

Bellini

RESTAURANT

BRUNCH

✓ vegetarian

Antipasti

Grilled Vegetables ✓ <i>Zucchini, Mushroom, Endive, Eggplant, Asparagus & Peppers</i>	\$19
Burrata with Heirloom Tomatoes ✓ add prosciutto \$12	\$21
"Polpette" Veal Meatballs with Pomodoro Sauce & Crostini	\$22
Grass-Fed Beef Tenderloin "Carpaccio" <i>with Arugula, Shaved Artichoke & Parmesan Cheese</i>	\$25
Fried Mozzarella in "Carrozza" ✓	\$19
Italian Charcuterie & Cheese <i>Selection of Cured Italian Meats & Cheeses (To Share)</i>	\$33

. . . di Pesce

"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, Lemon</i>	\$24
"Fritto Misto" <i>Shrimp & Scallops with Tartar Sauce</i>	\$32

Zuppe

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

Signature Brunch

Two Eggs* with Roasted Potatoes & Grilled Tomatoes	\$16	Eggs Benedict Florentine* with Spinach	\$21
Omlette* with Roasted Potatoes & Grilled Tomatoes <i>(\$1.00 per additional garnishment)</i>	\$17	Eggs Benedict Norwegian* with Smoked Salmon	\$24
Steak & Eggs <i>Grass-Fed 6oz Beef Tenderloin with Eggs* any style</i>	\$33	Traditional Pancakes with Maple Syrup	\$17
Traditional Eggs Benedict* with Smoked Ham	\$20	Traditional French Toast with Maple Syrup <i>add Sliced Bananas \$2.00</i> <i>add Fresh Mixed Berries \$4.00</i>	\$17

Bellini Towers

Bruschetta Tower <i>Avocado with Endive & Cherry Tomatoes</i> <i>Tuna with Kalamata Olives</i> <i>Roast Beef</i>	\$48
Panino Tower <i>Individual plates - \$18</i> <i>Bresaola Stracchino</i> <i>Caprese</i> <i>Chicken Milanese</i> <i>Shrimp Salad</i> <i>Lobster Roll - \$35</i> <i>Smoked Salmon with Egg Salad</i>	\$48

Lunch

Bellini Cheeseburger* <i>Double Prime Beef Burger with Lettuce, Tomato & Salsa Rosa</i>	\$18
Mixed Green Salad with Honey Mustard Vinaigrette ✓	\$18
Chicken Salad <i>Avocado, Arugula, Artichoke & Parmigiano</i>	\$22
Shrimp Salad with Butter Lettuce & Avocado	\$24

Pasta

Tortelli with Spinach & Ricotta <i>Sage-Butter & Parmesan</i> ✓	\$27	Spaghetti "alle Vongole" <i>Clams, White Wine & Parsley</i>	\$29
Bucatini "Cacio e Pepe" <i>Parmigiano, Pecorino, Black Pepper</i> ✓	\$25	Mezze Maniche "all'Amatriciana" <i>Pomodoro, Guanciale, Pecorino</i>	\$26

From the Land & Sea

Organic Chicken "Pizzaiola" <i>served with Rice Pilaf</i>	\$29	Mediterranean Branzino <i>served with Tomato Concassé, Kalamata Olives, Parsnip Purée</i>	\$39
Polpettoni <i>served with Mashed Potatoes and Gravy</i>	\$29	Grilled Salmon <i>served with Sautéed Frisée Salad, Capers & Eggplant Puree</i>	\$31

Sides

Creamy Spinach	\$12	Applewood Bacon	\$6
French Fries	\$10	Breakfast Sausage	\$6
Grilled Asparagus	\$12	Smoked Salmon	\$12
Carrot Purée	\$12	Prosciutto	\$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.