

Bel-LAGO WATERFRONT BISTRO

D I N N E R

APPETIZERS & SMALL PLATES

Bel-Lago Meatball: house-made beef, veal and pork meatball covered in our house-made marinara sauce \$7

Sweet Pea Risotto and Scallop: pan seared scallops atop a fresh sweet pea risotto \$12

Marinara Mussels: 1 pound of PEI mussels sautéed in olive oil and our house-made marinara sauce with toasted Italian bread \$12

Pacific Rim Calamari: lightly breaded fried calamari tossed in a spicy-sweet orange red chili sauce \$13

Parmesan Risotto Balls: served with house-made marinara, pesto and alfredo sauces \$7

Italian Four Cheese Dip: 4 types of cheese, marinara and pesto sauces baked in a crock with baguette \$10

Bruschetta Trio: choose from classic tomato-basil, goat cheese-prosciutto-onion jam or a pesto-mozzarella or choose all three! \$8

Baked Brie: Brie stuffed with dried fruit and almonds, served with fresh fruit and a toasted baguette \$15

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

Brick Roasted Vegetables: assortment of marinated vegetables roasted in our brick oven and served with parmesan dip \$12

Jumbo Shrimp Cocktail: 4 jumbo shrimp and a tangy horseradish cocktail sauce with lemon \$12

SOUPS & SALADS

Italian Wedding Soup: chicken stock, meatballs, spinach and pasta cup \$4, bowl \$6

Soup Del Giorno: chef-inspired creation of the day cup \$4, bowl \$6

Bel-Lago Salad: toasted pecans, dried cherries, shaved red onions, tomatoes, fresh mixed greens with apple cider vinaigrette \$7

Maytag Wedge: crumbled maytag bleu cheese, iceberg lettuce, bleu cheese dressing, diced tomatoes and peppered bacon \$9

Capresé Salad: organic yellow and red tomatoes, basil, prosciutto, fresh buffalo mozzarella cheese topped with an olive oil pesto drizzle \$9

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

Almond Arugula Salad: fresh arugula, spiced almonds, dried apricots, red onions with a brown sugar vinaigrette \$8

Fresh Green Salad: carrots, red onions, cherry tomatoes, fresh mixed greens with choice of dressing \$5

Dressings:

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

BRICK FIRED PIZZAS

Stromboli: hand rolled oven-baked shell filled with pepperoni, Italian sausage, mozzarella cheese and served with our house-made pizza sauce \$12

Carne Italiana Pizza: Italian sausage, pepperoni, bacon, spicy capicola, house-made pizza sauce and mozzarella \$13

Margarita Pizza: mozzarella cheese, basil, house-made pizza sauce and tomatoes \$12

Vegetarian Flatbread: tomatoes, asparagus, artichoke hearts, kalamata olives, wild mushrooms and green peppers on a spicy red pepper hummus base \$15

Red Pear Pizza: onion jam, red pears, pine nuts, prosciutto, alfredo and goat cheese \$15

Mediterranean Pizza: oven baked crust topped with a pesto alfredo drizzle, fresh mozzarella, pine nuts, feta cheese, sun dried tomatoes and kalamata olives \$14

ITALIAN

Lobster Cavatappi: fresh made cavatappi pasta tossed with Maine lobster meat, fresh herbs and house-made marinara \$25

Spaghetti and Meatball: fresh pasta, house-made marinara, and a Bel-Lago meatball, topped with our fresh shaved parmesan \$17

Lasagna: layers of our house-made classic meat sauce, three types of cheese, and thin layers of pasta \$18

Asiago and Sun-Dried Ravioli: spinach, sun-dried tomato, pine nuts, ricotta and asiago cheese filled hand-made ravioli, served in our house-made creamy vodka sauce \$17

Chicken Limoné: egg battered sautéed chicken breast with artichokes, mushrooms, cherry tomatoes and lemon zest caper butter, served atop our house-made linguine \$24

Eggplant Parmesan: crispy lightly fried eggplant with a vegetable and parmesan risotto topped with marinara and mozzarella \$16

Cracked Black Pepper Tortellini: served with a supreme cut roasted skin-on chicken breast, asparagus, cherry tomatoes and wild mushrooms tossed in a creamy alfredo \$23

STEAKS & CHOPS

Bone-in Black Angus Filet: 12 oz. char-broiled to perfection, topped with a Newton cabernet sauce and served with spinach and fingerling potatoes \$38

Bone-in Grilled Pork Chop: 10 oz. marinated chop, topped with braised white cabbage, served with creamy parsnip mashed potatoes \$24

Filet Mignon: 6 oz. black angus, served on top of sautéed spinach with roasted potatoes, sweet onion and roasted garlic butter \$27

NY Strip Steak: 14 oz. black angus topped with crimini mushroom sauce, accompanied by a twice baked sea salt potato with sautéed fresh green beans \$34

Pittsburgh Style Delmonico Steak: 12 oz. char-broiled blackened crust, rare to medium center, loaded Idaho potato, fresh green beans topped with house-made onion rings \$29

Specially prepare your steak

*Green peppercorn and brandy \$3 Oscar Style with Maryland lump crab \$8 Pittsburgh style \$2
Maytag Bleu cheese crusted \$4 Wild mushroom bordelaise \$4*

SEAFOOD

Seared Scallops: jumbo pan seared scallops served with our special white cheddar Lobster Mac n' Cheese \$29

Pan Seared Sea Bass and Crab: tender fresh Chilean sea bass pan seared and topped with jumbo lump crab, served atop a blood orange citrus beurre blanc and fennel salad \$28

Crab and Lobster Cake: 7 oz Maryland crab and Maine lobster cake with seasoned potatoes and arugula, topped with a roasted corn and Dijon aioli \$24

Blackened Red Snapper: pan seared in blackened spices and olive oil, served with garden vegetable orzo and grilled asparagus \$25

Cedar Plank Salmon: fresh maple glazed salmon roasted on cedar, served with parsnip mashed potatoes and sautéed baby spinach \$24

Pasta Cioppino: shrimp, mussels, clams, lobster claw and fresh cod served in a spicy tomato basil marinara broth on top of fresh made linguine with an Italian crostini \$29

SIDES

Orzo \$4 Meatball \$6
Sautéed Asparagus \$5 Sautéed Crimini Mushrooms \$6
Lobster Mac 'n Cheese \$10 Green Beans \$3

20% gratuity for parties of 8 or larger

** Consuming raw or undercooked shellfish or meats may increase the likelihood of foodborne 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.*