



**BELLA BRU**  
CAFE & CATERING

## **BISTRO MENU**

*Served from 5 pm till 10 pm*

**LUNA  
LOUNGE**

### **STARTERS**

Soup of the day \$3.95 / \$5.95

#### **House Salad**

Organic baby lettuces, cherry tomatoes, cucumbers, balsamic vinaigrette, topped by a crostini with goat cheese & pesto \$5.95

#### **Caesar**

Romaine, croutons, Parmegiano Reggiano \$6.95  
*Add Chicken \$3.50, Grilled Salmon \$6.50, Prawns \$5.50*

#### **Fire Roasted Watsonville Artichoke**

Lemon aioli, whole grain mustard aioli \$7.95

#### **Fritto Misto**

Mixed fry of calamari, fresh seasonal fish, artichoke hearts, fennel, served with grilled lemon, sriracha aioli \$10.95

#### **Grilled Chicken Salad**

Grilled chicken breast, chilled & sliced with candied walnuts, goat cheese, blackberries, raspberry vinaigrette \$10.95

#### **Grilled Steak Sliders**

Caramelized onion, Dijon aioli \$10.50

#### **Mezza Plate**

Tzatziki, tabouleh, hummus, feta, olives, tomatoes, grilled flat bread \$11.95

#### **Butcher's Board**

Chef's selection of gruyere, buttermilk bleu, fontina, sharp aged cheddar, sopressata, prosciutto, garnished with whole grain mustard, caper berries, local honeycomb, crostini \$14.95

### **ENTRÉES**

#### **Seasonal Risotto**

Chef's choice of seasonal vegetables, shaved parmesan \$13.95

#### **Polpettini**

Handmade meatballs, Tuscan white beans, tomato conserva, Parmegiano Reggiano \$13.95

#### **Veal & Mushroom Meatloaf**

Roasted garlic mashed potatoes, sautéed broccolini, Worcestershire sauce \$13.95

#### **Herb Roasted Chicken**

Served over sundried tomato polenta \$13.95

#### **Penne Bolognese**

Traditional pork & veal ragu with red wine, San Marzano tomato sugo, parmesan \$13.95

#### **Shrimp Linguine**

Garlic, shallots, basil, sundried tomatoes, shrimp veloute, topped with lemon scented pistachios \$17.95

#### **Grilled Salmon**

Cannellini beans, kalamata olives, arugula, salsa verde \$15.95

### **GRILLED FLATBREADS**

#### **Margharita**

Vine ripened tomatoes, roasted garlic, mozzarella, marinara, pesto *reg. \$9.95, lg. \$15.95*

#### **Vegetable**

Baby artichoke hearts, roasted peppers, spinach pesto, caramelized onions, Kalamata olives, mozzarella, goat cheese *reg. \$10.95, lg. \$16.95*

#### **Mushroom**

Garlic cream sauce, shitake, crimini & oyster mushrooms, arugula, blue cheese, mozzarella *reg. \$12.95, lg. \$18.95*

#### **Sicilian**

Pepperoni, salami, prosciutto, Italian sausage, marinara, mozzarella *reg. \$12.95, lg. \$18.95*

#### **Roasted Chicken**

Chicken, wild mushrooms, olives, grilled onions, marinara, goat cheese *reg. \$12.95, lg. \$18.95*



# CLASSIC MENU

Served from 11 am till 10 pm

LUNA  
LOUNGE

## ENTRÉE SALADS

### Entrée Caesar

Hearts of romaine, house-made croutons & Parmigiano Reggiano \$6.95

Add Chicken \$3.50, Prawns \$5.50, Grilled Salmon \$6.50

### Spinach Salad

Spinach salad with shaved red onion, crumbled egg, chopped bacon, chick peas, tofu & warm bacon-balsamic dressing \$9.95

### Cobb

Turkey, apple wood smoked bacon, hard-boiled egg, romaine hearts, avocado, tomatoes & dill dressing \$10.95

Add Danish Blue cheese \$1

### California Asian Chicken Salad

Napa cabbage, radicchio, scallions, cilantro, miso vinaigrette, fried wontons, cucumbers & rice stix \$10.95

### Grilled Chicken Salad

Grilled chicken breast, chilled & sliced with candied walnuts, goat cheese, blackberries, raspberry vinaigrette \$10.95

### Mighty Chicken Salad

Roasted chicken, dried dates, candied walnuts, goat cheese, tomatoes, croutons & mixed lettuce tossed with a champagne vinaigrette \$11.95

### Grilled Steak Salad

Mixed greens & romaine, shaved onion, candied walnuts, grape tomato raisins, blue cheese vinaigrette \$12.95

## SANDWICHES

Served with baby greens

Substitute with fries, add \$1.00, Substitute with cup of soup, add \$1.75

### Tuna Melt

Albacore tuna salad with avocado & melted cheddar cheese on grilled sourdough \$8.75

### Grilled Chicken Breast

Brie cheese, green leaf lettuce, caramelized onions, tomatoes, tarragon aioli served on an Italian soft roll \$9.95

### Bella Burger

Charbroiled ½ lb. Angus burger, caramelized onions & Dijon aioli \$10.25

Add cheese: Cheddar, Gruyère, or Provolone \$1, Danish Blue \$2

### Blackened Mahi Mahi

Creamy stone-ground mustard dressing, tomatoes, red onions & green leaf lettuce on a challah bun \$9.95

## GRILLED FLATBREADS

### Margharita

Vine ripened tomatoes, roasted garlic, mozzarella, marinara, pesto reg. \$9.95, lg. \$15.95

### Vegetable

Baby artichoke hearts, roasted peppers, spinach pesto, caramelized onions, Kalamata olives, mozzarella, goat cheese reg. \$10.95, lg. \$16.95

### Mushroom

Garlic cream sauce, shitake, crimini & oyster mushrooms, arugula, blue cheese, mozzarella reg. \$12.95, lg. \$18.95

### Sicilian

Pepperoni, salami, prosciutto, Italian sausage, marinara, mozzarella reg. \$12.95, lg. \$18.95

### Roasted Chicken

Chicken, wild mushrooms, olives, grilled onions, marinara, goat cheese reg. \$12.95, lg. \$18.95

**Corkage \$9**

**18% Gratuity added to parties of 6 or more**