

APPETIZERS & SMALL PLATES:

- Bel Lago Meatball:** House-made beef, veal and pork meatball covered in our house-made marina 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 \$9
- 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, toasted pita bread \$10
- Peel and Eat Shrimp:** ½ pound shrimp tossed in Old Bay seasoning \$12

SOUPS and SALADS:

- Italian Wedding Soup:** Chicken stock, meatballs, spinach, and pasta cup \$4, bowl \$5
- Del Giorno:** Chef-inspired creation of the day cup \$4, bowl \$5
- Granny Smith Apple Salad:** Gorgonzola, candied pecans, shaved red onions, fresh mixed greens, tossed with a brown sugar vinaigrette \$7
- 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
- Classic Chicken Cobb Salad:** Bacon, avocado, red onion, hard boiled egg, cheddar and bleu cheeses, tomatoes, sliced house smoked chicken \$13
- Steak Salad:** Fresh mozzarella, cherry tomatoes, roasted red peppers, toasted pine nuts, shaved red onion, fresh mixed greens, tossed with a honey balsamic dressing \$15
- 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 \$4
- 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, Brown Sugar, Lemon Shallot and Sun-dried Tomato vinaigrette, Ranch, Italian, French, Bleu Cheese and Caesar*

SANDWICHES:

- Classic American Hamburger:** 100% Black Angus ½ lb. Burger, toasted Kaiser roll, seasoned fries \$10
- 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 \$9
- Roasted Vegetable Sandwich:** Assorted marinated grilled vegetables, mozzarella grilled Tuscan bread, small green salad \$10
- Kettle Chip Cod Sandwich:** Fresh Cod dipped in kettle chip batter, fresh bakery bun, tartar sauce, seasoned fries \$9
- Blackened Yellow Fin Tuna Sandwich:** Fresh toasted Kaiser roll, baby Arugula, bleu cheese, warm tomato compote, seasoned fries \$12
- Club Sandwich:** Toasted nine grain bread, bacon, ham, turkey, Swiss cheese, lettuce, tomato, red pepper mayonnaise, kettle chips \$9
- Italian Grinder:** Ham, salami, cappicola, pepperoni, provolone, Italian roll, Italian dressing, banana peppers, seasoned fries \$9
- Savory Chicken Salad:** Toasted nine grain bread, house-made chicken salad, lettuce, tomatoes, kettle chips \$10
- Half Sandwich w/Soup or Salad:** Club, Grinder or Chicken Salad sandwich with cup of soup or petite green salad \$9

LUNCH PLATE SPECIALS:

- Petite Lasagna Bolognese:** Slow simmered sauce, five cheeses, fresh pasta, served with a mini fresh green salad \$11
- Petite Spaghetti and Meatballs:** Fresh spaghetti, house-made marinara, the Bel Lago Meatball \$10
- Kettle Chip Cod fish and chips:** Fresh cod dipped in a kettle chip batter, seasoned fries, Tabasco coleslaw \$15
- Lobster Mac-n-cheese:** Lobster and penne pasta in a cheddar Tabasco tomato broth, served with a mini fresh green salad \$13

BRICK FIRED 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, 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
- 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 and additional \$1

** 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.*

**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.*

Cold Drinks

	Bottle	Glass
Coca Cola, Diet Coke, Sprite, Root Beer		2.59
Iced Tea, Lemonade		2.59
Panna or San Pelligrino	6.00	

Specialty Drinks and 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

Italian Flag Martini \$9

Belvedere Vodka, Italian Dry Vermouth, olive, onion and cherry tomato

Pineapple Rose Martini \$10

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

Challini \$9

Red Raspberry or White Peach, 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 Beer – Ask your server	\$6.00
Rogue Dead Guy Ale, Stella Artoi	\$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 Dortmunder 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

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