

LUNCH MENU

Served 11am - 5pm Daily

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

Calamari

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

Bruschetta

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

Cuban Nachos

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

Mezza Plate

Tzatziki, hummus, feta, mango chutney & grape tomatoes served with house-made grilled flat bread \$9.95

Grilled Steak Sliders

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

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 in 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 topped 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*

BBQ Chicken

Red onions, roasted peppers, smoked gouda, parmesan & mozzarella *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

LUNCH MENU

Served 11am - 5pm Daily

SANDWICHES

Served with a mixed green salad
Substitute fries add \$1

Lunch Combo

½ Sandwich & soup or mixed green salad \$8.50

Choose one: *Tuna Melt, Turkey Toscano, Cubano or Tofu Melt*

Pulled Pork BBQ Sandwich

Slow roasted pork with spicy slaw & provolone cheese on a challah bun \$8.95

Cubano

Slow roasted pork loin topped with a layer of ham
& Dijon mustard on a toasted Italian soft roll with garlic aioli \$8.95

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

Portabella & Tofu Melt

Mushroom, avocado, provolone cheese, caramelized onion, sundried tomato tapenade, arugula on a challah bun \$9.95

Tuna Melt

Albacore tuna, avocado, capers, onions, herbs & mayonnaise with melted cheddar cheese on grilled sourdough \$9.95

Turkey Toscano

Turkey, avocado, provolone cheese, tomatoes, lettuce, red onions, multi-grain bread & honey mustard \$9.95

Classic French Dip

Roasted cross-rib Angus beef, horseradish mayonnaise & caramelized onions
served on a toasted Italian soft roll with a side of au jus \$9.95
sautéed mushrooms add \$1 cheddar, blue or pepper jack cheese add \$1

Bella Bru Club

Turkey breast, applewood smoked bacon, avocado, tomatoes, mayonnaise & lettuce
served on home-made toasted pugliese hearth bread \$10.95

Blackened Mahi Mahi

Garlic aioli, tomato & lettuce on a challah bun \$10.95

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

Salmon

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

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

Prawns Pesto

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

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

Corkage \$10

Split Plate Charge \$1.50

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