



FIRST PLATE

"CALAMARI" ITALIANI (VG)

Panko Breaded Oyster Mushroom served with a lemon dill aioli

\$18

SLIDERS

\$16

NEW!

FRIED RAVIOLI (VG)

La Sagreta Ravioli and 3 Mushroom Ravioli Served with a house made marinara sauce

\$15

PORTOBELLO MUSHROOM & CARAMELIZED ONION (VG)

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

HAND CUT PARMESAN TRUFFLE FRIES (VG)

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

\$13

EGGPLANT SLIDERS

VEGAN UPON REQUEST

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

CARCIOFI FRITTI (VG)

Lightly dusted, quartered marinated artichoke hearts served with lemon aioli

\$15

"MEATBALL" SLIDERS

VEGAN UPON REQUEST

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

BRUSCHETTA

VEGAN UPON REQUEST

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

\$15

BELLONA'S SHAREABLES

VEGAN UPON REQUEST

Bruschetta, Truffle Fries and your choice of slider: portbello mushroom & caramelized onion sliders, eggplant sliders or meatball sliders

\$37

GREENS

PLANT INSPIRED CAESAR (VG)

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

\$16

CANTINA SALAD (VG)

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

\$17

PEAR AND GORGONZOLA SALAD

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

\$17

FRESH PASTA

GLUTEN FREE \$5

LASAGNA ALLA MAMA (VG)

Classic lasagna al forno, layers of fresh roasted red pepper infused pasta sheets, cremini mushroom, ragu al Bolognese, bechamel sauce, mozzarella and parmesan baked until golden brown

\$26

LEMON PESTO CREAM (VG)

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

\$25

PASTA PUTTANESCA (VG)

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

\$24

PAPPARDELLE BOLOGNESE (VG)

Fresh Pappardelle noodles served with a "Bolognese" Sauce

\$24

RIGATONI TRICOLORI (VG)

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

\$24

CASARECCE NERO (VG)

Black Casarecce with King Oyster mushroom "scallops" and artichokes served in a white wine and garlic Sauce

\$26

ROASTED RED PEPPER RIGATONI (VG)

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

\$24

RAVIOLI

\$27

LA SAGRETA RAVIOLI (VG)

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

CREMINI MUSHROOM RIGATONI

in a sun-dried tomato and Parmesan Reggiano cream sauce

\$26

3 MUSHROOM & ASPARAGUS RAVIOLI (VG)

Spinach infused ravioli stuffed with king oyster, portobello, and cremini mushroom served in a white wine and roasted garlic sauce

EGGPLANT PARMESAN

Breaded and baked in tomato sauce, mozzarella cheese served with Fresh Pappardelle noodles in a tomato sauce

\$26

CREAMY PISTACHIO RAVIOLI

Spinach and Ricotta stuffed ravioli with a velvety pistachio cream sauce

ADD HOUSE BAKED FOCACCIA TO YOUR PASTA DISH

\$4

LIMITED QUANTITIES AVAILABLE

Just like your Nonna, we make everything from scratch and in house, and that means we can only make so much! We will do our best to estimate our demand as we are working hard in our kitchen

KITCHEN



HAND CRAFTED PIZZAS

ZIA ROSIE ^{VG}

\$24

Marinated deep fried tofu, artichoke, roasted confit garlic with spinach with a tomato sauce

ZIO GABE ^{VG}

\$24

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

MAYA

\$24

Fior Di Latte, fresh basil and tomato sauce

OLIVIA

\$26

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

JACOMO

\$24

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

SOFIA

\$24

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

BELLONA'S CALZONE

\$26

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

ADD OUR SIGNATURE CAESAR DRESSING OR MARINARA SAUCE \$3

BUILD YOUR OWN PIZZA

\$24

CHOOSE YOUR SAUCE	CHOOSE 3 TOPPINGS		
	ADDITIONAL TOPPINGS		
<ul style="list-style-type: none"> TOMATO SAUCE ^{VG} PESTO CREAM ^{VG} SUNDRIED TOMATO CREAM 	<ul style="list-style-type: none"> BASIL SPINACH ARUGULA ROASTED GARLIC BALSAMIC GLAZE 	<ul style="list-style-type: none"> ROASTED RED PEPPER SPICED TOFU CREMINI MUSHROOM & BROWN RICE "MEATBALLS" FRIED EGGPLANT 	<ul style="list-style-type: none"> KALAMATA OLIVES CREMINI MUSHROOM SUNDRIED TOMATOES MARINATED TOMATOES ARTICHOKE
<p>CHOOSE YOUR CHEESE</p> <ul style="list-style-type: none"> VEGAN MOZZARELLA ^{VG} MOZZARELLA 			

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KITTCHEN