

Bellini

RESTAURANT

DINNER

✓ vegetarian

Antipasti

. . . di Pesce

Grilled Vegetables ✓ <i>Zucchini, Mushroom, Endive, Eggplant, Asparagus & Peppers</i>	\$19
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
Farro Salad ✓ <i>with Avocado, Olives, Asparagus, Carrots, Cherry Tomatoes</i>	\$21

Tuna Salad with Cannellini Beans, Frisée & Pickled Onion	\$23
Shrimp Salad with Butter Lettuce & Avocado	\$24

Pasta

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

Spaghetti "alle Vongole" <i>Clams, White Wine & Parsley</i>	\$29
Bucatini "Cacio e Pepe" <i>Parmigiano, Pecorino, Black Pepper</i> ✓	\$25
Mezze Maniche "alla Amatriciana" <i>Pomodoro, Guanciale, Pecorino</i>	\$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" <i>served with Rice Pilaf</i>	\$39
Grilled Lamb Chops <i>Carrot Purée & Sautéed Spinach</i>	\$46
Organic Chicken ai Pizzaiola <i>served with Rice Pilaf</i>	\$29
Grilled Rib Eye "Tagliata" <i>served with Creamy Spinach</i>	\$63
Grass-Fed Filet Mignon <i>served with Veal Demi, Rosemary Oil & Mashed Potatoes</i>	\$58
Pollo Salsiccia e Peperoni <i>Organic Boneless Chicken Thighs, Homemade Sweet Sausage & Peppers</i>	\$31

From the Sea:

Gamberi alla Griglia <i>Grilled Shrimp with Roasted Fennel</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 Tomato Concassé, Kalamata Olives, Parsnip Purée</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

Roasted Fennel	\$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.