

LUNCH

√ vegetarian Antipasti . . di Pesce "Crudo" Tasting Branzino, Shrimp, Salmon, Scallops \$32 Grilled Vegetables V \$19 Smoked Salmon Crème Fraîche & Pickled Onions Zucchini, Mushroom, Endive, Eggplant, Asparagus & Peppers \$26 Dressed Lobster Avocado, Romaine, Salsa Rosa **Burrata** with Heirloom Tomatoes **V** add prosciutto \$12 \$35 \$21 \$25 Oysters on the Half Shell Classic Migonette, Lemon \$24 Italian Charcuterie & Cheese Served with Country Toast Selection of Cured Italian Meats & Cheeses (To Share) "Fritto Misto" Shrimp & Scallops with Tartar Sauce \$32 \$22 "Polpette" Veal Meatballs with Pomodoro Sauce & Crostini Vitello Tonnato with Classic Tuna Sauce \$21 \$25 Grass-Fed Beef Tenderloin "Carpaccio" with Arugula, Shaved Artichoke & Parmesan Cheese Minestrone V \$12 \$19 Fried Mozzarella in "Carrozza" V "Zuppa del Giorno" \$12 Insalate Mixed Green Salad with Honey Mustard Vinaigrette V \$18 \$22 Chicken Salad Avocado, Arugula, Artichoke & Parmigiano Endive Salad with Avocado, Bosc Pear & Pecorino \$19 Tuna Salad Cannellini Beans. Frisèe & Pickled Sweet Onion \$23 Farro Salad V \$19 \$24 Shrimp Salad with Butter Lettuce & Avocado with Avocado, Zucchini, Asparagus, Carrots, Cherry Tomatoes Sandwiches \$18 **Bellini Fish Filet Sandwich** \$19 **Chicken Milanese Sandwich** Breaded Chicken Breast with Lettuce, Tomato, Avocado & Mayonnaise Lightly Breaded Branzino with Tartar Sauce on a Potato Roll \$18 **Tuna & Tomato Sandwich** Bellini Cheeseburger \$19 Prime Double Beef Burger with Lettuce, Tomato, Red Onion & Salsa Rosa Olive Oil Preserved Tuna, Kalamata Olives, Country Bread on a Potato Roll Pasta Pappardelle "alla Bellini" Pomodoro Sauce with a touch of cream V \$23 Spaghetti "alle Vongole" Clams, White Wine & Parsley \$29 Tortelli with Spinach & Ricotta Sage-Butter & Parmesan V \$27 Bucatini "Cacio e Pepe" Parmigiano, Pecorino, Black Pepper V \$25 Mezze Maniche "all'Amatriciana" Pomodoro, Guanciale, Pecorino \$26 Fusilli "alla Norma" Pomodoro, Roasted Eggplant, Ricotta Cheese V \$25 Baked Tagliolini Bechamel, Smoked Ham, Parmesan Cheese \$25 Traditional Lasagna "alla Bolognese" \$29 Secondi From the Sea: From the Land: Organic Chicken "Pizzaiola" \$39 \$29 Mediterranean Branzino served with Rice Pilaf served with Tomato Concassé, Kalamata Olives, Parsnip Purée Free Range Grass-Fed Beef Medallions \$34 \$31 **Grilled Salmon** served with Arugula & Cherry Tomatoes served with Sautéed Frisee Salad and Capers Sides \$12 \$12 **Roasted Fennel Creamy Spinach** Rice Pilaf \$10 **French Fries** \$10

Broccoli Rabe

Eggplant Purèe

\$12

\$12

\$12

\$12

Grilled Asparagus

Carrot Purèe