



COURSE 1

HANDCUT PARMESAN TRUFFLE FRIES (VG)

Hand cut fries tossed in truffle oil and parmesan with a balsamic glaze drizzle.

HUMMUS POMODORO (VG)

Tomato and white bean, roasted red pepper hummus served with a balsamic glaze and house made pizza crisps

BRUSCHETTA

VEGAN UPON REQUEST

Marinated Roma tomatoes with goat cheese and Parmesan served on a house backed focaccia

SLIDERS

PORTOBELLO MUSHROOM & CAMELIZED ONION (VG)

Portobello mushroom, Caramelized onion and Dijon mustard served on our house baked focaccia

MARINATED TOMATO & HUMMUS SLIDERS (VG)

Fresh marinated Roma tomatoes, roasted red pepper hummus, basil pesto served on our signature house baked focaccia

EGGPLANT PARMESAN SLIDERS

VEGAN UPON REQUEST

Breaded eggplant, Fior di Latte, basil, and tomato sauce served on a house baked focaccia

MEATBALL SLIDERS

VEGAN UPON REQUEST

Cremini mushroom and Brown rice "Meatballs" cooked in Bellona tomato sauce served with mozzarella cheese on our homemade focaccia

GREENS

PLANT INSPIRED CAESAR (VG)

Homemade rich & creamy roasted garlic dressing, fresh romaine, house made focaccia croutons and parmesan

CANTINA SALAD (VG)

Mixed greens, dehydrated honey crisp apple, pickled Bermuda onion, candied walnuts and Mozzarella cheese served with a velvety Prosecco vinaigrette

PEAR AND GORGONZOLA SALAD

Spinach and arugula with merlot poached Bosc pear, candied walnuts served with a dijon vinaigrette garnished with crumbled gorgonzola

COURSE 2 - FRESH PASTA

NEW

RIGATONI TRICOLORI (VG)

Red, White and Green rigatoni with cremini mushroom served in a tomato pesto cream sauce

PAPPARDELLE BOLOGNESE (VG)

Fresh Pappardelle noodles served with a "Bolognese" Sauce

PASTA PUTTANESCA (VG)

Kalamata olives, capers and crushed red pepper in a tomato sauce

LEMON PESTO CREAM (VG)

Spinach infused rigatoni served with artichoke and roasted red peppers in a lemon pesto cream

ROASTED RED PEPPER RIGATONI (VG)

Red pepper infused rigatoni served with Bellona's tomato sauce, eggplant, Portobello mushroom and red pepper

LA SAGRETA RAVIOLI (VG)

LIMITED QUANTITIES AVAILABLE

Vegan red wine infused ravioli stuffed with tofu cream cheese and tossed with portobello mushrooms in a signature blush sauce

CREAMY PISTACHIO RAVIOLI

LIMITED QUANTITIES AVAILABLE

Spinach and Ricotta stuffed ravioli with a velvety pistachio cream sauce

CREMINI MUSHROOM RIGATONI

in a sun-dried tomato and Parmesan Reggiano cream sauce

ADD HOUSE BAKED FOCACCIA TO YOUR PASTA DISH

\$4

\$27
per
person

CANTINA



COURSE 2 - HAND CRAFTED PIZZAS

CAPRESE PIZZA (VG)

Marinated Roma tomatoes, basil, olive oil and mozzarella topped with a balsamic glaze

ADD OUR SIGNATURE
CAESAR DRESSING OR
MARINARA SAUCE

\$2

SPICED TOFU, ROASTED GARLIC & ARTICHOKE (VG)

Marinated deep fried tofu, artichoke, spinach with a tomato sauce

CRUMBLED SAUSAGE & CREMINI MUSHROOM (VG)

Brown rice and mushroom sausage with cremini mushroom, roasted red pepper and mozzarella

PIZZA ARRABBIATA

Bellona's cheese blend and signature Italian seasoning spiced with crushed red pepper and homemade hot chilli oil with a tomato base

PEAR & BLUE CHEESE PIZZA

Merlot poached Bosc pear, candied walnuts, provolone and gorgonzola cheese topped with a balsamic glaze

BRUSCHETTA PIZZA

Marinated Roma tomatoes with goat cheese, roasted garlic, Parmesan, mozzarella, extra virgin olive oil, fresh basil and balsamic glaze.

BELLONA'S CALZONE

VEGAN UPON REQUEST

Stuffed with our famous "meatballs," spiced tofu, cremini mushrooms, roasted red peppers, roasted garlic and mozzarella cheese. Served with our signature Caesar dressing and marinara sauce

BUILD YOUR OWN PIZZA

CHOOSE YOUR SAUCE

- TOMATO SAUCE (VG)
- PESTO CREAM (VG)
- SUNDRIED TOMATO CREAM

CHOOSE YOUR CHEESE

- VEGAN MOZZARELLA (VG)
- MOZZARELLA

CHOOSE 3 TOPPINGS

ADDITIONAL TOPPINGS \$2

- BASIL
- BALSAMIC GLAZE
- ROASTED RED PEPPER
- ROASTED GARLIC
- SPICED TOFU
- ARTICHOKE
- SPINACH
- MARINATED TOMATOES
- KALAMATA OLIVES
- CREMINI MUSHROOM
- ARUGULA
- SUNDRIED TOMATOES
- CREMINI MUSHROOM & BROWN RICE "MEATBALLS"
- FRIED EGGPLANT

COURSE 3 - DESSERT

CHOCOLATE CHIP BROWNIE

Chocolate chip brownie with ice cream and caramel sauce

TIRAMISU (VG)

Espresso and rum soaked vanilla cake with coconut whipped cream

APPLE FRITTERS (VG)

Handpicked Honey Crisp apples battered and tossed in cinnamon sugar served with vanilla ice cream and caramel



BRING BELLONA HOME

TAKE HOME A JAR OF SAUCE OR OUR
CAESAR DRESSING

TOMATO SAUCE

\$6.99

VEGAN CAESAR DRESSING

\$7.99

\$27
per
person

CANTINA