

dinner

Bel-**LAGO** WATERFRONT BISTRO

APPETIZERS & SMALL PLATES:

Bel Lago Meatball: House-made beef, veal and pork meatball covered in our house-made marinara sauce \$6

Antipasto: Marinated Artichokes, tomatoes, assortment of olives, pepperoncinis, fresh mozzarella, fontina, sopassada, salami, pepperoni, and prosciutto \$15

Baked Brie: Brie stuffed with dried fruit and almonds, served with fresh fruit, and a toasted baguette \$13

Calamari Fritto: Lightly breaded then fried, served with Thai chili sauce and limes \$11

Bruschetta Trio: Classic tomato, sausage and roasted red pepper, and a basil marinated mozzarella. Pick your topping or choose all three \$8

Polenta Frites: Lightly fried with bacon, basil, and parmesan, served with our house-made marinara \$7

Roasted Vegetables: Assortment of fresh marinated vegetables roasted in our brick oven with a creamy parmesan dipping sauce \$10

Parmesan Risotto Balls: Served with house-made marinara, pesto, and alfredo \$8

Twin Hummus: Spicy red pepper and roasted garlic hummus served with assorted fresh vegetables, and toasted pita bread \$10

Peel and Eat Shrimp: ½ pound shrimp tossed in Old Bay seasoning \$12

PIZZAS:

Mediterranean Pizza: Crisp oven baked crust topped with fresh mozzarella, pine nuts, crumbled feta cheese, a creamy pesto alfredo drizzle, sun-dried tomatoes, and kalamata olives \$13

Classic Margherita: Crisp oven-baked crust topped with garlic puree, marinated tomatoes, fresh mozzarella cheese, topped with Italian secret spices \$12

Blanco Pizza: Crisp oven-baked crust topped with creamy alfredo, roasted garlic, house smoked chicken, provolone, and mozzarella \$13

Stromboli Francesco: Crisp oven-baked shell filled with pepperoni, Italian sausage, mozzarella cheese, served with our house marinara dipping sauce \$14

Build your own pizza: Thin crisp crust, tomato sauce or alfredo, provolone, mozzarella, and a choice of two toppings. \$11
Pepperoni, Italian sausage, mushrooms, bacon, artichoke hearts, smoked chicken, tomatoes, sun-dried tomatoes, green peppers, roasted red peppers, banana peppers, red onions, roasted garlic, black olives, kalamata olives, prosciutto.
All extra toppings are an additional \$1

SOUPS and SALADS:

Italian Wedding soup: Chicken stock, meatballs, spinach, and pasta \$4/\$5

Soup Del Giorno: Chef-inspired creation of the day \$4/\$5

Bel Lago Salad: Toasted pecans, dried cherries, shaved red onions, tomatoes, fresh mixed greens, tossed with a apple cider vinaigrette \$6

Tuscan Caesar Salad: House-made croutons, shaved parmesan, crisp romaine, tossed with a creamy fresh Caesar dressing \$6

Capresé Salad: Fresh marinated tomatoes, mozzarella, crisp prosciutto, covered in a balsamic glaze \$9

Granny Smith Apple Salad: Gorgonzola, candied pecans, shaved red onions, fresh mixed greens, tossed with a brown sugar vinaigrette \$7

Grilled Salmon Salad: Grilled salmon, crisp prosciutto, cherry tomatoes, crumbled gorgonzola cheese, Tuscan white bean salad, fresh mixed greens, tossed with sun-dried tomato basil vinaigrette \$15

Fresh Green Salad: Carrots, shaved red onion, cherry tomatoes, fresh mixed greens, choice of dressing \$5

Add one of these great topping to your favorite salads:

Chicken or Shrimp for \$6

Crab Cakes, Steak, Salmon, or Scallops for \$8

Dressings: *Balsamic, Honey Cider, Brown Sugar, Lemon Shallot and Sun-dried Tomato vinaigrette, Ranch, Italian, French, Honey Mustard, Bleu Cheese and Caesar*

*Consuming raw or undercooked shellfish or meats may increase the likelihood of food borne illness. Please allow extra time for meats cooked medium well or well done.

* The delicious fresh basil used in our dishes was grown by students of Westerville North High School's hydroponics department. Seasonal vegetables grown in our private garden.

Entrées

ITALIAN:

- Pasta Scelta:** Your choice of our house-made spaghetti or linguine, marinara, Italian meat sauce, pesto cream, or alfredo \$12
- Chicken Marsala:** Grilled marinated chicken with a mushroom and sweet marsala wine sauce, over top of fresh linguine tossed with alfredo sauce \$18
- Bel Lago's Meatball and Wild Mushroom Risotto:** Creamy wild mushroom risotto topped with prosciutto, shaved parmesan, and truffle oil \$20
- Black Pepper Tortellini Carbonara:** Creamy Alfredo with bacon, peas, cherry tomatoes, and wild mushrooms \$16
- Chicken Doré:** Parmesan egg battered chicken, cherry tomatoes, artichokes, wild mushrooms, fresh house-made linguine, all tossed with a lemon caper sauce \$21
- Bel Lago's Lasagna:** Layers of our house-made classic meat sauce, 3 types of cheeses, and thin layers of pasta \$15
- Spaghetti and Bel Lago meatball:** Fresh pasta, house-made marinara, and a Bel Lago meatball. Topped with our fresh shaved parmesan \$15
- Asiago and sun-dried Ravioli:** Creamy parmesan sauce, sautéed spinach, sun-dried tomatoes, pine nuts, and Asiago cheese stuffed ravioli \$16
- Gnocchi Zeppetella:** Soft ricotta gnocchi (Italian Marshmallows), tossed with our house-made marinara, topped with fresh basil \$16

STEAKS and CHOPS:

- Filet Mignon:** 6oz Certified Black Angus, served on top of sautéed spinach with roasted potatoes \$27
- Veal Chop Parmesan:** 10oz bone-in Veal Chop breaded lightly and fried. Topped with marinara and mozzarella cheese, on top of our house-made spaghetti \$25
- NY Strip Steak:** 10oz Certified Black Angus topped with Crimini mushroom sauce. Accompanied by roasted potatoes, and the daily vegetable \$25
- Bone-in Marinated Pork Chop:** 10oz marinated pork chop grilled to perfection, topped with a pine nut and artichoke crust, served with roasted garlic mashed potatoes, and our daily vegetable \$22
- Bel Lago Bistecca:** 10oz Certified Black Angus sirloin pan seared in olive oil, topped with a garlic butter served with seasoned fries \$21
- Bourbon BBQ Ribs:** Full rack of Baby Back BBQ ribs, served with steak fries and Tabasco coleslaw. Half order \$19/Full slab \$24

SEAFOOD:

- Lobster Spaghetti:** Fresh house-made spaghetti tossed with Maine lobster meat, fresh herbs, and house-made marinara \$20
- Scarlet Orange Salmon:** Grilled salmon topped with a sweet orange glaze, served with sun-dried tomato orzo, and our fresh daily vegetable \$21
- Almond Crusted Walleye:** Fresh walleye crusted with almonds, served with sun-dried tomato orzo and our fresh daily vegetable \$25
- Jumbo Lump Crab Cakes:** Crab cakes served with our fresh daily vegetable, and topped with a sun-dried tomato caper aoli \$24
- Seared Scallops:** Jumbo Seared scallops served with a white cheddar lobster Mac n' cheese \$25
- Basil Rubbed Grilled Shrimp:** Grilled Shrimp on top of a creamy sun-dried tomato, and spinach risotto \$22.
- Sea Bass Christiná:** Tender Chilean Sea Bass pan seared topped with jumbo lump crab meat, and Hollandaise. Served with roasted potatoes and fresh daily vegetable \$28

Orzo \$4
Vegetable of the day \$3

Sauteed Asparagus \$5
Roasted Garlic Mashed potatoes \$3

Lobster Mac n' cheese \$7
Sauteed Crimini Mushrooms \$6