

DINNER MENU

STARTERS

Soup of the Day

Ask server for details *Cup \$3.95, Bowl \$5.95*

Fish Tacos

Sauteed white fish, chipotle sauce, salsa, guacamole & cole slaw in a cilantro lime vinaigrette *\$8.95*

Grilled Castroville Artichoke

Tender artichoke with creamy stone-ground mustard dressing *\$8.95*

Spinach Dip

Leeks, pancetta, cream cheese & parmesan served with chips & salsa *\$8.95*

Bruschetta

Roasted garlic grilled crostinis with fresh cherry tomato, shallots, basil, shaved parmesan & drizzle of balsamic reduction *\$8.95*

Calamari

Lightly fried with seasonal vegetables & served with sesame ginger aioli & thai chili sauce *\$9.95*

Cuban Nachos

Freshly made tortilla chips with Cuban style pork, black beans, pepper jack cheese, guacamole, aioli & fresh salsa *\$9.95*

Grilled Steak Sliders

Marinated hanger steak served with crimini mushrooms, caramelized onions, lemon aioli & shoestring fries *\$11.95*

Smoked Trout Crostini

Red onions, capers, diced tomato, arugula, horseradish cream spread & lemon garlic vinaigrette *\$12.95*

Butcher's Board

Ask server for Chef's selection of cheeses & cured meats *\$MKT*

SALADS

Add grilled Chicken \$2.95, Prawns \$1.5 each, Salmon \$5.95

House Salad

Baby lettuces, cucumbers, carrots, grape tomatoes & balsamic vinaigrette topped by a crouton with chevre cheese & pesto *\$4.95*

Classic Caesar

Garlic croutons, parmesan cheese, romaine & house-made Caesar dressing *\$6.95*

Cobb

Applewood bacon, smoked turkey, avocado, tomatoes, chopped egg & romaine tossed with creamy dill dressing *\$9.95*

Strawberry Spinach Salad

Feta cheese, candied almonds, toasted orange sage vinaigrette, topped with a strawberry chutney *\$10.95*

Try with Grilled Chicken, Add \$2.95

Tri Tip Salad

Slow roasted & thinly sliced with romaine, spring mix, feta cheese, cherry tomatoes & roasted tomato vinaigrette tipped with onion strings *\$12.95*

Grilled Blackened Salmon Salad

Mushrooms, arugula, bed of orzo pasta, feta cheese, pepperoncini, Kalamata olives, sundried tomatoes & lemon-basil vinaigrette, topped with bruschettas *\$14.95*

Mighty Chicken Salad

Roasted chicken, dried dates, candied walnuts, goat cheese, corn, tomatoes, multi grain croutons & mixed lettuce tossed with a champagne vinaigrette *\$10.95*

Sesame Seared Ahi Tuna

Asian slaw, mixed greens, carrots, pickled ginger & avocado served with a wasabi-cilantro vinaigrette *\$14.95*

GRILLED PIZZAS

Margharita

Fresh chopped tomatoes, garlic confit & mozzarella with housemade pesto *reg. \$8.95, lg. \$12.95*

Vegetable

Baby artichoke hearts, roasted peppers, spinach pesto, caramelized onions, Kalamata olives, mozzarella & goat cheese *reg. \$10.95, lg. \$14.95 Add grilled Chicken \$2.95*

Andouille Sausage

Mixed bell peppers, sriracha, tomato-basil sauce & mozzarella, garnished with pesto sauce *reg. \$12.95, lg. \$16.95*

Sicilian

Pepperoni, coppa, Italian sausage, salami, tomato-basil sauce, mozzarella & oregano *reg. \$12.95, lg. \$16.95*

Mushroom

Garlic cream sauce, shitake, crimini & oyster mushrooms, arugula, blue cheese & mozzarella *reg. \$13.95, lg. \$17.95*

Corkage \$10

Split Plate Charge \$1.50

18% Gratuity added to Parties of 6 or more

DINNER MENU

SANDWICHES

Substitute fries for \$1.50

Grilled Chicken B.L.T.

Green leaf lettuce, tomato, bacon & garlic aioli on a ciabatta roll, served with a mixed green salad \$10.95

cheddar, blue or pepper jack cheese add \$1

Classic French Dip

Roasted cross-rib Angus beef, horseradish mayonnaise & caramelized onions

on a toasted Italian soft roll with a side of au jus, served with a mixed green salad \$9.95

sautéed mushrooms add \$1, cheddar, blue or pepper jack cheese add \$1

Garden Burger

Grilled vegetable patty with avocado, lettuce, tomato, red onions & spicy aioli on a challah bun, served with fries \$8.95

cheddar, blue or pepper jack cheese add \$1

Bella Bru Burger

Grilled Angus burger with lettuce, tomato, red onions & spicy aioli on a challah bun, served with fries \$9.95

cheddar, blue or pepper jack cheese add \$1, avocado add \$1, applewood bacon add \$1.5

PLATES

Mushroom Meatloaf

Ground chuck, veal, Italian sausage, mushrooms served with seasonal vegetables, mashed potatoes

& Worcestershire glaze \$14.95

Prosciutto Wrapped Chicken Breast

Over spinach & mushroom risotto with marscapone cheese sauce \$15.95

Salmon

Pan seared and served over grilled vegetable risotto, garnished with sundried tomato pesto \$17.95

Hanger Steak

10 oz. steak marinated & grilled, served with mushroom demi-glase & mashed potatoes \$18.95

Steak of the Day

Ask server for details \$MKT

Fish of the Day

Ask server for details \$MKT

PASTA

Spaghetti Bolognese

Classic meat sauce with parmesan, tomato sauce & herbs \$13.95

Oriental Veggie Stir Fry

Sautéed shitake mushrooms, ginger, seasonal vegetables, smoked tofu & toasted sesame-soy sauce over linguine noodles \$12.95

Add grilled Chicken \$2.95, Prawns \$1.5 each, Salmon \$5.95

Chicken Alfredo Bella Bru

Fettuccine noodles with pancetta, sage, shallots, garlic, snap peas, carrots & cream sauce \$13.95

Add Prawns \$1.5 each, Salmon \$5.95

Paella Style Risotto

With prawns, littleneck clams, calamari, chicken, chorizo, piquillo peppers, English peas & saffron \$15.95

Prawns Pesto

Sautéed prawns, cherry tomatoes, shallots & roasted garlic in a basil-pesto, white wine butter sauce over linguine \$16.95

Seasonal Specials Prepared Daily

Ask server for menu

Corkage \$10

Split Plate Charge \$1.50

18% Gratuity added to Parties of 6 or more