



VISIT BUCKS COUNTY
RESTAURANT
WEEK APRIL 28
thru MAY 4

Bella Tori at the Mansion

Langhorne, P.A.

APPETIZER

BRUSCHETTA ALA BELLA [2 PCS.]

Fresh tomato, basil and olive oil, served over garlic & olive oil rubbed crostini, finished with shaved Parmesan drizzled with balsamic reduction

TRADITIONAL CAESAR SALAD

Fresh romaine in a homemade garlic lemon dressing with parmesan croutons and anchovy

OYSTERS BEINVILLE [2 PCS.]

Baked oysters topped with shrimp, bacon, ham, mushrooms, Sherry cream with a parmesan breadcrumb

ENTREE

RAVIOLI TORI

Hand crafted saffron pasta stuffed with roasted pepper, onion & ricotta finished with a tomato saffron broth, roasted fennel, peas, shaved Manchego cheese

PISTACHIO CRUSTED SALMON

Wild Atlantic Salmon pistachio crusted then oven roasted over a maple grain mustard cream sauce accompanied with 3 cheese sweet potato au gratin & spicy broccoli rabe

BELLA'S CRAB CAKE

Crab cakes (2) served with twin sauces of traditional cocktail and roasted pepper caper aioli accompanied with citrus cauliflower cous cous & buttered asparagus

VEAL OR CHICKEN PARMATORI

Veal or Chicken cutlet, lightly breaded & fried, topped with Pomodoro sauce and aged Provolone cheese over linguine

DESSERT

OUR PASTRY CHEF'S CHOICE OF THE DAY

All made in house and hand crafted or select a dessert from our pastry tray +\$4.00

\$35 | Pricing excludes additional menu items, beverages, taxes and gratuity.

Optional wine pairing can be added \$15 per person

#EatinBucksCo