



Vegan

\$35

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

CASARECCE NERO (VG)

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

LA SAGRETA RAVIOLI (VG)

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

RIGATONI LEMON PESTO CREAM (VG)

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

ANTOINETTA PIZZA

Spiced button mushrooms, shallots and spinach with a blue cheese cream sauce

BELLONA'S CALZONE

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

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

DINER