

ANTIPASTI

- **Patatine Fritte – 7.95 ***

French fries seasoned to your liking: classic, truffle Parmesan, or herbes de Provence.

- **Bruschetta Trio – 8.95 ***

Classic basil, tomato, and garlic; eggplant; and prosciutto, fig jam, and brie.

- **Arancini – 9.95 ***

Deep-fried breaded cheese-stuffed rice balls served with marinara sauce.

- **Patatas Bravas- 9.95 ***

Sautéed potatoes in a spicy garlic tomato sauce.

- **Quesadilla**

Cheese – 9.95 *
Carnitas or Italian salami – 11.95 *

- **Il Lecca-Lecca – 10.95 ***

Five crab cake lollipops served with roasted red pepper aioli.

- **Melanzane Sorrentino – 11.95 ***

Eggplant with mozzarella and basil in a marinara sauce.

- **Calamari Fritti – 11.95 ***

Lightly battered and deep-fried calamari served with our spicy marinara.

- **Cauliflower Ceviche – 11.95 ***

Cauliflower, tomato, cucumber, onion, cilantro, and fresh lime juice. Served with sliced avocado and tortilla chips.

- **Chicken Wings – 11.95 ***

Seven spicy wings served with sliced carrots and celery.

- **Seasonal Caprese – 12.95 ***

Tomato, buffalo mozzarella, basil, persimmons, avocado, and EVOO.

- **Burrata - 12.95 ***

Sautéed spinach, garlic, heirloom tomatoes, topped with burrata.

- **Piatto Di Formaggi E Salumi – 16.95 ***

Dry salami, Prosciutto di Parma, soppressata, camembert, gorgonzola, manchego, cornichon, pepperoncini, stone ground mustard, and fig jam. Served with grilled ciabatta.

* Antipasti are **\$2.00 off** during happy hour.

- Vegetarian

Vegan and gluten-free options available. Please inform your server if anyone in your party has a food allergy.

18% gratuity charged for parties of 6 or more.

We gladly accept Visa, Mastercard and Discover, however, we cannot accept more than 3 credit cards per check.

ZUPPA E INSALATA

Add chicken – 3.00 Add jumbo shrimp – 5.00
Add salmon – 5.00 Add cup of soup – 3.75

- **Insalata Della Casa – 6.30**

Spring mix, carrots, tomatoes, cucumbers, and house dressing on the side.

- **Insalata De Arugula – 9.95**

Arugula, artichoke, capers, crumbled Parmesan, EVOO, and a citrus dressing.

- **Il Cesare – 8.95**

Classic Caesar with hearts of romaine, Parmesan cheese, homemade croutons, and Caesar dressing.

- **Roman Coins – 10.65**

Warmed beets on spring mix, goat cheese, pine nuts, and house dressing.

- **Zuppa Del Giorno**

Cup – 4.75 Bowl – 6.50

PRIMI

Pizza

Margherita, Hawaiian, pepperoni, or eggplant – 10.95
Shrimp – 12.95

- **Capellini Al Pomodoro – 11.95**

Chopped tomato, basil, and garlic in a white wine sauce.

- **Cheese Ravioli – 15.95**

In a tomato sauce with gorgonzola and mascarpone cheese.

- **Gnocchi Al Tartufo – 15.95**

Potato dumplings in a creamy wild mushroom sauce topped with truffle oil.

- **Farfalle Marco Pollo – 16.95**

Chicken, sundried tomatoes, pine nuts in a pesto cream sauce.

- **Spaghetti Lungo Mare – 21.95**

Clams, mussels, and shrimp in a white wine sauce.

- **Pollo Marsala – 18.95**

Chicken breast in a mushroom Marsala wine sauce. Served with roasted potatoes and seasonal vegetables in a light cream sauce.

- **Chicken Cordon Bleu – 18.95**

Chicken tender with ham and Fontina. Served with roasted potatoes and seasonal vegetables.

- **Salmone Mediterraneo – 20.95**

Salmon with caramelized onions, tomatoes, Kalamata olives, and capers. Served with roasted potatoes and seasonal vegetables.

DAILY SPECIALS

Find information on daily specials, music and networking events, and more at <http://facebook.com/BVCaffe>.

COLD BEVERAGES

Orange juice	3.50
Italian soda	2.95
San Pellegrino Natural, Limonata, Aranciata	2.50
Blood orange lemonade	3.00
Pink grapefruit lemonade	3.00
Coke, Diet Coke, Sprite	1.75

COCKTAILS

- **Skinny Margarita (La Flaca) – 9.00**

SABÉ Blanco, fresh lime juice, agave nectar, Tajin Rim.

- **Mules – 9.00**

El Chapo's Escape (Mexican – SABÉ Blanco)
Putin's Revenge (Moscow – SABÉ Yuzu & Citrus)
Justify Is No Mule (Kentucky – SABÉ Copper)
Ginger beer, fresh lime, dash of bitters.

- **Sake-Mi-Cucumber – 9.00**

SABÉ Cucumber & Botanical, tonic or club soda, fresh lime.

- **El Marroquino – 9.00**

SABÉ Jalapeño & Wasabi, Moroccan mint Kambucha.

- **Oolemon – 9.00**

SABÉ Yuzu & Citrus, sugar rim (rocks or straight up).

- **John Daly – 9.00**

(It's an Arnold Palmer with vodka – Fore!)
SABÉ Yuzu & Citrus with lemon and iced tea.

- **Blame It On The Aperol – 9.00**

Prosecco, Aperol, tonic water, orange slice.

- **Bloody Mary – 9.00**

Vodka**, tomato juice, Worcestershire, Tabasco, Italian garnish.

- **BV Sunset – 7.00**

Prosecco, mango, raspberry syrup.

- **Red Sangria – 7.00**

- **White Sangria – 7.00**

**Wine substitute alcohol

VINO

	Glass	Bottle
Bubbles		
House Champagne	6 *	20
Mimosa	6 ^	—
Enza Prosecco, Veneto, Italy	8.50	30

^ 2 mimosas for \$10.00 when ordered with food.

	Glass	Bottle
Whites		
House Chardonnay	6.50 *	21
House Pinot Grigio	6.50 *	21
Brancott Estate Sauvignon Blanc Marlborough, New Zealand	9	30
Benziger Chardonnay Sonoma County	9	30
Placido Pinot Grigio delle Venezie IGT, Italy	8.50	28
Castello Banfi Cantine Rosé Toscana IGT, Tuscany	8.50	28

	Glass	Bottle
Reds		
House Cabernet Sauvignon	6.50 *	21
House Merlot	6.50 *	21
Mark West Pinot Noir California, USA	8	24
Castello di Querceto Chianti Tuscany, Italy	7	21
Tormaresca Primitivo Puglia IGT, Italy	9.50	35
Feudo Arancio Stemmari Nero d'Avola Sicilia IGT, Sicily, Italy	8.50	28
Ruta 22 Malbec Patagonia, Argentina	8.50	28

BIRRA

Craft Beers On Tap – 6.00 *		
Specialty Beers On Tap – 6.00		
Bottled		
Peroni Nastro Azzurro Euro Pale Lager 5.1%	12 oz.	5.50
Coronado Brewing Orange Ave. Wit Witbier 5.2%	12 oz.	6
AleSmith Pilsner German Pilsner 5.25%	12 oz.	6
Mike Hess Claritas Kölsch 5.8%	12 oz.	6
Coronado Brewing Mermaid's Red American Red Ale 5.7%	12 oz.	6
Mike Hess Grazias Cream Ale 6.3%	12 oz.	6
AleSmith .394 American Pale Ale (APA) 6.0%	12 oz.	6
AleSmith X – Extra Pale Ale American Pale Ale (APA) 5.25%	12 oz.	6
Duck Foot The Contender West Coast Style IPA 6.5%	12 oz.	6
Mike Hess Solis West Coast Style IPA 7.5%	12 oz.	6
Rough Draft Hop Therapy Imperial/Double IPA 9.0%	12 oz.	6.50
Radeberger Gruppe Clausthaler Dry Hopped Non-Alcoholic 0.5%	12 oz.	7



theBellaVista
Social Club & Caffé

Dinner

Tuesday – Friday
4:00 p.m. – 7:30 p.m.

Happy Hour

Tuesday – Friday
4:00 p.m. – 7:00 p.m.



Hours

Mon 7:30 a.m.–6:00 p.m.
Tue–Fri 7:30 a.m.–7:00 p.m.
Sat–Sun 8:00 a.m.–3:00 p.m.

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