



Vegan

KITCHEN

# FIRST PLATE

## “CALAMARI” ITALIANI (VG)

Panko Breaded Oyster Mushroom served with a lemon dill aioli

## 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

## BELLONA’S SHAREABLES

VEGAN UPON REQUEST

Bruschetta, Hummus Pomodoro and your choice of slider: portbello mushroom & caramelized onion sliders, marinated tomato & hummus sliders, eggplant sliders or meatball sliders

\$16

## SLIDERS

\$16

### PORTOBELLO MUSHROOM &

### CARAMELIZED ONION (VG)

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

\$15

### MARINATED TOMATO & HUMMUS SLIDERS (VG)

\$15

Fresh marinated Roma tomatoes, roasted red pepper hummus, basil pesto served on our signature house baked focaccia

### EGGPLANT PARMESAN SLIDERS

VEGAN UPON REQUEST

\$15

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

\$37

### “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

## 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

### LEMON PESTO CREAM (VG)

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

\$25

### PAPPARDELLE

### BOLOGNESE (VG)

Fresh Pappardelle noodles served with a "Bolognese" Sauce

\$24

### PASTA PUTTANESCA (VG)

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

\$24

### CASARECCE

### NERO (VG)

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

\$26

NEW

### RIGATONI TRICOLORI (VG)

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

\$24

## RAVIOLI

\$27

### LA SAGRETA RAVIOLI (VG)

LIMITED QUANTITIES AVAILABLE

\$24

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

### ROASTED RED PEPPER RIGATONI (VG)

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

### 3 MUSHROOM & ASPARAGUS

\$26

### RAVIOLI (VG)

LIMITED QUANTITIES AVAILABLE

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

### CREMINI MUSHROOM RIGATONI

in a sun-dried tomato and Parmesan Reggiano cream sauce

\$26

### CREAMY PISTACHIO RAVIOLI

LIMITED QUANTITIES AVAILABLE

Spinach and Ricotta stuffed ravioli with a velvety pistachio cream sauce

### EGGPLANT PARMESAN

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

ADD HOUSE BAKED FOCACCIA TO YOUR PASTA DISH

\$4

**CAPRESE PIZZA** (VG)

\$24

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

**SPICED TOFU, ROASTED GARLIC & ARTICHOKE** (VG)

\$24

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

**CRUMBLED SAUSAGE & CREMINI MUSHROOM** (VG)

\$24

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

**NEW**

**GORGONZOLA & SPICED FUNGHI PIZZA**

\$25

with spiced mushrooms, shallots and spinach

**PIZZA ARRABBIATA**

\$24

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

**PEAR & BLUE CHEESE PIZZA**

\$26

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

**BRUSCHETTA PIZZA**

\$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**

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

**CHOOSE YOUR CHEESE**

- VEGAN MOZZARELLA (VG)
- MOZZARELLA

**CHOOSE 3 TOPPINGS**

ADDITIONAL TOPPINGS \$2

- BASIL
- BALSAMIC GLAZE
- ROASTED RED PEPPER
- ROASTED GARLIC
- SPICED TOFU
- ARTICHOKE
- SPINACH
- FRIED EGGPLANT
- MARINATED TOMATOES
- KALAMATA OLIVES
- CREMINI MUSHROOM
- ARUGULA
- SUNDRIED TOMATOES
- CREMINI MUSHROOM & BROWN RICE "MEATBALLS"

**BRING BELLONA HOME**  
TAKE HOME A JAR OF SAUCE OR OUR CAESAR DRESSING

TOMATO SAUCE \$7.99

VEGAN CAESAR DRESSING \$8.99

