

BREAD BOARDS

Our bread is made fresh, in-house daily with our own sourdough starter

BRUSCHETTA BOARD

tomato bruschetta, fresh basil, goat cheese, balsamic reduction, house focaccia | \$13

ANTIPASTI BOARD

house olives, marinated gigante beans, house focaccia | \$14 

CHEESE BOARD

truffle ricotta, ricotta salata, honey, seasonal marmalade, house focaccia | \$18 | add burrata +4

SALUMI BOARD

a selection of Italian cured meats, house focaccia | \$19

House Focaccia

rosemary sourdough focaccia, house olive oil | vegan | \$7



AUTENTICO
ITALIANO

APPETIZERS

BURRATA CAPRESE

creamy burrata, fresh tomato, basil, extra virgin olive oil, balsamic reduction | \$16 

POLPETTE DELLA CASA

housemade pork & beef meatballs, tomato basil sauce, parmesan | \$15 | add extra meatball +3

GAMBERI ALLA GRIGLIA

grilled shrimp skewers, fresh herb gremolata | \$18 

CALAMARI FRITTI

a guest favorite—made for sharing! fried calamari, pesto aioli, tomato basil sauce | \$18  

RAVIOLI FRITTI

fried housemade cheese ravioli, parmesan aioli, tomato basil sauce | \$15

PORCHETTA CROCCANTE

crispy traditional Italian slow-roasted pork, fried kale, house agrodolce sauce | \$16 

SALADS

We proudly source our lettuce from local NC farms



OUR CAESAR

romaine lettuce, focaccia croutons, crispy pancetta pieces, parmesan, caesar vinaigrette | \$14

TUSCAN

romaine lettuce, chicken breast, marinated artichokes, castelvetro olives, balsamic vinaigrette | \$18 

MEDITERRANEAN

kale, chopped salmon, ricotta salata, dried cranberries, sliced almonds, lemon vinaigrette | \$19  

HARVEST

spring mix, pear, goat cheese, toasted walnuts, white balsamic vinaigrette | \$15  

Add Ons

ADD HOUSE CHICKEN +\$4, ADD CRISPY PANCETTA +\$3,
ADD SHRIMP +\$6, ADD CHOPPED SALMON +\$6

ENTREES

SALMONE AL LIMONE*

seared Verlasso salmon, lemon-caper white wine sauce, roasted potatoes, seasonal vegetables | \$28 

POLLO AL ROSMARINO

pan-seared chicken breast, rosemary white wine sauce, roasted potatoes, seasonal vegetables | \$25 

EGGPLANT PARMESAN

layers of thinly sliced eggplant, tomato basil sauce, fresh mozzarella, parmesan | \$22 



Mano Bella began in 2021 with Raffaele and Madison, a love of Italian food, handmade pasta and a small stand at the local farmers markets. What started small has grown but at our core we have remained the same. Today, we remain committed to food that feels like home—made by hand and meant to be shared. We believe in honoring tradition, supporting local farmers, sourcing thoughtfully and making really good food.

- The Patrizi's

OSSO BUCO RISOTTO

slow-braised veal shank, parmesan risotto, blistered tomatoes | \$32 

PORK MILANESE

crispy breaded pork cutlet, sautéed mushrooms, roasted potatoes, lemon butter sauce | \$26

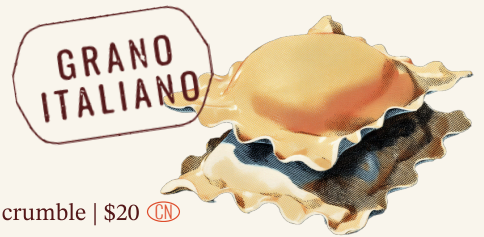
 gluten free

 vegan

 contains nuts

PASTA

All of our pasta is made fresh, in-house, proudly using
MOLINO PAOLO MARIANI flour imported from Italy



- LA BURRATA** fresh campanelle, crushed tomato, creamy burrata, pistachio, taralli crumble | \$20 CN
- GAMBERI E LIMONE** fresh mafalde, shrimp, lemon garlic sauce, fresh parsley, toasted breadcrumbs | \$25
- ALLA VODKA** fresh casarecce, vodka tomato cream sauce, prosciutto, parmesan | \$20
- OUR LASAGNA** layers of fresh pasta, pork & beef ragù, mozzarella, parmesan | \$21
- GNOCCHI CON ZUCCA** ricotta gnocchi, roasted squash, parmesan cream sauce, crispy prosciutto | \$23
- RAVIOLI AL POMODORO** ricotta ravioli, blistered tomatoes, garlic confit, stracciatella cheese, basil | \$22
- FUSILLI ALLA ROMANA** fresh fusilli, roasted zucchini and pecorino sauce, house guanciale, ricotta salata | \$21
- SLOW-BRAISED BEEF RAGU** fresh radiatore, slow-braised top round ragù, parmesan | \$25



the Roman Classics explained.

the ROMAN CLASSICS

- CARBONARA** fresh rigatoni, house guanciale, egg yolk, pecorino, black pepper | \$21
- AMATRICIANA** fresh bucatini, house guanciale, crushed tomato, pecorino, chili | \$20
- ALLA GRICIA** fresh rigatoni, house guanciale, pecorino, black pepper | \$20
- CACIO E PEPE** one of our favorites! fresh bucatini, pecorino, black pepper | \$18



BUILD *your own* PASTA

Starts at \$14

PASTAS

campanelle | casarecce | fusilli | radiatore | rigatoni
bucatini | linguine | mafalde | gluten free orecchiette +\$3

SAUCES

tomato sauce | pesto sauce
cream sauce | vodka sauce +\$2

EXTRAS

house-made sausage +\$4 | house-made pancetta +\$4
chopped chicken breast +\$4 | shrimp +\$6 | chopped salmon +6
ricotta +\$2 | burrata +\$4 | charred onions +\$1 | garlic confit +\$1
mushrooms +\$1 | crushed tomatoes +\$1 | spinach +\$1

GLUTEN FREE PASTA AVAILABLE FOR + \$3

SIDES

All of our sides are Gluten and Dairy Free

- Roasted Potatoes | \$6
Sautéed Vegetables | \$7
Sautéed Greens | \$7
Parmesan Fries | \$8
House Salad | \$7

Chef Raffaele's mom with his
daughter, Clara, at her house in
Rome. 2026



Love,
your Nona



welcome to the School of Pasta

SHORT PASTA



CAMPANELLE
kam-pah-NEL-leh



ORECCHIETTE
or-rek-KEE-et-tay



CASARECCE
kas-ah-RETCH-ay



RADIATORE
rad-dee-ah-TOR-ay



FUSILLI
FOO-see-lee



RIGATONI
rig-ah-TOHN-ee

LONG PASTA



BUCATINI
boo-cah-TEE-nee



LINGUINE
lin-GWEE-nay



MAFALDE
mah-FAHL-day

*Items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.