

# Bellini

RESTAURANT

LUNCH

✓ vegetarian

## Antipasti

<b>Grilled Vegetables</b> ✓ <i>Zucchini, Mushroom, Endive, Eggplant, Asparagus &amp; Peppers</i>	\$19
<b>Burrata</b> with Heirloom Tomatoes ✓ add prosciutto \$12	\$21
<b>Italian Charcuterie &amp; Cheese</b> Served with Country Toast <i>Selection of Cured Italian Meats &amp; Cheeses (To Share)</i>	\$25
<b>"Polpette"</b> Veal Meatballs with Pomodoro Sauce & Crostini	\$22
<b>Vitello Tonnato</b> with Classic Tuna Sauce	\$21
<b>Grass-Fed Beef Tenderloin "Carpaccio"</b> <i>with Arugula, Shaved Artichoke &amp; Parmesan Cheese</i>	\$25
<b>Fried Mozzarella in "Carrozza"</b> ✓	\$19

## . . . di Pesce

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

## Zuppe

<b>Minestrone</b> ✓	\$12
<b>"Zuppa del Giorno"</b>	\$12

## Insalate

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

<b>Chicken Salad</b> <i>Avocado, Arugula, Artichoke &amp; Parmigiano</i>	\$22
<b>Tuna Salad</b> <i>Cannellini Beans, Frisée &amp; Pickled Sweet Onion</i>	\$23
<b>Shrimp Salad</b> with Butter Lettuce & Avocado	\$24

## Sandwiches

<b>Bellini Fish Filet Sandwich</b> <i>Lightly Breaded Branzino with Tartar Sauce on a Potato Roll</i>	\$19
<b>Bellini Cheeseburger</b> <i>Prime Double Beef Burger with Lettuce, Tomato, Red Onion &amp; Salsa Rosa on a Potato Roll</i>	\$18

<b>Chicken Milanese Sandwich</b> <i>Breaded Chicken Breast with Lettuce, Tomato, Avocado &amp; Mayonnaise</i>	\$18
<b>"Caprese" Focaccia</b> <i>Buffalo Mozzarella &amp; Sliced Heirloom Tomatoes</i>	\$19

## Pasta

<b>Pappardelle "alla Bellini"</b> <i>Pomodoro Sauce with a touch of cream</i> ✓	\$23
<b>Tortelli with Spinach &amp; Ricotta</b> <i>Sage-Butter &amp; Parmesan</i> ✓	\$27
<b>Fusilli "alla Norma"</b> <i>Pomodoro, Roasted Eggplant, Ricotta Cheese</i> ✓	\$25
<b>Baked Tagliolini</b> <i>Bechamel, Smoked Ham, Parmesan Cheese</i>	\$25

<b>Spaghetti "alle Vongole"</b> <i>Clams, White Wine &amp; Parsley</i>	\$29
<b>Bucatini "Cacio e Pepe"</b> <i>Parmigiano, Pecorino, Black Pepper</i> ✓	\$25
<b>Mezze Maniche "all'Amatriciana"</b> <i>Pomodoro, Guanciale, Pecorino</i>	\$26
<b>Traditional Lasagna "alla Bolognese"</b>	\$29

## Secondi

### From the Land:

<b>Organic Chicken "Pizzaiola"</b> <i>served with Rice Pilaf</i>	\$29
<b>Free Range Grass-Fed Beef Medallions</b> <i>served with Arugula &amp; Cherry Tomatoes</i>	\$34

### From the Sea:

<b>Mediterranean Branzino</b> <i>served with Fennel Purée, Olive Powder</i>	\$39
<b>Grilled Salmon</b> <i>served with Sautéed Frisée Salad and Capers</i>	\$31

## Sides

<b>Creamy Spinach</b>	\$12
<b>French Fries</b>	\$10
<b>Grilled Asparagus</b>	\$12
<b>Carrot Purée</b>	\$12

<b>Fennel Purée</b>	\$12
<b>Rice Pilaf</b>	\$10
<b>Broccoli Rabe</b>	\$12
<b>Eggplant Purée</b>	\$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 6 or more guests.