

# 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>"Fritto Misto"</b> Shrimp & Scallops, String Potatoes, Tartar Sauce	\$32
<b>Charred Octopus</b> Chickpea Purée, Frisée	\$26
<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	<b>Traditional Eggs Benedict</b> * with Smoked Ham	\$20
<i>Add Fried, Scrambled or Poached Eggs * \$2.00</i>		<b>Eggs Benedict Florentine</b> * with Spinach	\$21
<i>Add Smoked Salmon * \$4.00</i>		<b>Eggs Benedict Norwegian</b> * with Smoked Salmon	\$24
<b>Two Eggs</b> * with Roasted Potatoes & Grilled Tomato	\$16	<b>Traditional French Toast</b> with Maple Syrup	\$17
<b>Ham &amp; Cheddar Omelette</b> * with Roasted Potatoes & Grilled Tomato	\$16	<b>Traditional Pancakes</b> with Maple Syrup	\$17
<b>Spinach &amp; Asiago Omelette*</b> with Roasted Potatoes & Grilled Tomato	\$16	<i>add Sliced Bananas \$2.00</i>	
<i>(\$1.00 per Additional Garnish)</i>		<i>add Fresh Mixed Berries \$4.00</i>	
<b>Steak &amp; Eggs</b> *	\$34		
<i>Grass-Fed 6oz Beef Tenderloin served w/ Eggs* Any Style</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>	\$43
<i>Served with Rice Pilaf</i>		<i>Tomato Concassè, Kalamata Olives, Parsnip Purée</i>	
<b>Organic Chicken "alla Pizzaiola"</b>	\$29	<b>Grilled Salmon</b>	\$31
<i>Served with Rice Pilaf</i>		<i>served with Eggplant Purée, Sautéed Frisée, Capers</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.