

BELLONALICIOUS

LUNCH

FIRST PLATE

NEW

CARCIOFI FRITTI

Lightly dusted, quartered marinated artichoke hearts served with lemon aioli

HAND CUT PARMESAN TRUFFLE FRIES (VG)

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

EGGPLANT PARMESAN SLIDERS

VEGAN UPON REQUEST

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

CANTINA SALAD (VG)

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

MAINS

PAPPARDELLE BOLOGNESE (VG)

Fresh Pappardelle noodles served with a "Bolognese" Sauce

CREAMY PISTACHIO RAVIOLI

LIMITED QUANTITIES AVAILABLE

Spinach and Ricotta stuffed ravioli with a velvety pistachio cream sauce

NEW

PIZZA CON PATATE

Yukon gold potato, rosemary, extra virgin olive oil, parmesan and mozzarella cheese

SPICED TOFU, ROASTED GARLIC & ARTICHOKE PIZZA (VG)

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

ADD HOUSE BAKED FOCACCIA TO
YOUR PASTA DISH

\$4

ADD OUR SIGNATURE CAESAR
DRESSING OR MARINARA SAUCE

\$2

DESSERT

TIRAMISU (VG)

Espresso and rum soaked vanilla cake with coconut whipped cream

APPLE FRITTERS (VG)

Handpicked Honey Crisp apples battered and tossed in cinnamon sugar served with vanilla ice cream and caramel