Breakfast

Served until 11:00 am

BREAKFAST CLASSICS	
Served with two sides unless otherwise noted: choice hash browns, roasted potatoes, fresh fruit or house so Substitute bacon or sausage as side for \$2.00 upcharg Vegan Sausage for \$3.00	alad.
*Quiche	\$ 11.95
(Germany/France) - Quiche of the day or vegetarian	
*Omelette of Choice	\$ 11.95
(France) - Your choice of cheese, sausage, ham or bar grilled peppers and onions	con with
*Burrata Caprese Omelette	\$ 12.95
(France) - Rich burrata cheese, spinach and balsamic reduction. Served with tomatoes dressed in olive oil	
*Shake-a-Leg	\$ 11.95
(Austria/America) - 2 eggs plus your choice of bacon sausage	or
*Custard French Toast	\$ 12.95
(<i>Rome 1st Century</i>) - Thick sliced brioche dipped in ri orange custard and pan grilled. Topped with powder	
*Shirred Eggs	\$ 10.95
(France) - Two eggs baked with cream and light sease Perfect light protein breakfast (GF)	oning.
*Eggs Benedict	\$ 12.95
(America) - English muffin topped with Canadian bac poached eggs and hollandaise (GF available)	on,
*Breakfast Ciotola (CHO-toh-lah)	\$ 11.95
(Bella Donna) - Layers of potato, onions, ham, mushr and gruyere bechamel topped with an over easy egg. without sides	

A LA CARTE

Lighter fare for smaller appetites **Sub Vegan Sausage for \$ 2.00

Oatmeal	\$ 5.75
(Scotland) - Umpqua Oats served with choice of pecans, driv cranberries, and brown sugar	ed
Sweet and Simple	\$ 6.50
(Austria/France) - Croissant, house-made marmalade and a artisan cheese	slice of
*Breakfast Croissant Sandwich	\$ 7.50
Flakey croissant filled with bacon**, egg and cheese	
*Breakfast Ciabatta Sandwich	\$ 6.75
Ciabatta with sausage**, egg and cheese	
*Vegan Breakfast Sandwich	\$ 8.50
Ciabatta filled with vegan sausage, cheese and veggies Swedish Parfait	\$6.50
Creamy, sweet Swedish Cream topped with fruit and granola. So Much Yummmm	

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness We make and sell items with soy, dairy, nuts, flour and other allergens. Please be advised, there is always a possibility of cross-contamination.



Lunch

Served from 11:00 am to 4:30pm

MAIN DISHES

Served with your choice of Fruit, House Salad, Caesar Salad or Soup. Caprese Salad or German Potato Salad for \$1.50 upcharge

*Quiche

\$ 10.95

(Germany/France) - Quiche of the day or vegetarian

Italian Club Sandwich

\$12.95

(Bella Donna) - Three slices of toasted sourdough with ham, turkey, pepperoni, pepperoncini, lettuce, tomato, mozzarella, red pepper aioli and mayo

Black Pastrami Port Sandwich

\$ 12.95

(Bella Donna) - Toasted black Russian rye with pastrami, sautéed onions, blend of rich cheeses

Calzone

\$ 13.50

(Italy) - Calzone filled with a mix of pastrami, pepperoni and ham with three cheeses

*Monte Cristo

\$ 12.95

(United States) - Thick sliced brioche filled with sliced ham, turkey and swiss dipped in egg and grilled. Topped with dusting of powdered sugar and served with raspberry jelly

Macaroni & Cheese

\$ 12.95

(Italy) - Pasta shells filled with a blend of white cheddar, gruyere, bleu cheeses and white wine

SOUPS & SALADS

*All entrée salads \$12.75. Add chicken to any entrée salad for \$3.00

Caesar - Romaine lettuce and croutons with shaved parmesan and a traditional Caesar dressing

Caprese - Layers of basil, tomatoes and mozzarella drizzled with olive oil and a balsamic reduction

The Aphrodite (Vegan optional) - Mixed greens with Kalamata olives, pepperoncini, onion, red bell pepper, tomato, cucumber, artichokes, Feta and a light Greek dressing

House Salad — Mixed greens, onion, peppers, tomatoes, cucumbers, parmesan and croutons Soup du Jour - Ask server for soup of the day. Cup - \$ 4.00 Bowl - \$ 7.00

Side Salad—Smaller portion of our house salad—\$7.50

A La Carte

A la carte, may be ordered for dine-in

Swedish Parfait—Creamy, sweet Swedish Cream	\$6.50
topped with fruit and granola.	
Vegan Ciabatta Sandwich—Ciabatta filled with	\$ 9.95
fresh vegetables and vegan cheese	

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Crepe

Availalble Breakfast and Lunch
\$9.95
Add a side for 62 00 months

Add a side for \$2.00 more

SWEET	SAVORY
*Bella's Fav - Cheesecake, sliced strawberries, topped with crushed graham crackers and whipped cream	*Ham & Swiss - Thin sliced ham, swiss and caramelized onions
*Nutty Monkey - Nutella and sliced bananas, topped with whipped cream	*Veggie - Spinach, mushrooms, gruyere and caramelized onions
* Fruity Frenzy - A mix of fresh fruit of the day, drizzled with caramel sauce, topped with whipped cream	*Mediterranean Mash-up - Mozzarella, spinach, tomatoes, avocado and Greek dressing
*Smores - Belgian chocolate, marshmallows and graham cracker crumbs, topped with whipped cream	*BLTA Crepe - Bacon, tomato, lettuce and avocado
*Salted Caramel Truffle - Belgian chocolate, caramel drizzle and	*Apulia Garden - Burrata cheese, sliced apple, basil and balsamic
a dash of pink Himalayan sea salt, topped with whipped cream	glaze
*Blue and Gold - House-made lemon curd and blueberries,	

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		Cold Beverages	
Italian Soda	\$3.75	Iced Tea (Regular or Basil Mint)	\$2.50/\$3.50
Apple or Orange Juice	\$2.50	Lemonade (Regular, Strawberry or Basil Mint)	\$2.50/\$3.50
Milk	\$2.00	Coke or Diet Coke	\$2.50
Beer (ask your server)	\$5.00	Mimosa (ask your server)	\$8.00
Sangria/Spritzer (ask your serve	r) \$8.00	Wine (ask your server)	\$8.00

Hot Beverages

(Oat, Soy, Almond, Extra Flavor or Extra Shot +.75)

Drip Coffee	\$2.50	Espresso Single	\$1.25
	J2.50	Espresso Single	Ş1.25
Herbal Tea (ask your server)	\$2.50	Americano	\$2.50
Hot Cocoa	\$3.25	Cappuccino	\$3.25
French Cocoa	\$4.00	Breve	\$3.75
Steamer	\$3.25	Latte	\$3.25
Mocha	\$3.50	Vanilla Latte	\$3.50
White Chocolate	\$3.50	Chai Latte	\$3.75
Chocolate Covered Caramel	\$3.75	Sticky Toffee Latte	\$4.00
Speedy Turtle	\$4.25	French Kiss	\$3.75

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