

Bel-LAGO WATERFRONT BISTRO

B R U N C H

11 AM to 3 PM

Chicken Salad and fresh made Zucchini bread: house-made chicken salad with fresh baked zucchini bread \$9

French Toast: cinnamon swirl bread covered in an orange zest batter, served with bacon and a fresh fruit cup \$10

Candied Pecan or Blueberry Pancakes: served with butter, maple syrup and bacon \$9

Classic Eggs Benedict: toasted fresh baked bagel with thinly sliced prosciutto, poached eggs and topped with a classic hollandaise, served with a fresh fruit cup \$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 and shredded home fries \$8

Wild Mushroom Omelet: 3 egg omelet with fresh assorted mushrooms, Swiss cheese, served with bacon and shredded home fries \$10

Ham, Broccoli and Cheddar Omelet: 3 egg omelet with fresh assorted diced ham, broccoli florets and cheddar cheese, served with bacon and shredded home fries \$10

APPETIZERS

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

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

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

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

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

Baked Brie and Fruit: Brie stuffed with a dried fruit compote served with baguette and fresh fruit \$15

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

SOUPS & SALADS

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

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

Pasta Salad: fresh chopped romaine lettuce, cavatappi pasta, red onion, tomatoes, mozzarella cheese, julienne salami, pepperoni and capicola topped with golden Italian dressing \$12

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

Chopped Chicken Cobb Salad: chopped grilled chicken, chopped romaine, eggs, bacon, avocado, tomatoes and gorgonzola cheese topped with the original Cobb salad dressing \$13

Sourdough Bread Bowl: your choice of soup of the day or Italian wedding soup in a fresh baked sourdough bread bowl \$7

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

SANDWICHES

Capresé Chicken Panini: marinated grilled chicken topped with fresh mozzarella, basil pesto, balsamic marinated tomatoes and prosciutto, served on herbed focaccia bread with fries \$10

Classic Burger: 10 oz. 100% top sirloin beef topped with lettuce, tomato and onion, served on a toasted brioche bun with French fries \$10

Roasted Vegetable Sandwich: assorted marinated grilled vegetables, mozzarella grilled Tuscan bread, small green salad \$10

Bel-Lago B.E.L.T: peppered bacon, over easy egg, lettuce, tomato and mayo sandwich served with chips and a pickle spear \$10

Grilled Turkey Burger: ½ pound of ground turkey with lettuce, tomato and a red pepper aioli, served with cottage cheese and crushed pineapple \$9

PIZZA

Stromboli: pizza dough rolled thin and filled with pepperoni, sausage, mozzarella, served with our house-made marinara \$12

Red Pear Pizza: crisp oven baked crust, onion jam, pine nuts, prosciutto, alfredo and goat cheese \$15

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

Margarita Pizza: garlic purée, mozzarella cheese, basil, house-made marinara and tomato \$12

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

ITALIAN SPECIALS

Lasagna: slow simmered Italian meat sauce, pasta filled with 3 types of cheese \$18

Spaghetti and Meatball: our fresh made pasta, tossed with our house marinara and our very own house-made meatball \$16

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

SUNDAY SPECIAL COCKTAILS

Bloody Mary \$5 Mimosas \$5

** 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.*

Visit us on  and  or www.bellagobistro.com