

# Bellini

BRUNCH  vegetarian


## Antipasti

|                                                                                                                                                                                 |      |
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| <b>Grilled Vegetables</b>                                                                      | \$19 |
| <i>Zucchini, Mushroom, Endive, Eggplant, Asparagus &amp; Peppers</i>                                                                                                            |      |
| <b>Burrata</b> with Heirloom Tomatoes  add prosciutto \$12                                     | \$21 |
| <b>Italian Charcuterie &amp; Cheese</b> Served with Country Toast                                                                                                               | \$33 |
| <i>Selection of Cured Italian Meats &amp; Cheeses (To Share)</i>                                                                                                                |      |
| <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>  with Arugula, Shaved Artichoke & Parmesan Cheese | \$25 |
| <b>Fried Mozzarella in "Carrozza"</b>                                                          | \$19 |
| <b>Steak Tartare*</b> with a Quail Egg and Black Truffle                                                                                                                        | \$25 |

## . . . di Pesce

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|---------------------------------------------------------------|------|
| <b>"Crudo" Tasting*</b> Branzino, Shrimp, Salmon, Scallops    | \$32 |
| <b>Smoked Salmon*</b> Crème Fraîche & Pickled Onions          | \$26 |
| <b>Dressed Lobster</b> Avocado, Romaine, Salsa Rosa           | \$35 |
| <b>Oysters on the Half Shell*</b> Classic Mignonette, Lemon   | \$24 |
| <b>"Fritto Misto"</b> Shrimp & Scallops with Tartar Sauce     | \$32 |
| <b>Langoustine Carpaccio</b> Extra Virgin Olive Oil, Sea Salt | \$25 |

## Signature Brunch

|                                                                                                                                                                                                                    |      |
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| <b>Avocado Toast</b> with endive, cherry tomatoes <br>Add Fried, Scrambled or Poached Eggs* \$2.00<br>Add Smoked Salmon* \$4.00 | \$15 |
| <b>Two Eggs*</b> with Roasted Potatoes & Grilled Tomato                                                                                                                                                            | \$16 |
| <b>Ham &amp; Cheddar Omelette*</b> with Roasted Potatoes & Grilled Tomato                                                                                                                                          | \$16 |
| <b>Spinach &amp; Asiago Omelette*</b> with Roasted Potatoes & Grilled Tomato<br>(\$1.00 per Additional Garnish)                                                                                                    | \$16 |
| <b>Steak &amp; Eggs</b>                                                                                                                                                                                            | \$33 |
| <i>Grass-Fed 6oz Beef Tenderloin served w/ Eggs* Any Style</i>                                                                                                                                                     |      |

|                                                    |      |
|----------------------------------------------------|------|
| <b>Traditional Eggs Benedict*</b> with Smoked Ham  | \$20 |
| <b>Eggs Benedict Florentine*</b> with Spinach      | \$21 |
| <b>Eggs Benedict Norwegian*</b> with Smoked Salmon | \$24 |
| <b>Traditional French Toast</b> with Maple Syrup   | \$17 |
| <b>Traditional Pancakes</b> with Maple Syrup       | \$17 |
| <i>add Sliced Bananas \$2.00</i>                   |      |
| <i>add Fresh Mixed Berries \$4.00</i>              |      |

## Insalate


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| <b>Mixed Greens Salad</b> with Honey Mustard Vinaigrette                 | \$18 |
| <b>Endive Salad</b> with Avocado, Bosc Pear & Pecorino                   | \$19 |
| <b>Shrimp Salad</b> with Butter Lettuce & Avocado                                                                                                           | \$24 |
| <b>Tuna Salad</b> Cannellini Beans, Frisée, Pickled Onion                                                                                                   | \$23 |
| <b>Farro Salad</b> Avocado, Olives, Asparagus, Carrots, Cherry Tomatoes  | \$21 |
| <b>Chicken Salad</b> with Arugula, Artichoke, Avocado & Shaved Parmesan                                                                                     | \$22 |

## Sandwiches

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|-----------------------------------------------------------------------|------|
| <b>Bellini Fish Filet Sandwich</b>                                    | \$19 |
| <i>Lightly Breaded Branzino, Tartar Sauce, Potato Roll</i>            |      |
| <b>Bellini Cheeseburger*</b>                                          | \$18 |
| <i>Double Prime Beef Burger with Lettuce, Tomato &amp; Salsa Rosa</i> |      |
| <b>Chicken Milanese Sandwich</b>                                      | \$18 |
| <i>Breaded Chicken Breast with Lettuce, Tomato &amp; Mayonnaise</i>   |      |

## Pasta

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| <b>Pappardelle "alla Bellini"</b> <br><i>Pomodoro Sauce with a touch of cream</i>     | \$23 |
| <b>Tortelli with Spinach &amp; Ricotta</b> <br><i>Sage-Butter and Parmesan Cheese</i> | \$27 |
| <b>Fusilli "alla Norma"</b> <br><i>Pomodoro, Eggplant, Ricotta</i>                    | \$25 |

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|----------------------------------------------------------------------------------------------------------------------|------|
| <b>Mezze Maniche "alla Amatriciana"</b>                                                                              | \$26 |
| <i>Tomatoes, Guanciale, Pecorino Romano &amp; Parmesan</i>                                                           |      |
| <b>Spaghetti "alle Vongole"</b>                                                                                      | \$29 |
| <i>Clams, White Wine &amp; Parsley</i>                                                                               |      |
| <b>Bucatini "Cacio e Pepe"</b>  | \$25 |
| <i>Parmigiano, Pecorino, Black Pepper</i>                                                                            |      |

## Land & Sea

|                                         |      |
|-----------------------------------------|------|
| <b>Veal Scaloppine "al Limone"</b>      | \$39 |
| <i>Served with Rice Pilaf</i>           |      |
| <b>Organic Chicken "alla Pizzaiola"</b> | \$29 |
| <i>Served with Rice Pilaf</i>           |      |

|                                                                    |      |
|--------------------------------------------------------------------|------|
| <b>Mediterranean Branzino</b>                                      | \$39 |
| <i>served with Tomato Concassè, Kalamata Olives, Parsnip Purée</i> |      |
| <b>Grilled Salmon</b>                                              | \$31 |
| <i>served with English Pea Purée, White Asparagus</i>              |      |

## Sides

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

|                          |      |
|--------------------------|------|
| <b>Applewood Bacon</b>   | \$6  |
| <b>Breakfast Sausage</b> | \$6  |
| <b>Smoked Salmon</b>     | \$12 |
| <b>Prosciutto</b>        | \$12 |

\* Consuming raw or undercooked eggs may increase your risk of foodborne illness.

A service charge of 20% is added for parties of 6 or more guests.

Our exclusive Green Circle chicken is sourced from small Amish and Mennonite family farms in Pennsylvania. Our Australian lamb is imported fresh from the renowned Colac region in Victoria. Our Australian beef is raised with a strong commitment to sustainable and ethical practices, exclusively on pasture for a minimum of five years.