# GOOD QUALITY . . .

Everything is made fresh for order, that's why we require 24 hours notice

#### **SERVES**

04 \$80+ hst appetizers

1 salad

1 pasta

1 pizza

08 5150+ hst 4 appetizers

2 salads

2 pastas

2 pizzas

12 \$220+ hst 5 appetizers

3 salads

3 pastas

3 pizzas

16 \$280+ hst 8 appetizers

4 salads

4 pastas

4 pizzas

20 \$320+ hst 10 appetizers

5 salads

5 pastas

5 pizzas



Life is a combination of magic and pasta

-Frederico Fellini



# Contact Us For More Info

- **4**16.604.8777
- 276 Jane Street, Toronto, ON
- catering@bellonakitchen.ca



# CATERING MENU

Bring Bellona to your special event



# A LA CARTE

## Lasagna alla Mama

Classic lasagna al forno, layers of fresh pasta sheets, cremini mushroom, ragu al Bolognese, bechamel sauce, mozzarella and parmesan baked until golden brown serves 10 - \$ 150 +hst

serves 20 - \$260 +hst

#### (VG) Cremini Mushroom and

#### Brown Rice "Meatballs"

Bellona's signature tomato sauce made with 100% Alta Cucina tomatoes with Cremini mushroom and brown rice "meatballs" serves 20 - \$60 +hst

### Eggplant Parmesan

Breaded and baked in tomato sauce, mozzarella cheese served with spaghetti in a tomato sauce serves 9 - \$ 160 +hst

#### Red Wine Chocolate Cake

#### with Drunken Raspberries

Dry red wine chocolate cake with fresh raspberries serves 8-10 - \$60 +hst

#### Tiramisu

(VG)

(VG)

 $(V_6)$ 

Espresso and rum soaked vanilla cake with coconut whipped cream serves 8-10 - \$75 +hst

#### Cheesecake

New York style cheesecake topped with blueberry sauce serves 8-10 - \$ 75 +hst

#### Torta Caprese Bianca

Italian almond lemon cake. Grain and gluten free. serves 8-10 - \$75 +hst

> Focaccia Loaf \$20 +hst



#### Hummus Pomodoro with Pizza Crisps

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

#### Bruschetta

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

#### Spinach and Artichoke Dip

Spinach, Artichoke and Mozzarella Cheese with pizza crisps

#### Eggplant Parmesan Sliders

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



# **GREENS**

### Arugula and Radicchio

Arugula and radicchio tossed in lemon vinaigrette

#### Pear and Gorgonzola Salad

Spinach and arugula with fresh Bosc pear and candied walnuts served with a dijon vinaigrette

### Plant Inspired Caesar

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

Gluten free extra \$4

# **PASTA**

#### La Segreta Ravioli

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

#### Lemon Pesto Cream

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

#### Rosé Cassercce

Tomato cream sauce with sweet peas and marinated mushrooms

#### Spaghetti with "Meatballs"

Bellona's signature tomato sauce made with 100% Alta Cucina tomatoes with Cremini mushroom and brown rice "meatballs"

#### Pasta Puttanesca

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

#### Cremini Mushroom Rigatoni

in a sun-dried tomato and Parmesan Reggiano cream sauce

#### Blue Cheese Alfredo

In-house blue cheese Alfredo cream sauce with red peppers and baby spinach

Gluten free

extra \$4

# **PIZZA**

Spiced Tofu, Roasted Garlic and Artichoke Marinated deep fried tofu, artichoke, spinach with a tomato sauce

# Crumbled Sausage and Cremini Mushroom (%)

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

### Caprese Pizza

Marinated Roma tomatoes, basil, olive oil and mozzarella

### Pesto Cream Pizza

Lemon Pesto Cream, Artichokes, Red Pepper and Mozzarella

# Arugula Eggplant Parmesan

Breaded eggplant, roasted red pepper and arugula with mozzarella, Parmesan Reggiano and tomato sauce

#### Pear and Blue Cheese Pizza

Bosc pear, candied walnuts, provolone and gorgonzola cheese

#### Fior di Latte and Rapini

Fior di Latte, Parmesan Reggiano and sautéed garlic rapini

### Gorgonzola and Spiced Funghi

with spiced mushrooms, shallots and spinach