



Vegan

\$27

WINTERLICIOUS OM

FIRST PLATE

Choice of one

CARCIOFI FRITTI (VG)

Lightly dusted, quartered marinated artichoke hearts served with lemon aioli

CANTINA SALAD (VG)

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

WALDORF SALAD (VG)

Sweet, crisp apple, fresh romaine & mixed greens, plump seedless red grapes, crisp celery, and toasted walnuts, all tossed in a silky, creamy dressing

EGGPLANT PARMESAN SLIDERS

VEGAN UPON REQUEST

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

MAINS

Choice of one

PAPPARDELLE BOLOGNESE (VG)

Fresh Pappardelle noodles served with a "Bolognese" Sauce

3 MUSHROOM & ASPARAGUS RAVIOLI (VG)

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

RIGATONI LEMON PESTO CREAM (VG)

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

MAYA PIZZA

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

EGGPLANT "SANGWEECH"

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

DESSERT

Choice of one

CHOCOLATE CHIP BROWNIE

Chocolate chip brownie with vanilla ice cream and caramel sauce

TIRAMISU (VG)

Espresso and rum soaked vanilla cake with coconut whipped cream

APPLE FRITTERS (VG)

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

LUNCH