



Vegan

LUNCH

FIRST PLATE

HAND CUT PARMESAN TRUFFLE FRIES (VG) \$13

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

BRUSCHETTA \$15

VEGAN UPON REQUEST

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

CARCIOFI FRITTI (VG) \$15

Lightly dusted, quartered marinated artichoke hearts served with lemon aioli

SLIDERS

PORTOBELLO MUSHROOM & CARAMELIZED ONION (VG) \$12

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

EGGPLANT SLIDERS \$12

VEGAN UPON REQUEST

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

MEATBALL SLIDERS \$12

VEGAN UPON REQUEST

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

HANDHELDS

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

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

SALAD

PLANT INSPIRED CAESAR (VG) \$16

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

CANTINA SALAD (VG) \$17

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

NONNA'S SALAD (VG) \$16

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

PEAR AND GORGONZOLA SALAD \$17

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

FRESH PASTA

GLUTEN FREE \$5

PAPPARDELLE

BOLOGNESE (VG) \$18

Fresh Pappardelle noodles served with a "Bolognese" Sauce

LEMON PESTO

CREAM (VG) \$18

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

PASTA

PUTTANESCA (VG) \$17

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

RIGATONI TRICOLORI (VG) \$17

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

ROASTED RED

PEPPER RIGATONI (VG) \$17

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

CREMINI MUSHROOM

RIGATONI \$18

in a sun-dried tomato and Parmesan Reggiano cream sauce

ADD HOUSE BAKED FOCACCIA TO YOUR PASTA DISH \$4

HAND CRAFTED PIZZA

ZIA ROSIE (VG) \$24

Marinated deep fried tofu, artichoke, 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

SOFIA \$24

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

ADD OUR SIGNATURE CAESAR DRESSING OR MARINARA SAUCE \$2