citrus honey glaze and served on a bed of sautéed spinach	
<b>Hand-Battered Shrimp Scampi**</b>	<b>\$30.00</b>
Six butterflied jumbo shrimp, lightly floured and flash-fried, served in a white wine, lemon, butter sauce with fresh mushrooms	

<b>Peppered Dijon Mahi Mahi</b>	<b>\$35.00</b>
<hr/>	
<b>Beef Milano*</b>	<b>\$37.00</b>
Charbroiled beef tenderloin medallions topped with our creamy provol cheese sauce, fresh mushrooms, and green onions	
<hr/>	
<b>12 oz. Black Angus Strip Steak</b>	<b>\$40.00</b>
All-natural, center-cut Black Angus strip steak grilled to your preference. Add blue cheese with balsamic reduction for \$3.	
<hr/>	
<b>8 oz. Filet</b>	<b>\$42.00</b>
All-natural, center-cut beef tenderloin grilled to your preference. Add blue cheese with balsamic reduction for \$3	
<hr/>	
<b>Combination Dinner</b>	<b>\$36.00</b>
Our Beef Milano paired with Hand-Battered Shrimp Scampi	
<hr/>	
<b>Boursin Filet</b>	<b>\$45.00</b>
8 oz. grilled, center-cut filet topped with a house made Boursin cream sauce, served over a crispy rosemary cream cheese potato cake	
<hr/>	
<b>Chicken Milano*</b>	<b>\$29.00</b>
Lightly breaded, charbroiled chicken breast topped with our creamy provol cheese sauce, fresh mushrooms, and green onions	
<hr/>	
<b>Chicken Parmigiano</b>	<b>\$29.00</b>
Lightly breaded, flash-fried chicken breast topped with house made red sauce and provol cheese	
<hr/>	
<b>Chicken Stasilli</b>	<b>\$29.00</b>
Lightly breaded, flash-fried chicken breast sautéed in a white wine lemon butter sauce with garlic, fresh mushrooms, broccoli, and a hint of red pepper	
<hr/>	
<b>Chicken Mudiga</b>	<b>\$29.00</b>
Lightly breaded chicken breast, charbroiled and topped with provol cheese, fresh mushrooms, prosciutto ham, and white wine, lemon, butter sauce	
<hr/>	
<b>Cajun Gouda Chicken</b>	<b>\$29.00</b>
Hand-breaded, fried chicken breast topped with a smoked Gouda Cajun cream sauce, mushrooms, roasted red bell peppers, and green onions	
<hr/>	
<b>Chicken Spiedini</b>	<b>\$29.00</b>

## SIDE CHOICES <sup>2</sup>

---

### GF Pasta in House Made Red Sauce

### GF Pasta in Alfredo Sauce

**\$2.50**

## GF STARTERS & SALADS <sup>3</sup>

---

### Milano Salad

**AVAILABLE OPTIONS**

Iceberg and romaine lettuce, chopped green onions, prosciutto ham, a special blend of cheese and house made Milano dressing

Small: \$7.00

Large: \$13.00

### Caesar Salad

**AVAILABLE OPTIONS**

House made Caesar dressing tossed with romaine lettuce and asiago cheese and topped with anchovies

Small: \$7.00

Large: \$13.00

## Strawberry Grilled Chicken Salad

\$16.00

Grilled chicken breast with strawberries, red onions, toasted almonds and walnuts, dried cranberries and mozzarella in house made poppy seed dressing

## LARGE HAND-TOSSED OR THIN CRUST <sup>1</sup>

---

### Large Hand-Tossed or Thin Crust

Pizzas include your choice of up to two toppings. Pizza Toppings: Ham, Pepperoni, Black Olives, Cheddar Cheese, Sausage, Bacon, Pineapple, Mushrooms, Tomatoes, Broccoli, Red Onions, Anchovies, Bell Peppers, Garlic, Artichoke Hearts, Feta Cheese

## SPECIALTY PIZZA UPGRADE +\$7 <sup>4</sup>

---

### Super

sausage, pepperoni, onions, mushrooms, bell peppers, black olives, mozzarella, house made pizza sauce

---

### Mushroom Sherry

sherry and sage-marinated diced mushrooms, caramelized onions, asiago, provolone, mozzarella, roasted tomatoes, fried spinach, feta, lime sour cream

---

### BBQ Chicken

diced chicken, onions, cheddar, mozzarella, bbq sauce

---

### Bella Mediterraneo

mushrooms, artichoke hearts, minced garlic, mozzarella, house made pizza sauce, feta, basil pesto

## FAMILY FEAST PASTA <sup>3</sup>

---

### Mostaccioli

Penne tossed in house made meat sauce

---

### Spaghetti

Spaghetti tossed in house made meat sauce

---

### Fettuccine Alfredo

Fettuccine in a house made butter cream sauce with fresh asiago cheese

## SPECIALTY PASTA UPGRADE + \$7 <sup>5</sup>

---

### Ravioli (16)

Beef ravioli in house made meat sauce

---

### Pasta con Broccoli

Cheese tortellini in a creamy tomato sauce with fresh mushrooms, broccoli, and a hint of red pepper flake

---

### Baked Mostaccioli

Penne in house made meat sauce, baked with provolone cheese

---

### Tortellini

Beef, pork, and prosciutto tortellini served in an asiago, butter cream sauce with fresh mushrooms, prosciutto ham, and peas

---

## Cajun Chicken Pasta

Penne tossed in Cajun cream sauce with bell peppers, red onions, blackened chicken breast, and lime sour cream

### ADD TO ANY PASTA 3

---

**Add Grilled Chicken for Four** **\$12.00**

---

**Add Shrimp [8]** **\$14.00**

---

**Add 4 Meatballs** **\$9.00**

### APPETIZERS 2

---

**Toasted Ravioli [8]** **\$12.00**

Our famous jumbo, hand-breaded beef ravioli served with house made meat sauce

---

**Garlic Cheese Bread [8]** **\$10.00**

Bread dipped in garlic butter and baked with provol cheese and Italian herbs, served with house made red sauce

### ADD FOUR DESSERTS OR A BOTTLE OF CANYON ROAD WINE 2

---

**Choice of Dessert** **\$12.00**

Cannoli or Tiramisu

---

**Choice House Wines** **\$12.00**

Cabernet, Merlot, Chardonnay, Pinot Grigio, Moscato, or White Zinfandel

### CHICKEN 4

---

**Chicken Parmigiano** **\$60.00**

Lightly breaded, flash-fried chicken breast topped with house made red sauce and provol cheese

---

**Chicken Stasilli** **\$60.00**

Lightly breaded, flash-fried chicken breast sautéed in white wine lemon butter sauce with garlic, fresh mushrooms, broccoli and a hint of red pepper

---

**Chicken Mudiga** **\$60.00**

Lightly breaded chicken breast, charbroiled and topped with provol cheese, fresh mushrooms, prosciutto ham and a white wine lemon butter sauce

---

**Chicken Milano** **\$60.00**

Lightly breaded, charbroiled chicken breast topped with our creamy provol cheese sauce, fresh mushrooms and green onions

### PASTA 9

---

**Spaghetti** **\$35.00**

Spaghetti tossed in house made meat sauce

---

**Fettuccine Alfredo** **\$42.00**

Fettuccine in a house made butter cream sauce with fresh asiago cheese

---

<b>Pasta Con Broccoli</b>	<b>\$59.00</b>
Cheese-stuffed tortellini tossed in a creamy red sauce with mushrooms, broccoli and a touch of red pepper and garlic	
<b>Baked Mostaccioli</b>	<b>\$38.00</b>
Penne baked in house made meat sauce and topped with provol cheese	
<b>Lasagna (24-Hour Notice Needed)</b>	<b>\$59.00</b>
Lasagna with beef and Italian sausage baked in house made meat sauce, topped with provol cheese and besciamella cream sauce	
<b>Tortellini</b>	<b>\$59.00</b>
Beef, pork and prosciutto tortellini in an asiago, butter, cream sauce with fresh mushrooms, prosciutto ham and peas	
<b>Add Chicken</b>	<b>\$20.00</b>
Add grilled chicken to any pasta	
<b>Add Meatballs</b>	<b>\$16.00</b>
<b>Bread and Butter</b>	<b>\$5.00</b>
Loaf of bread with butter. Serves approximately 8-10 people.	

## DESSERTS <sup>2</sup>

<b>Tiramisu (24-Hour Notice Needed)</b>	<b>\$37.00</b>
Tray of homemade tiramisu--lady fingers soaked in espresso, layered with mascarpone cheese and chocolate	
<b>Turtle Brownie</b>	<b>\$5.00</b>
Rich chocolate brownie covered with caramel and pecans	

## DINE & UNWIND ENTREES <sup>4</sup>

<b>Chicken Parmigiano</b>	<b>\$20.00</b>
Lightly breaded, fried chicken breast topped with house made red sauce and provol cheese	
<b>Chicken Milano</b>	<b>\$20.00</b>
Lightly breaded, charbroiled chicken breast topped with our creamy provol cheese sauce, mushrooms, and green onions	
<b>Eggplant Parmigiano</b>	<b>\$20.00</b>
Lightly breaded, fried eggplant topped with house made red sauce and provol cheese	
<b>Hand-Battered Shrimp Scampi</b>	<b>\$20.00</b>
Six butterflied jumbo shrimp, lightly floured and fried, served in white wine lemon butter sauce with mushrooms	

## DINE & UNWIND PASTAS <sup>4</sup>

<b>Spaghetti &amp; Meatball</b>	<b>\$20.00</b>
Spaghetti tossed in house made meat sauce and topped with a made-from-scratch meatball	
<b>Baked Mostaccioli</b>	<b>\$20.00</b>
Penne in house made meat sauce, baked with provol cheese	

<b>Fettuccine Alfredo</b>	<b>\$20.00</b>
Fettuccine in a house made butter cream sauce with fresh asiago cheese	
<b>Creamy Garlic Angel Hair with Shrimp</b>	<b>\$20.00</b>
Angel hair tossed in a roasted garlic, rosemary cream sauce with spinach, shallots, and sautéed shrimp	

## DINE & UNWIND SIDES & SALADS 7

---

### Milano Salad

### Caesar Salad

### Spaghetti with House Made Sauce

Red Sauce, Meat Sauce, or Oil Butter Garlic Sauce

### Baked Potato

### Vegetable of the Day

### Mashed Potato of the Day

### Fettuccine Alfredo Side

Additional \$2

## DINE & UNWIND BEVERAGES 3

---

### House Wine

Cabernet, Merlot, Pinot Grigio, Chardonnay, or Moscato

### Seasonal Mocktail

See server for this season's feature non-alcoholic mocktail

### Soft Drink, Tea, or Coffee

## \$7 MARTINIS 6

---

### Classic Martini

**\$7.00**

The classic martini made to order with vodka or gin and dry vermouth

### Rosè All Day

**\$7.00**

Rosè wine, vodka, fresh lemon, house made simple syrup, sugar rim, rose petal

### Cosmopolitan

**\$7.00**

Vodka, Triple Sec, lime juice, cranberry juice, lemon twist

### Sweetheart

**\$7.00**

Mango vodka, bubbly champagne, Triple Sec, pineapple juice, strawberry sugar rim

### Lemon Drop

**\$7.00**

Limoncello, lemon vodka, lemonade, lemon sugar

**Perfect Pear****\$7.00**

Bubbly champagne, pear vodka, peach schnapps, sugar rim

**\$7 APPETIZERS** 4**Spinach Artichoke Dip****\$7.00**

Artichokes and spinach baked with cheese and served with handmade asiago flat bread

**Garlic Cheese Bread****\$7.00**

Bread dipped in garlic butter and baked with melted provol cheese and Italian herbs, served with house made red sauce

**Toasted Ravioli [4]****\$7.00**

Our famous jumbo hand-breaded beef ravioli, served with house made meat sauce

**Bruschetta Capri****\$7.00**

Baguette baked with basil pesto and mozzarella, topped with diced tomatoes, olive oil, garlic, fresh basil, and balsamic reduction