



Vegan

\$27 per person

CANTINA

COURSE 1

HANDCUT PARMESAN TRUFFLE FRIES (VG)

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 (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



PORTOBELLO MUSHROOM &

CARAMELIZED ONION SLIDERS (VG)

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 (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

CREMINI MUSHROOM RIGATONI

in a sun-dried tomato and Parmesan Reggiano cream sauce

LA SAGRETA RAVIOLI (VG)

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

ADD HOUSE BAKED FOCACCIA TO YOUR PASTA DISH \$4

PIZZA

ZIA ROSIE (VG)

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

ZIO GABE (VG)

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

CHOOSE YOUR CHEESE

- VEGAN MOZZARELLA (VG)
- MOZZARELLA

CHOOSE 3 TOPPINGS

ADDITIONAL TOPPINGS

\$2

- BASIL
- SPINACH
- ARUGULA
- ROASTED GARLIC & BROWN RICE
- 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 (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

RED WINE CHOCOLATE CAKE (VG)

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