

Bellini

BRUNCH  

Antipasti

Grilled Vegetables

Zucchini, Mushroom, Endive, Eggplant, Asparagus & Peppers

Burrata with Heirloom Tomatoes  add prosciutto \$12

Italian Charcuterie & Cheese Served with Country Toast

Selection of Cured Italian Meats & Cheeses (To Share)

"**Polpette**" Veal Meatballs with Pomodoro Sauce & Crostini

Vitello Tonnato with Classic Tuna Sauce

Grass-Fed Beef Tenderloin "Carpaccio" 

with Arugula, Shaved Artichoke & Parmesan Cheese

Fried Mozzarella in "Carrozza" 

Steak Tartare* with a Quail Egg and Black Truffle

\$19

\$21

\$33

\$24

\$21

\$26

\$19

\$29

... di Pesce

"**Crudo**" Tasting* Branzino, Shrimp, Salmon, Scallops

\$32

Smoked Salmon* Crème Fraîche & Pickled Onions

\$28

Dressed Lobster Avocado, Romaine, Salsa Rosa

\$35

Oysters on the Half Shell* Classic Mignonette, Lemon

\$24

Point Judith Calamari String Potatoes, Tartar Sauce

\$29

Octopus Carpaccio Sliced White Asparagus, Toasted Walnuts

\$28

Vongole al Guazetto

\$23

Steamed Little Littlenecks, Heirloom Cherry Tomatoes, Fennel, White Wine

Signature Brunch

Avocado Toast with Endive & Cherry Tomatoes

\$16

Add Fried, Scrambled or Poached Eggs* \$2.00

Add Smoked Salmon* \$4.00

Two Eggs* with Roasted Potatoes & Grilled Tomato

\$16

Ham & Cheddar Omelette* with Roasted Potatoes & Grilled Tomato

\$16

Spinach & Asiago Omelette* with Roasted Potatoes & Grilled Tomato

\$16

(\$1.00 per Additional Garnish)

Steak & Eggs

\$34

Grass-Fed 6oz Beef Tenderloin served w/ Eggs* Any Style

Traditional Eggs Benedict* with Smoked Ham

\$20

Eggs Benedict Florentine* with Spinach

\$21

Eggs Benedict Norwegian* with Smoked Salmon

\$24

Traditional French Toast with Maple Syrup

\$17

Traditional Pancakes with Maple Syrup

\$17

add Sliced Bananas \$2.00

add Fresh Mixed Berries \$4.00

Insalate

Sandwiches

Mixed Greens Salad with Honey Mustard Vinaigrette

\$18

Endive Salad with Avocado, Bosc Pear & Pecorino

\$19

Shrimp Salad with Butter Lettuce & Avocado

\$24

Tuna Salad Cannellini Beans, Frisée, Pickled Onion

\$23

Lentil Salad with Butternut Squash and Baby Kale

\$21

Chicken Salad with Arugula, Artichoke, Avocado & Shaved Parmesan

\$22

Bellini Fish Filet Sandwich

\$19

Lightly Breaded Branzino, Tartar Sauce, Potato Roll

Bellini Cheeseburger*

\$18

Double Prime Beef Burger with Lettuce, Tomato & Salsa Rosa

Chicken Milanese Sandwich

\$18

Breaded Chicken Breast with Lettuce, Tomato & Mayonnaise

Pasta

Pappardelle "alla Bellini"

\$23

Pomodoro Sauce with a touch of cream

Tortelli di Carne

\$28

Ham, Peas, Parmesan Cream Sauce

Fusilli "alla Norma"

\$27

Pomodoro, Eggplant, Ricotta

Linguine "Portofino"

\$25

Pesto & Cherry Tomatoes

Mezze Maniche "alla Amatriciana"

\$28

Tomatoes, Guanciale, Pecorino Romano & Parmesan

Tagliolini with Lobster

\$35

Bucatini "Cacio e Pepe"

\$25

Parmigiano, Pecorino, Black Pepper

Land & Sea

Veal Scaloppine "al Limone"

\$39

Served with Rice Pilaf

Organic Chicken "alla Pizzaiola"

\$29

Served with Rice Pilaf

Mediterranean Branzino

\$42

served with Tomato Concassé, Kalamata Olives, Parsnip

Purée

\$33

Steamed Norwegian Salmon

Boiled Potatoes, Green Zucchini, Homemade Mayonnaise

Sides

Creamy Spinach

\$12

Grilled Asparagus

\$12

Carrot Purée

\$12

French Fries

\$10

Applewood Bacon

\$6

Breakfast Sausage

\$6

Smoked Salmon

\$12

Prosciutto

\$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.