

Brunch

BREAKFAST CLASSICS

Served with two sides unless otherwise noted: choice of toast, hash browns, roasted potatoes, fresh fruit or house salad.

Substitute bacon or sausage as side for \$2.00 upcharge, or Vegan Sausage for \$3.00

Quiche \$ 11.95

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

Shake-a-Leg \$ 11.95

(Austria/America) - 2 eggs plus your choice of bacon, sausage or ham

Custard French Toast \$ 12.95

(Rome 1st Century) - Thick sliced brioche dipped in rich vanilla orange custard and pan grilled. Topped with powdered sugar

Eggs Benedict \$ 12.95

(America) - English muffin topped with Canadian bacon, poached eggs and hollandaise

***Breakfast Ciotola (CHO-toh-lah)** \$ 11.95

(Bella Donna) - Layers of potato, onions, ham, mushrooms and gruyere bechamel topped with an over easy egg. Served without sides

LUNCHTIME COURSES

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

Black Pastrami Port Sandwich \$ 12.95

(Bella Donna's) - Toasted black Russian rye filled 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

Macaroni & Cheese \$ 12.95

(Italy) - Large elbow macaroni filled with a blend of white cheddar, gruyere, blue cheeses and white wine

***Croque Madam** \$ 12.95

(France) - Ham with cheese bechamel between slices of house-made brioche, egg dipped and topped with an egg.

SOUPS & SALADS

All salads \$12.95. Add chicken to any entrée salad for \$3.00.

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

House Salad—Mixed greens, onion, peppers, tomatoes, cucumbers, parmesan and crotons

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

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

Soup du Jour - Ask server for soup of the day.

Cup - \$ 4.00 Bowl - \$ 7.00

* 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.

Vg—Vegetarian options, V-Vegan options, GF-Gluten Free Options

Crepe

Available Breakfast and Lunch

\$9.95

Add a side for \$2.00 more

SWEET

***Bella's Fav** - Cheesecake, sliced strawberries, topped with crushed graham crackers and whipped cream

***Nutty Monkey** - Nutella and sliced bananas, topped with whipped cream

***Fruity Frenzy** - A mix of fresh fruit of the day, drizzled with caramel sauce, topped with whipped cream

***Smores** - Belgian chocolate, marshmallows and graham cracker crumbs, topped with whipped cream

***Salted Caramel Truffle** - Belgian chocolate, caramel drizzle and a dash of pink Himalayan sea salt, topped with whipped cream

***Blue and Gold** - House-made lemon curd and blueberries, topped with whipped cream

SAVORY

***Ham & Swiss** - Thin sliced ham, swiss and caramelized onions

***Veggie** - Spinach, mushrooms, gruyere and caramelized onions

***Mediterranean Mash-up** - Mozzarella, spinach, tomatoes, avocado and Greek dressing

***BLTA Crepe** - Bacon, tomato, lettuce and avocado

***Apulia Garden** - Burrata cheese, sliced apple, basil and balsamic glaze

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 server)	\$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
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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