



*Bella Maca features a fusion of Italian/Argentinian cuisine and outstanding service. Ask your server for the Chef's special, paired with a bottle of exquisite wine, cap off your meal with any of our divine desserts and a freshly brewed Italian variety of coffee.*

*Bella Maca cuisine is prepared fresh every day and made to order. Begin your night with a delicious appetizer and a bottle of Italian, Argentinian or Chilean wine while Chef Walter diligently prepares your entrees ensuring every detail is perfect for a delicious memorable experience.*

*We would like to thank you for the opportunity to serve you and the welcoming community of Corinth.*

1400 North Corinth Street  
Corinth, TX 76208

(940) 498-2730  
[Info@bellamaca.com](mailto:Info@bellamaca.com)

# Antipasto

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**STEAMED MUSSELS** | mussels steamed in cherry tomatoes, white wine, capers, served with toasted italian bread | *12.99*

**CARPACCIO DI FILETTO** | shaved black pepper-crusted seared tender fillet, arugula, capers, pecorino romano, balsamic glaze and olive oil with toasted Italian bread | *12.99*

**ARGENTINIAN EMPANADAS** | three light flakey dough stuffed and baked with chef's secret ground beef filling, served with chimichurri and chef's pickled salad | *10.99*

**BRUSCHETTA DI BUFALA CAPRESE** | toasted italian bread brushed with garlic butter, topped with burrata di bufala, cherry tomatoes, fire-roasted red bell peppers, arugula, crispy artichokes, green olives, chiffonade basil, balsamic glaze, and olive oil | *10.99*

**ARGENTINIAN CHARCUTERIE BOARD** | mix of argentinian chorizos, fire-roasted red bell peppers, chef's pickled salad, toasted italian bread, and chimichurri | *28.99*

**NAPOLEON FRITURA DI MARE** | italian-style tempura-battered shrimp and calamari with vegetables pepperoncini, house-made tartar sauce, and house marinara | *12.99*

# Salad

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**BURRATA CITRIC CAPRESE** | mixed greens, burrata di bufala, avocado, orange segments, heirloom tomatoes, capers, balsamic glaze, and olive oil | *11.99*

**CAESAR SALAD** | baby romaine, arugula, shaved pecorino romano, candied prosciutto chips, polenta croutons, and house caesar dressing | *11.99*

**CAESAR GAMBERRETTI** | baby romaine, arugula, shaved pecorino romano, prosciutto, polenta croutons, and house caesar dressing topped with fresh grilled shrimp | *17.99*

**BELLA MACA HOUSE SALAD** | mixed greens, avocado, goat cheese, cherry tomatoes, red onions, prosciutto, carrots, grilled artichokes, fire-roasted red bell peppers, green olives, polenta croutons, and house dressing | *13.99*

**WARM QUINOA SALAD** | tricolor quinoa, sun-dried cranberry, broccoli, zucchini, asparagus, shaved grana padano, ginger turmeric vinaigrette | *11.99*

**ADD PROTEIN** | chicken\* *3.99* | shrimp\* *5.99* | salmon\* *5.99* | prosciutto *5.99* | filet\* *4.99* | smoked salmon *5.99* |

*\*available grilled or pan-seared*

## CRISPY THIN CRUST PIZZA TOPPED WITH HOUSE MARINARA SAUCE AND FRESH MOZZARELLA

**MARGHERITA** | burrata di bufala, olive oil, oregano, and basil | *15.99*

**QUATTRO FORMAGGI** | ricotta, pecorino romano, gorgonzola, crispy artichokes, and oregano | *16.99*

**FUNGHI** | wild mushrooms, parsley, and olive oil | *15.99*

**CAPRICCIOSA** | grilled artichokes, green olives, prosciutto, pecorino romano, arugula, olive oil, and balsamic glaze | *21.99*

**ROMANA** | italian salami, cherry tomatoes, and oregano | *16.99*

**DI BOCA** | classic pepperoni | *14.99*

**VEGETARIAN** | fresh mozzarella (optional), fire-roasted red bell peppers, red onions, broccoli, crispy artichokes, and avocado | *16.99*

**STEAK CHIMICHURRI** | chimichurri marinated steak, fire-roasted red bell peppers, red onions, and arugula | *16.99*

**BLANCA** | bechamel sauce base, smoked salmon, arugula, red onions, and capers | *20.99*

**DON EMILIO** | canadian bacon, prosciutto, fire-roasted red bell peppers, mushrooms, crispy artichokes, oregano | *18.99*

## Build your own Pizza

### CRISPY THIN CRUST PIZZA TOPPED WITH HOUSE MARINARA SAUCE AND FRESH MOZZARELLA | *\$ 11.99*

<b>\$ .99</b>	<b>\$ 1.99</b>	<b>\$ 2.99</b>	<b>\$ 3.99</b>	<b>\$ 4.99</b>
cherry tomatoes parsley cilantro	basil broccoli avocado	burrata di bufala ricotta goat cheese	prosciutto italian salami pepperoni	chimichurri marinated steak
fire-roasted red bell peppers red onions green olives arugula capers	cherry tomatoes chimichurri extra cheese extra sauce	pecorino romano gorgonzola crispy artichokes wild mushrooms		<b>\$ 5.99</b>
				smoked salmon salmon shrimp

**COMPLIMENTARY** | olive oil, balsamic glaze, oregano

# Pasta and Risotto

HOUSE-MADE SAUCES AND GARDEN VEGETABLES COATING FRESHLY MADE PASTA.

**SPAGHETTI BOLOGNESE** | bolognese sauce made of beef, tomatoes, aromatic herbs, and vegetables over spaghetti, topped with chiffonade basil and pecorino romano | *14.99*

**GRANDMA'S RAGU** | ragu sauce made of short ribs, beef, tomatoes, and aromatic herbs over fettuccine, topped with chiffonade basil and pecorino romano | *21.99*

**FETTUCCINE ALFREDO** | fresh house made fettuccini in alfredo sauce | *13.99*

**CHICKEN ALFREDO** | fresh house made fettuccini in alfredo sauce topped with grilled marinated chicken | *17.99*

**ALFREDO GAMBERETTI** | fresh house made fettuccini in alfredo sauce topped with grilled shrimp | *19.99*

**SPAGHETTI CARBONARA** | spaghetti coated with traditional Italian sauce made of crispy pancetta, pecorino romano, and silky egg yolk | *16.99*

**PENNE QUATTRO FORMAGGI** | penne pasta with fresh mozzarella, ricotta, pecorino romano, gorgonzola, crispy artichokes, and chimichurri drizzle | *17.99*

**WILD MUSHROOM RISOTTO** | classic risotto with 8 types of mushrooms and finished with pecorino romano | *17.99*

**SHRIMP AND BRUSSELS RISOTTO** | classic risotto topped with sautéed shrimp and crispy brussels sprouts | *19.99*

**RISOTTO AL FRUTTI DI MARE** | brandy seafood cream risotto with pecorino romano topped with sautéed shrimp, mussels, calamari, and bay scallops | *23.99*

**BRANZINO RISOTTO** | risotto simmered in white wine and rich stock, with cherry tomatoes, spinach and grilled branzino | *20.99*

## Build your own Pasta

HOUSE-MADE SAUCES AND GARDEN VEGETABLES COATING FRESHLY MADE PASTA | *12.99*

### PASTA

spaghetti, fettuccini,  
penne, elbow, gluten-free

### SAUCE

alfredo, house marinara,  
quattro formaggi, pesto

### TOPPINGS

rotisserie-style chicken *3.99* | chicken\* *3.99* | shrimp\* *5.99* |  
salmon\* *5.99* | seasonal vegetables *3.99* |  
*\*available grilled or pan-seared*

# House Special

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**POOR MAN'S STEAK** | ribeye seasoned with fresh cracked black pepper and sea salt, grilled over an open flame to your ideal tenderness, topped with a fried egg, french fries and chef's pickled salad | *25.99*

**PORTERHOUSE** | bone-in porterhouse, seasoned with fresh cracked black pepper and sea salt, grilled over an open flame to your ideal tenderness, finished with chimichurri and chef's pickled salad | *38.99*

**BRAISED SHORT RIBS** | short ribs braised for eight hours with rich broth and aromatics, served with a red wine reduction sauce over creamy polenta | *27.99*

**STEAK PINCHO** | steak medallions skewered with fire-roasted red bell peppers and onions, grilled over an open flame, served with chimichurri, French fries and chef's pickled salad | *22.99*

**NEAPOLITAN MILANESE** | breaded steak pan-fried to a crispy golden brown topped with house marinara, smoked ham, fresh mozzarella, and oregano, served with bella maca house fries | *18.99*

**CHICKEN PARMIGIANA** | breaded chicken pan-fried to a crispy golden brown, topped with house marinara, fresh mozzarella, and pecorino romano, served with spaghetti tossed in house marinara | *18.99*

**CHICKEN SPIEDO** | half herb-rubbed chicken roasted rotisserie-style served with wild mushrooms simmered in a deep rich stock and marsala wine sauce | *24.99*

**CHICKEN PINCHO** | chimichurri marinated chicken skewered with fire-roasted red bell peppers and onions, grilled over an open flame with french fries and chef's pickled salad | *23.99*

**SALMON PICATTA** | seared salmon smothered in a lemon caper sauce, served with a lemon wedge, sautéed spinach, and grilled asparagus | *26.99*

**BRANZINO** | a filet of branzino, also known as european bass, grilled over an open flame, served with sauteed spinach and tri-color andean potatoes | *28.99*

**GOURMAND BURGER** | chorizo and beef patty with mozzarella cheese, arugula, fire-roasted red bell peppers, red onions, and house dressing on a toasted pretzel bun served with goat cheese truffle fries | *16.99*

## Sides

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TRUFFLE MAC AND CHEESE | *6.99*

CREAMY POLENTA | *3.99*

BELLA MACA HOUSE SALAD | *6.99*

GRILLED ASPARAGUS | *6.99*

TRI-COLOR ANDEAN POTATOES | *6.99*

STEAMED BROCCOLI | *4.99*

FRIED BRUSSEL SPROUTS | *4.99*

GOAT CHEESE TRUFFLE FRIES | *6.99*

SAUTEED SPINACH | *4.99*

BELLA MACA SEASONED FRIES | *4.99*

ARGENTINIAN-STYLE MASHED POTATOES | *6.99*

CLASSIC RISOTTO | *4.99*

# Desserts

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**TIRAMISU** | layers of espresso soaked lady fingers, hand-whipped vanilla scented mascarpone and cocoa powder | *7.99*

**CHEESECAKE** | classic decadent and light cheesecake in a graham cracker crust topped with a fresh strawberry | *5.99*

**SALTED CARAMEL CHEESECAKE** | classic cheesecake in a graham cracker crust topped with caramel | *5.99*

**CREME BRULEE CHEESECAKE** | classic cheesecake in a graham cracker crust with a crispy sugar crust | *5.99*

**TRES LECHES** | moist, creamy cake topped with strawberry sauce | *5.99*

**ICE CREAM** | chocolate, vanilla, pistachio, seasonal flavors | *3.99*

# Espresso

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**ESPRESSO** | single shot | *5.99* double shot | *5.99*

**CAPPUCINO** | espresso, steamed milk, extra foam | *5.99*

**LATTE** | steamed milk, espresso light foam | *5.99*

**AMERICANO** | espresso, hot water | *5.99*

**MOCHA** | espresso, chocolate, steamed milk, foam | *5.99*

**AFFOGATO** | espresso, ice cream | *5.99*

**CAFÉ BELLA** | espresso, steamed milk, amaretto | *10.99*

**CAFÉ MACA** | espresso, hot water, fernet | *10.99*

**FLAVORS** | vanilla, chocolate, white chocolate, caramel, cinnamon, hazelnut

*ALL ESPRESSO DRINKS ARE AVAILABLE DECAFFINATED*

# Lunch

MONDAY-FRIDAY 11 AM– 4 PM

**GOURMAND BURGER** | chorizo and beef patty with mozzarella cheese, arugula, fire-roasted red bell peppers, red onions, and house dressing on a toasted pretzel bun served with bella maca house fries | *10.99*

**CHORIPAN** | hoagie bun with chimichurri and argentinian chorizo, hoagie bun with morcilla, creamy mustard sauce and chef's pickled salad, served with bella maca house fries | *12.99*

**CHORIPAN Y PAPAS** | bella maca house fries, covered in melted mozzarella cheese, topped with argentinian chorizo, morcilla, goat cheese and scallions, and a side of chimichurri | *11.99*

**STEAK CHIMICHURRI SANDWICH** | chimichurri marinated filet, chef's pickled salad, fire-roasted red bell peppers arugula, house tartar sauce and on a toasted pretzel bun served with bella maca house fries | *10.99*

**LASAGNA** | lunch portion of pasta with choice of bella maca house salad, caesar salad or soup | *11.99*

**SPAGHETTI & BOLOGNESE** | lunch portion of pasta with choice of bella maca house salad, caesar salad or soup | *11.99*

**SPAGHETTI CARBONARA** | lunch portion of pasta with choice of bella maca house salad, caesar salad or soup | *11.99*

**FETTUCINI ALFREDO** | lunch portion of pasta with choice of bella maca house salad, caesar salad or soup | *11.99*  
*CHICKEN 15.99 | SHRIMP 16.99*

**SOUP OF THE DAY** | ask your server for the daily selections | *CUP 3.99 | BOWL 5.99*

**SOUP & SALAD** | choice of bella maca house salad or caesar salad with a cup of soup of the day | *9.99*

**CAESAR SALAD** | baby romaine, arugula, shaved pecorino romano, candied prosciutto chips, polenta croutons, and house caesar dressing | *11.99*

**BELLA MACA HOUSE SALAD** | mixed greens, avocado, goat cheese, cherry tomatoes, red onions, prosciutto, carrots, grilled artichokes, fire-roasted red bell peppers, green olives, polenta croutons, and house dressing | *13.99*

**WARM QUINOA SALAD** | tricolor quinoa, sun-dried cranberry, broccoli, zucchini, asparagus, shaved grana padano, ginger turmeric vinaigrette | *11.99*

**ADD PROTEIN** | chicken\* *3.99* | shrimp\* *5.99* | salmon\* *5.99* | prosciutto *5.99* | filet\* *4.99* | smoked salmon *5.99* |

*\*available grilled or pan-seared*

**ADD A DRAFT BEER OR GLASS OF HOUSE WINE TO YOUR LUNCH FOR HALF PRICE!**