



Vegan

\$27  
per  
person

CANTINA

## COURSE 1

### HANDCUT PARMESAN TRUFFLE FRIES

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

### BRUSCHETTA

VEGAN UPON REQUEST

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

### PLANT INSPIRED CAESAR

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

### CANTINA SALAD

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



### PORTOBELLO MUSHROOM &

### CARAMELIZED ONION SLIDERS



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

### EGGPLANT

### 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

## GLUTEN FREE \$5 FRESH PASTA

### RIGATONI TRICOLORI

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

### PAPPARDELLE BOLOGNESE

Fresh Pappardelle noodles served with a "Bolognese" Sauce

### PASTA PUTTANESCA

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

### LEMON PESTO CREAM

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

### ROASTED RED PEPPER RIGATONI

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

### CREMINI MUSHROOM RIGATONI

in a sun-dried tomato and Parmesan Reggiano cream sauce

### LA SAGRETA RAVIOLI

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

### CREAMY PISTACHIO RAVIOLI

Spinach and Ricotta stuffed ravioli with a velvety pistachio cream sauce

ADD HOUSE BAKED FOCACCIA TO YOUR PASTA DISH

\$4

## PIZZA

### ZIA ROSIE

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

### ZIO GABE

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

### MAYA

Fior Di Latte, fresh basil and tomato sauce

### JACOMO

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

### OLIVIA

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

### SOFIA

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
- PESTO CREAM
- SUNDRIED TOMATO CREAM

##### CHOOSE YOUR CHEESE

- VEGAN MOZZARELLA
- MOZZARELLA

##### CHOOSE 3 TOPPINGS

ADDITIONAL TOPPINGS

\$2

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

ADD OUR SIGNATURE CAESAR DRESSING OR MARINARA SAUCE

\$2

## COURSE 3 - DESSERT

### CHOCOLATE CHIP BROWNIE

Chocolate chip brownie with ice cream and caramel sauce

### TIRAMISU

Espresso and rum soaked vanilla cake with coconut whipped cream

### APPLE FRITTERS

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

### RED WINE CHOCOLATE CAKE

Served with a red wine raspberry drizzle, coconut whipped cream and fresh raspberries