



Vegan

LUNCH

FIRST PLATE

HAND CUT 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 baked focaccia

CARCIOFI FRITTI (VG)

Lightly dusted, quartered marinated artichoke hearts served with lemon aioli

SLIDERS

PORTOBELLO MUSHROOM & CARAMELIZED ONION (VG)

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

MARINATED TOMATO & HUMMUS SLIDER (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 on our house baked focaccia.

MEATBALL SLIDERS

VEGAN UPON REQUEST

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

FRESH PASTA

PAPPARDELLE BOLOGNESE (VG)

Fresh Pappardelle noodles served with a "Bolognese" Sauce

LEMON PESTO CREAM (VG)

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

PASTA PUTTANESCA (VG)

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

RIGATONI TRICOLORI (VG)

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

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

ADD HOUSE BAKED FOCACCIA TO YOUR PASTA DISH

\$13

PLANT INSPIRED CAESAR (VG) \$16

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

\$15

CANTINA SALAD (VG) \$17

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

\$15

NONNA'S SALAD (VG) \$16

Spring mix, grape tomatoes, pickled Vidalia onions, home made focaccia croutons and a signature house dressing

\$15

PEAR AND GORGONZOLA SALAD \$17

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

\$12

HANDHELDS

NEW

PIZZA "SANGWEECH" \$18

Our house made pizza dough, fior di latte cheese, Bellona's signature tomato sauce, fried eggplant, arugula, bruschetta, and a balsamic glaze with your choice of side: hand cut fries, Nonna's Salad, or a Caesar Salad

\$12

NEW

EGGPLANT "SANGWEECH" \$18

VEGAN UPON REQUEST

Our house made focaccia, fried eggplant, fior di latte, mozzarella, and parmesan cheese and Bellona's signature tomato sauce, with your choice of side: hand cut fries, Nonna's Salad, or a Caesar Salad

\$2

HAND CRAFTED PIZZA

CAPRESE PIZZA (VG) \$23

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

SPICED TOFU, ROASTED GARLIC & ARTICHOKE (VG) \$23

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

\$17

CRUMBLLED SAUSAGE & CREMINI MUSHROOM (VG) \$23

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

\$17

PEAR & BLUE CHEESE PIZZA \$25

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

\$17

BRUSCHETTA PIZZA \$22

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

\$18

ADD OUR SIGNATURE CAESAR DRESSING OR MARINARA SAUCE \$2