

# 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 \$14

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

**Calamari Fritto:** lightly breaded with Italian herbs then fried, served with choice of red chili sauce or marinara sauce and lime \$12

**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

**Bacon Scallops:** Two bacon-wrapped scallops on top of micro green with maple brown sugar vinaigrette \$14

**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 \$13

## 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

**Red Pear Pizza:** Onion jam, Red pears, pine nuts, prosciutto, Alfredo and goat cheese \$15

**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 \$15

**Build your own pizza:** Thin crisp crust, tomato sauce or alfredo, provolone, mozzarella, and a choice of two toppings. \$12  
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

**Roquefort Wedge:** Iceberg lettuce, Roquefort dressing, bacon and diced tomatoes \$6

**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:

- Bel-Lago Pasta Scelta:** Your choice of house-made spaghetti or linguine, marinara, Italian meat sauce, pesto cream, or alfredo \$13
- Chicken Marsala:** Grilled marinated chicken with a mushroom and sweet marsala wine sauce, over top of fresh linguine tossed with alfredo sauce \$22
- Bel-Lago's Meatball and Wild Mushroom Risotto:** Creamy wild mushroom risotto topped with prosciutto, shaved parmesan, and truffle oil \$23
- 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 \$23
- Bel Lago's Lasagna:** Layers of our house-made classic meat sauce, 3 types of cheeses, and thin layers of pasta \$16
- Spaghetti and Be-Lago meatball:** Fresh pasta, house-made marinara, and a Bel Lago meatball. Topped with our fresh shaved parmesan \$16
- Asiago and sun-dried Ravioli:** Creamy parmesan sauce, sautéed spinach, sun-dried tomatoes, pine nuts, and Asiago cheese stuffed ravioli \$17
- Gnocchi Zeppetella:** Soft ricotta gnocchi (Italian Marshmallows), tossed with our house-made marinara, topped with Italian sausage and fresh basil \$17

## 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 \$28
- NY Strip Steak:** 12oz Certified Black Angus topped with Crimini mushroom sauce. Accompanied by roasted potatoes, and the daily vegetable \$28
- Bone-in Marinated Pork Chop:** 10oz marinated pork chop grilled to perfection, topped with poached pears, served with goat cheese and chive mashed potatoes, and our daily vegetable \$24
- Bel-Lago Bistecca:** 10oz Certified Black Angus sirloin pan seared in olive oil, topped with a garlic butter served with steak fries \$23
- Bourbon BBQ Ribs:** Full rack of Baby Back BBQ ribs, served with steak fries and Tabasco coleslaw. Half order \$19/Full slab \$25
- Surf and Turf:** 6oz fillet, 6 oz lobster tail, roasted potatoes and fresh vegetable \$39

## 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 \$23
- 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 Pan Seared Scallops served with our special white cheddar Lobster Mac n' Cheese \$27
- Basil Rubbed Grilled Shrimp:** Grilled Shrimp on top of a creamy sun-dried tomato, and spinach risotto \$23
- 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 \$30

Orzo \$4  
Vegetable of the day \$3

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

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

Meatball \$6  
Italian Sausage \$5

## SANDWICHES:

**Italian Beef Sandwich:** Shaved prime rib, Italian au jus, toasted garlic Tuscan bread, spicy pepper relish, seasoned fries \$12

**Capresé Grilled Chicken:** grilled chicken breast, tomato, pesto, fresh mozzarella, toasted kaiser roll, seasoned fries \$10

**Classic American Hamburger:** 100% Black Angus ½ lb. burger, toasted Kaiser roll, seasoned fries \$10

Cold Drinks	Bottle	Glass
Coca Cola, Diet Coke, Sprite, Root Beer		2.75
Iced Tea, Lemonade		2.75
Panna or San Pelligrino	7.00	

## Specialty Drinks & Martinis

**Tuscan Pear Martini** \$9

Absolut Pear vodka, apple juice, soda, fresh pear slice

**Manhattan Reserve** \$9

Woodford Reserve, sweet vermouth and cherries

**Grapevine Martini** \$9

3 Olive grape vodka, white grape juice, fresh grapes

**Hoover Iced Tea** \$10

A Long Island made with Jose Curevo Tequila, Stoli Vodka, Bacardi Rum, Grand Marnier and Tanqueray Gin

**Italian Ice Martini** \$9

Lemon cello, Belvedere Vodka, cranberry juice and fresh lemon

**Dirty Grey and Bleu Martini** \$10

Grey Goose, olive juice and bleu cheese stuffed olives

**Acai Margarita** \$10

1800 Tequila, Absolut Berri-Acai vodka, sour mix and sugar berries

**Bel Lago Bloody Mary** \$10

Spicy Bloody Mary, featuring Absolut Peppar, Dead Guy Ale, Tabasco and Worcestershire sauce, celery salt rim

**Sangria Argentiné** \$9

Terraza Malbec, Tuaca Italian Liqueur, fresh cut fruit

**Cilantro Cane Mojito** \$10

10 Cane Rum, cilantro, Fresh Lime, sugar and soda

**Pineapple Rose Martini** \$10

Belvedere Citrus, Pineapple juice, Infused Rosemary, Pineapple speared with Rosemary

**Challini** \$9

Red Raspberry, White Peach, or Blackberry, Italian ice Bellini made with Chandon Brut Champagne, fruit puree and fresh fruit

**Grand Smash** \$9

Grand Marnier, fresh lemons and mint

## On Tap

Miller Lite, Michelob Ultra	\$4.25
Seasonal Beers – Ask your server	\$6.00
Rogue Dead Guy Ale, Stella Artois	\$5.50

## Domestic & Import Beer

Abita Purple Haze	\$4.50
Amstel Light	\$3.75
Bass	\$4.25
Becks Dark	\$4.25
Birra Moretti	\$4.50
Bud Light	\$3.75
Bud Select	\$3.75
Budweiser	\$3.75
Chimay Blue	\$8.25
Coors Light	\$3.75
Corona	\$3.75
Corona Light	\$3.75
Dos Equis	\$4.25
Great Lakes Burning River (Pale Ale)	\$4.50
Great Lakes Dortmund Gold (Golden Lager)	\$4.50
Great Lakes Elliot (Amber Lager)	\$4.50
Harp	\$4.75
Heineken	\$4.25
Heineken Light	\$4.25
IC Light	\$3.75
Killians	\$4.25
Labatt Blue	\$4.25
Labatt's Blue Light	\$4.25
Lambic (Raspberry, Apple)	\$7.50
MGD	\$3.75
Michelob Ultra	\$3.75
Miller Lite	\$3.75
Molson Canadian	\$4.25
Newcastle	\$4.25
Pacifico	\$4.25
Peroni	\$4.75
Red Stripe	\$4.50
Sam Adams Lager	\$4.25
Sam Adams Light	\$4.25
Sierra Nevada Pale Ale	\$4.50
Strongbow	\$4.50
Kaliber (non-alcoholic beer)	\$3.75

Enjoy! Executive Chef Christy Sobish

www.bellagobistro.com • 170 N Sunbury Rd • Westerville, Ohio 43081 • (614) 891-0200