

# Bellini

BRUNCH

✓ vegetarian

## Antipasti

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

## . . . di Pesce

<b>"Crudo" Tasting</b> <i>Branzino, Shrimp, Salmon, Scallops</i>	\$32
<b>Smoked Salmon</b> <i>Crème Fraîche &amp; Pickled Onions</i>	\$26
<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 with Tartar Sauce</i>	\$32

## Signature Brunch

<b>Avocado Toast</b> with endive, cherry tomatoes ✓ <i>Add Fried, Scrambled or Poached Eggs* \$2.00</i> <i>Add Smoked Salmon* \$4.00</i>	\$15	<b>Traditional Eggs Benedict*</b> with Smoked Ham	\$20
<b>Two Eggs*</b> with Roasted Potatoes & Grilled Tomato	\$16	<b>Eggs Benedict Florentine*</b> with Spinach	\$21
<b>Omelette*</b> with Roasted Potatoes & Grilled Tomato <i>(\$1.00 per Additional Garnish)</i>	\$17	<b>Eggs Benedict Norwegian*</b> with Smoked Salmon	\$24
<b>Steak &amp; Eggs</b> <i>Grass-Fed 6oz Beef Tenderloin served w/ Eggs* Any Style</i>	\$33	<b>Traditional French Toast</b> with Maple Syrup	\$17
		<b>Traditional Pancakes</b> with Maple Syrup <i>add Sliced Bananas \$2.00</i> <i>add Fresh Mixed Berries \$4.00</i>	\$17

## 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> <i>Cannellini Beans, Frisée, Pickled Onion</i>	\$23
<b>Farro Salad</b> ✓ <i>Avocado, Carrots, Cherry Tomatoes, Olives, Asparagus</i>	\$21
<b>Chicken Salad</b> <i>with Arugula, Artichoke, Avocado &amp; Shaved Parmesan</i>	\$22

## Sandwiches

served with hand-cut fries

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

## Pasta

<b>Pappardelle "alla Bellini"</b> ✓ <i>Pomodoro Sauce with a touch of cream</i>	\$23	<b>Mezze Maniche "all'Amatriciana"</b> <i>Tomatoes, Guanciale, Pecorino Romano &amp; Parmesan</i>	\$26
<b>Tortellini with Spinach &amp; Ricotta</b> ✓ <i>Sage-Butter and Parmesan Cheese</i>	\$27	<b>Spaghetti "alle Vongole"</b> <i>Clams, White Wine &amp; Parsley</i>	\$29
<b>Fusilli "alla Norma"</b> ✓ <i>Pomodoro, Eggplant, Ricotta</i>	\$25	<b>Bucatini "Cacio e Pepe"</b> ✓ <i>Parmigiano, Pecorino, Black Pepper</i>	\$25

## Land & Sea

<b>Veal Scaloppine "al Limone"</b> <i>Served with Rice Pilaf</i>	\$39	<b>Mediterranean Branzino</b> <i>served with Tomato Concassè, Kalamata Olives, Parsnip Purée</i>	\$39
<b>Organic Chicken "alla Pizzaiola"</b> <i>Served with Rice Pilaf</i>	\$29	<b>Grilled Salmon</b> <i>served with Sautéed Frisée Salad, Capers, Eggplant Purée</i>	\$31

## 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>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.