

# Bellini

BRUNCH  vegetarian


## Antipasti

<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	\$24
<b>Vitello Tonnato</b> with Classic Tuna Sauce	\$21
<b>Grass-Fed Beef Tenderloin "Carpaccio"</b> 	\$26
<i>with Arugula, Shaved Artichoke &amp; Parmesan Cheese</i>	
<b>Fried Mozzarella in "Carrozza"</b> 	\$19
<b>Steak Tartare*</b> with a Quail Egg and Black Truffle	\$29

## . . . di Pesce

<b>"Crudo" Tasting*</b> Branzino, Shrimp, Salmon, Scallops	\$32
<b>Smoked Salmon*</b> Crème Fraîche & Pickled Onions	\$28
<b>Dressed Lobster</b> Avocado, Romaine, Salsa Rosa	\$35
<b>Oysters on the Half Shell*</b> Classic Mignonette, Lemon	\$24
<b>Point Judith Calamari</b> String Potatoes, Tartar Sauce	\$29
<b>Octopus Carpaccio</b> Sliced White Asparagus, Toasted Walnuts	\$28
<b>Vongole al Guazetto</b>	\$23
<i>Steamed Little Littlenecks, Heirloom Cherry Tomatoes, Fennel, White Wine</i>	

## Signature Brunch

<b>Avocado Toast</b> with Endive & Cherry Tomatoes 	\$16
<i>Add Fried, Scrambled or Poached Eggs* \$2.00</i>	
<i>Add Smoked Salmon* \$4.00</i>	
<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	\$16
<i>(\$1.00 per Additional Garnish)</i>	
<b>Steak &amp; Eggs</b>	\$34
<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

<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>Lentil Salad</b> with Butternut Squash and Baby Kale 	\$21
<b>Chicken Salad</b> with Arugula, Artichoke, Avocado & Shaved Parmesan	\$22

## Sandwiches

<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

<b>Pappardelle "alla Bellini"</b> 	\$23	<b>Mezze Maniche "alla Amatriciana"</b>	\$28
<i>Pomodoro Sauce with a touch of cream</i>		<i>Tomatoes, Guanciale, Pecorino Romano &amp; Parmesan</i>	
<b>Tortelli di Carne</b>	\$28	<b>Tagliolini with Lobster</b>	\$35
<i>Ham, Peas, Parmesan Cream Sauce</i>		<i>Clams, White Wine &amp; Parsley</i>	
<b>Fusilli "alla Norma"</b> 	\$27	<b>Bucatini "Cacio e Pepe"</b> 	\$25
<i>Pomodoro, Eggplant, Ricotta</i>		<i>Parmigiano, Pecorino, Black Pepper</i>	
<b>Linguine "Portofino"</b> 	\$25		
<i>Pesto &amp; Cherry Tomatoes</i>			

## Land & Sea

<b>Veal Scaloppine "al Limone"</b>	\$39	<b>Mediterranean Branzino</b>	\$42
<i>Served with Rice Pilaf</i>		<i>served with Tomato Concassè, Kalamata Olives, Parsnip</i>	
<b>Organic Chicken "alla Pizzaiola"</b>	\$29	<i>Purée</i>	\$33
<i>Served with Rice Pilaf</i>		<b>Steamed Norwegian Salmon</b>	
		<i>served with English Pea Purée, White Asparagus</i>	

## Sides

<b>Creamy Spinach</b>	\$12	<b>Applewood Bacon</b>	\$6
<b>Grilled Asparagus</b>	\$12	<b>Breakfast Sausage</b>	\$6
<b>Carrot Purée</b>	\$12	<b>Smoked Salmon</b>	\$12
<b>French Fries</b>	\$10	<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.*