

# Bellini

BRUNCH  vegetarian

## Antipasti

<b>Grilled Vegetables</b> 	\$19
<i>Zucchini, Mushroom, Endive, Eggplant, Asparagus &amp; Peppers</i>	
<b>Eggplant Parmigianna</b> <i>Pomodoro, Mozzarella di Bufala</i>	\$21
<b>Burrata</b> <i>with Heirloom Tomatoes</i>  <i>add prosciutto \$12</i>	\$21
<b>Italian Charcuterie &amp; Cheese</b> <i>Served with Country Toast</i>	\$33
<i>Selection of Cured Italian Meats &amp; Cheeses (To Share)</i>	
<b>"Polpette"</b> <i>Veal Meatballs with Pomodoro Sauce &amp; Crostini</i>	\$24
<b>Vitello Tonnato</b> <i>with Classic Tuna Sauce</i> 	\$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> <i>*with a Quail Egg and Black Truffle</i>	\$29

## . . . di Pesce

<b>"Crudo" Tasting</b> * <i>Branzino, Shrimp, Salmon, Scallops</i>	\$32
<b>Smoked Salmon</b> * <i>Crème Fraîche &amp; Pickled Onions</i>	\$28
<b>Dressed Lobster</b> <i>Avocado, Romaine, Salsa Rosa</i>	\$35
<b>Oysters on the Half Shell</b> * <i>Classic Mignonette, Lemon</i>	\$24
<b>"Fritto Misto"</b> <i>Shrimp &amp; Scallops, String Potatoes, Tartar Sauce</i>	\$32
<b>Charred Octopus</b> <i>Chickpea Purée, Frisée</i>	\$26

## Signature Brunch

<b>Avocado Toast</b> <i>with Endive &amp; Cherry Tomatoes</i> 	\$16
<i>Add Fried, Scrambled or Poached Eggs * \$2.00</i>	
<i>Add Smoked Salmon * \$4.00</i>	
<b>Two Eggs</b> * <i>with Roasted Potatoes &amp; Grilled Tomato</i>	\$16
<b>Ham &amp; Cheddar Omelette</b> * <i>with Roasted Potatoes &amp; Grilled Tomato</i>	\$16
<b>Spinach &amp; Asiago Omelette</b> * <i>with Roasted Potatoes &amp; Grilled Tomato</i>	\$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> * <i>with Smoked Ham</i>	\$20
<b>Eggs Benedict Florentine</b> * <i>with Spinach</i>	\$21
<b>Eggs Benedict Norwegian</b> * <i>with Smoked Salmon</i>	\$24
<b>Traditional French Toast</b> <i>with Maple Syrup</i>	\$17
<b>Traditional Pancakes</b> <i>with Maple Syrup</i>	\$17
<i>add Sliced Bananas \$2.00</i>	
<i>add Fresh Mixed Berries \$4.00</i>	





## Insalate

<b>Mixed Greens Salad</b> <i>Honey Mustard Vinaigrette</i> 	\$18
<b>Endive Salad</b> <i>Avocado, Bosc Pear &amp; Pecorino</i> 	\$19
<b>Shrimp Salad</b> <i>Butter Lettuce &amp; Avocado</i>	\$24
<b>Tuna Salad</b> <i>Cannellini Beans, Frisée, Pickled Onion</i>	\$23
<b>Farro Salad</b> <i>Avocado, Olives, Capers, Asparagus, Cherry Tomatoes</i> 	\$21
<b>Artichoke Salad</b> <i>with Frisée, Pine Nuts, Parmesan</i> 	\$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
<i>Pomodoro Sauce with a touch of cream</i>	
<b>Spinach and Ricotta Ravioli</b> 	\$28
<i>Sage Butter Sauce, Parmesan</i>	
<b>Fusilli "alla Norma"</b> 	\$27
<i>Pomodoro, Eggplant, Ricotta</i>	
<b>Linguine "Portofino"</b> 	\$25
<i>Pesto &amp; Cherry Tomatoes</i>	

<b>Mezze Maniche "alla Amatriciana"</b>	\$28
<i>Tomatoes, Guanciale, Pecorino Romano &amp; Parmesan</i>	
<b>Tagliolini with Lobster</b>	\$35
<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>Roasted Chicken &amp; Quinoa Bowl</b>	\$24
<i>Confit Tomatoes, Artichokes, Avocado, Rosemary Croutons, Pecorino</i>	

<b>Mediterranean Branzino</b>	\$43
<i>Tomato Concassè, Kalamata Olives, Parsnip Purée</i>	
<b>Grilled Salmon</b>	\$31
<i>Eggplant Purée, Sautéed Frisée, Capers, Cherry Tomatoes</i>	
<b>Roasted Salmon &amp; Forbidden Rice Bowl</b> 	\$28
<i>Pistachios, Pomodorini Datterini, Capers, Zucchini, Olives</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.