



## BRUNCH 11 AM to 3PM

### Brunch Items

**Savory Chicken Salad and fresh made Zucchini bread.** House-made chicken salad with fresh baked zucchini bread. \$9

**Fresh baked muffins and Fruit.** Homemade muffins served warm with a fresh fruit cup. \$6

**French Toast.** Cinnamon swirl bread covered in an orange flavored batter. Served with bacon and a fresh fruit cup. \$10

**Belgium Waffle.** Perfectly toasted waffle topped with your choice of fresh berries or bananas and walnuts. \$9

**Classic eggs Benedict.** Toasted fresh baked bagel with thinly sliced prosciutto, poached eggs and a classic hollandaise to top it off. \$11

**Breakfast Pizza.** Crispy pizza dough topped with scrambled eggs, sausage, red peppers and bacon. Topped off with a cheddar cheese blend. \$11

**Eggs your Way.** 2 Eggs Scrambled, poached, over easy, over medium or sunny side up, served with toast, bacon or sausage. \$8

### Appetizers

**Polenta Frites:** Gently fried with parmesan, bacon, basil, and our house made marinara. \$7

**Bruschetta Trio:** Tuscan white bean and basil, sausage and roasted pepper, and classic tomato parmesan. Pick one or all three. \$9

**Oven Roasted Vegetables:** Assortment of marinated vegetable roasted in our brick oven. \$9

**Parmesan Risotto Balls:** Served with Marinara, alfredo, and pesto sauces \$9

**Italian Antipasto:** Assorted Italian meats, cheeses, and marinated vegetables. \$15

**Twin Hummus:** Spicy red pepper and Roasted Garlic hummus with assorted olives and pita bread. \$10

**Bel Lago Meatball:** In house-made marinara \$6

**Baked Brie and fruit:** Brie stuffed with a dried fruit compote served with baguette and fresh fruit. \$13

### Soups and Salads

**Italian Wedding Soup:** Chicken stock, meatballs, spinach, and pasta. \$4/5

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

**Bel lago Salad.** Mixed greens tossed with apple cider vinaigrette, dried cherries, toasted pecans, onions, and cherry tomatoes. \$6

**Chicken Cobb Salad.** Mixed greens, topped with wonderful marinated grilled chicken, avocado, bacon, shaved red onion, cherry tomatoes, cheddar cheese and crumbled bleu cheese. \$13

**Grilled Salmon Salad:** Tender salmon, prosciutto, tomatoes, gorgonzola cheese, marinated white beans, and sun dried tomato basil vinaigrette \$15

**Fresh Green Salad.** Fresh mixed greens topped with cherry tomatoes, shredded carrots, and shaved onions. \$5

Add- fresh marinated grilled chicken or sautéed shrimp for \$6

Salmon, Steak or Scallops for \$8

### **Sandwiches and more**

**Savory Chicken Salad.** Fresh house-made chicken salad, lettuce, tomatoes on nine grain bread. Served with Kettle chips. \$10

**Italian Beef Sandwich.** Smoked prime rib shaved thin, mixed with a spicy Italian relish. Served on toasted Italian bread. \$12

**Capresé Chicken Sandwich.** Marinated grilled chicken topped with, fresh mozzarella, basil pesto, balsamic marinated tomatoes and prosciutto. Served on herbed focaccia bread with fries. \$9

**Classic Angus Beef Burger.** Half a pound of 100% black angus beef cooked right to the way you like it! Served on a Kaiser roll, with French fries. \$10

**Kettle Cod Fish and Chips:** Fresh fried Cod in a kettle chip batter, seasoned fries, Tabasco coleslaw \$15

### **Pizza**

**Stromboli Francesco.** Pizza dough rolled thin filled with, pepperoni, sausage, mozzarella. Served with our house-made marinara. \$14

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

**Classic Margherita.** Crisp oven baked crust, fresh garlic puree, marinated tomatoes, fresh mozzarella cheese and topped with Italian spices. \$12

**Build your own pizza.** Thin crispy crust, with tomato or alfredo sauce, provolone, mozzarella, and your choice of two topping. \$11

Pepperoni, sausage, mushrooms, roasted garlic, bacon, artichoke hearts, smoked chicken, fresh tomatoes, sun-dried tomatoes, green peppers, roasted red peppers, banana peppers, shaved red onions, black olives, green olives, kalamata olives, prosciutto for \$1

### **Italian Specials**

**Bel Lago Lasagna.** Slow simmered Italian meat sauce, pasta filled with 3 cheese types of cheese \$15

**Spaghetti and Bel Lago Meatball.** Our fresh made pasta, tossed with our house marinara, and our very own house-made meatball. \$15

**Black Pepper Tortellini Carbonara:** Peas, bacon, mushrooms, parmesan cream sauce \$16

**Lobster Mac n' Cheese.** Creamy white cheddar cheese sauce tossed with lobster meat and penne pasta. Served with a small fresh green salad. \$13

### **Desserts**

**Crème Brulée:** Orange zest crème brulée \$8

**Mini Trio:** Chocolate cake, espresso bean crème brulée, and our house-made Tiramisu \$12

**House made Tiramisu:** Fluffy ladyfinger cake, mascarpone cream topped with chocolate shaving and espresso beans. \$9

**Italian Spumoni:** Cherry, pistachios and chocolate ice cream topped with toasted pistachios \$5

**Cannoli:** Hand dipped cannoli shell filled with chocolate chip cream. \$6

**Lemon Katie:** Upside down lemon cake, topped with our house-made raspberry sauce and fresh berries. \$7

### **Special Sunday Cocktails**

Bloody Mary \$5 - Mimosa \$5 - Featured Draft Beer \$5

**All items created by Executive Chef Christy Sobish**