

Bellini

RESTAURANT

DINNER  vegetarian

Antipasti

. . . di Pesce




Grilled Vegetables 	\$19
<i>Zucchini, Mushroom, Endive, Eggplant, Asparagus & Peppers</i>	
Bruschetta Trio del Giorno	\$21
Burrata with Heirloom Tomatoes  add prosciutto \$12	\$21
Italian Charcuterie & Cheese Served with Country Toast <i>Selection of Cured Italian Meats & Cheeses (To Share)</i>	\$33
"Polpette" with Pomodoro Sauce & Crostini	\$22
Fried Mozzarella in "Carrozza" 	\$19
Vitello Tonnato with Classic Tuna Sauce	\$21
Grass-Fed Beef Tenderloin "Carpaccio" <i>with Arugula, Shaved Artichokes & Parmesan Cheese</i>	\$25
Steak Tartare with a Quail Egg, Black Truffle	\$25
Salsiccia e Cime di Rapa <i>Homemade Sweet Sausage served with Broccoli Rabe</i>	\$22


"Crudo" Tasting <i>Branzino, Shrimp, Salmon, Scallops</i>	\$32
Smoked Salmon <i>Crème Fraîche & Pickled Onions</i>	\$26
Dressed Lobster <i>Avocado, Romaine, Salsa Rosa</i>	\$35
Oysters on the Half Shell <i>Classic Mignonette, Cocktail Sauce</i>	\$24
"Fritto Misto" <i>Shrimp & Scallops with Tartar Sauce</i>	\$32
Charred Octopus <i>Chickpea Puree, Frisée</i>	\$26

Zuppe

Minestrone 	\$12
"Zuppa del Giorno"	\$12


Insalate

Mixed Green Salad with Honey Mustard Vinaigrette 	\$18
Endive Salad with Avocado, Bosc Pear & Pecorino 	\$19
Lentil Salad with Butternut Squash & Baby Kale 	\$21

Tuna Salad with Cannellini Beans, Frisée & Pickled Onions	\$23
Shrimp Salad with Butter Lettuce & Avocado	\$24
Golden Beet Salad with Arugula, Goat Cheese & Walnuts 	\$19

Pasta

Pappardelle "alla Bellini" Pomodoro Sauce with a touch of cream 	\$23
Tortelli with Spinach & Ricotta Sage-Butter & Parmesan 	\$27
Fusilli "alla Norma" Pomodoro, Roasted Eggplant, Ricotta Cheese 	\$25
Tagliardi with "Tartufo Nero di Norcia" Black Truffle Cream Sauce 	\$35
Baked Tagliolini Bechamel, Smoked Ham, Parmesan Cheese	\$25
Linguine "Portafino" Pesto & Cherry Tomatoes 	\$25

Spaghetti "alle Vongole" Clams, White Wine & Parsley	\$29
Bucatini "Cacio e Pepe" Parmigiano, Pecorino, Black Pepper 	\$25
Mezze Maniche "alla Amatriciana" Pomodoro, Guanciale, Pecorino	\$26
Traditional Lasagna "alla Bolognese"	\$29
Pasta del Giorno	M/P
Risotto del Giorno	M/P

Secondi

From the Land:

Grass-Fed Beef Milanese "alla Parmigiana" <i>served with Heirloom Tomato</i>	\$39
Veal Scaloppine "al Limone" served with Rice Pilaf	\$39
Grilled Lamb Chops Carrot Purée & Sautéed Spinach	\$46
Organic Chicken ai Pizzaiola served with Rice Pilaf	\$29
Grilled Rib Eye "Tagliata" served with Creamy Spinach	\$63
Grass-Fed Filet Mignon <i>served with Veal Demi, Rosemary Oil & Mashed Potatoes</i>	\$62
Pollo Salsiccia e Peperoni <i>Organic Boneless Chicken Thighs, Homemade Sweet Sausage & Peppers</i>	\$31

From the Sea:

Gamberi alla Diavolo <i>Shrimp with Spicy San Marzano & Cherry Tomato Sauce</i>	\$38
Roasted Chilean Sea Bass <i>Roasted Artichokes, Potatoes, Capers, Tomato, Lemon-Butter</i>	\$52
Grilled Salmon <i>served with Sautéed Frisée Salad, Capers, Eggplant Purée</i>	\$31
Mediterranean Branzino <i>served with Fennel Purée, Olive Powder</i>	\$39
Diver Scallops <i>Lemon-Butter, Capers served with Arugula & Cherry Tomatoes</i>	\$47

Sides

Creamy Spinach	\$12
Mashed Potatoes	\$10
Grilled Asparagus	\$12
Carrot Purée	\$12

Fennel Purée	\$12
Rice Pilaf	\$10
Broccoli Rabe	\$12
Eggplant Purée	\$12

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

**A service charge of 20% is added for parties of more than 6 guests.

