

# Bellini

PROVIDENCE

## RESTAURANT WEEK DINNER

### First Course

choice of

Zuppa del Giorno

Caprese  
*Tomatoes, Mozzarella di Bufala*

Polpette  
*Veal Meatballs with Pomodorr, Crostini*

Grass Fed Beef Tenderloin Carpaccio +\$10  
*Shaved Artichokes, Arugula, Parmesan*

Charred Octopus +\$4  
*Chickpea Puree, Frisee*

### Main Course

choice of

Pappardelle “alla Bellini”  
*Pomodorro Sauce with a touch of cream*

Fusilli “alla Norma”+\$3  
*Pomodorro, Eggplant, Ricotta*

Organic Chicken Pizzaiola  
*served with Rice Pilaf*

Veal Scaloppine “al Limone” +\$10  
*served with Rice Pilaf*

Mediterranean Branzino  
*served with Fennel Puree, Olive Powder*

Chilean Seabass +\$10  
*Roasted Artichokes, Potatoes, Tomatoes, Capers, Lemon Butter*

### Dessert

choice of

Tiramisu  
Gelato or Sorbetto

Three Course Menu - \$55 per person

With Wine Pairing - \$85 per person

# Bellini

PROVIDENCE

## RESTAURANT WEEK DINNER

### First Course

choice of

Zuppa del Giorno

Caprese  
*Tomatoes, Mozzarella di Bufala*

Polpette  
*Veal Meatballs with Pomodorr, Crostini*

Grass Fed Beef Tenderloin Carpaccio +\$10  
*Shaved Artichokes, Arugula, Parmesan*

Charred Octopus +\$4  
*Chickpea Puree, Frisee*

### Main Course

choice of

Pappardelle “alla Bellini”  
*Pomodorro Sauce with a touch of cream*

Fusilli “alla Norma”+\$3  
*Pomodorro, Eggplant, Ricotta*

Organic Chicken Pizzaiola  
*served with Rice Pilaf*

Veal Scaloppine “al Limone” +\$10  
*served with Rice Pilaf*

Mediterranean Branzino  
*served with Fennel Puree, Olive Powder*

Chilean Seabass +\$10  
*Roasted Artichokes, Potatoes, Tomatoes, Capers, Lemon Butter*

### Dessert

choice of

Tiramisu  
Gelato or Sorbetto

Three Course Menu - \$55 per person

With Wine Pairing - \$85 per person