



BELLONALICIOUS

\$27
per
person

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

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

LEMON PESTO CREAM (VG)

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

SPICED TOFU, ROASTED GARLIC & ARTICHOKE (VG)

PIZZA

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



GORGONZOLA & SPICED FUNGHI PIZZA

with spiced mushrooms, shallots and spinach

ADD HOUSE BAKED FOCACCIA TO YOUR PASTA DISH \$4

ADD OUR SIGNATURE CAESAR DRESSING OR MARINARA SAUCE \$2

DESSERT

RED WINE CHOCOLATE CAKE (VG)

Dry red wine, chocolate cake fresh raspberries

TIRAMISU (VG)

Espresso and rum soaked vanilla cake with coconut whipped cream

LUNCH