

Bellini

RESTAURANT

Antipasti

DINNER

 vegetarian

. . . di Pesce


Grilled Vegetables 	\$19
<i>Zucchini, Mushroom, Endive, Eggplant, Asparagus & Peppers</i>	
Bruschetta Trio del Giorno	\$21
Burrata <i>with Heirloom Tomatoes</i>  <i>add prosciutto \$12</i>	\$21
Italian Charcuterie & Cheese <i>Served with Country Toast</i>	\$33
<i>Selection of Cured Italian Meats & Cheeses (To Share)</i>	
"Polpette" <i>with Pomodoro Sauce & Crostini</i>	\$22
Fried Mozzarella in "Carrozza" 	\$19
Vitello Tonnato <i>with Classic Tuna Sauce</i>	\$21
Grass-Fed Beef Tenderloin "Carpaccio" * <i>with Arugula, Shaved Artichokes & Parmesan Cheese</i>	\$25
Steak Tartare * <i>with a Quail Egg, Black Truffle</i>	\$25
Salsiccia e Cime di Rapa	\$22
<i>Homemade Sweet Sausage served with Broccoli Rabe</i>	


"Crudo" Tasting * <i>Branzino, Shrimp, Salmon, Scallops</i>	\$32
Smoked Salmon * <i>Crème Fraîche & Pickled Onions</i>	\$26
Dressed Lobster <i>Avocado, Romaine, Salsa Rosa</i>	\$35
Oysters on the Half Shell * <i>Classic Mignonette, Cocktail Sauce</i>	\$24
"Fritto Misto" <i>Shrimp & Scallops with Tartar Sauce</i>	\$32
Charred Octopus <i>Chickpea Puree, Frisée</i>	\$26
Langoustine Carpaccio <i>Extra Virgin Olive Oil, Sea Salt</i>	\$25

Zuppe


Minestrone 	\$12
"Zuppa del Giorno"	\$12


Insalate

Mixed Green Salad <i>with Honey Mustard Vinaigrette</i> 	\$18
Endive Salad <i>with Avocado, Bosc Pear & Pecorino</i> 	\$19
Farro Salad <i>with Avocado, Olives, Asparagus, Carrots, Cherry Tomatoes</i> 	\$21

Tuna Salad <i>with Cannellini Beans, Frisée & Pickled Onions</i>	\$23
Shrimp Salad <i>with Butter Lettuce & Avocado</i>	\$24
Artichoke Salad <i>with Frisée, Pine Nuts, Parmesan</i> 	\$19

Pasta

Pappardelle "alla Bellini" <i>Pomodoro Sauce with a touch of cream</i> 	\$23
Tortelli with Spinach & Ricotta <i>Sage-Butter & Parmesan</i> 	\$27
Fusilli "alla Norma" <i>Pomodoro, Roasted Eggplant, Ricotta Cheese</i> 	\$25
Tagliardi with "Tartufo Nero di Norcia" <i>Black Truffle Cream Sauce</i> 	\$35
Baked Tagliolini <i>Bechamel, Smoked Ham, Parmesan Cheese</i>	\$25
Tagliolini with Shrimp and Zucchini	\$29

Spaghetti "alle Vongole" <i>Clams, White Wine & Parsley</i>	\$29
Bucatini "Cacio e Pepe" <i>Parmigiano, Pecorino, Black Pepper</i> 	\$25
Mezze Maniche "alla Amatriciana" <i>Pomodoro, Guanciale, Pecorino</i>	\$26
Traditional Lasagna "alla Bolognese"	\$29
Pasta del Giorno	M/P
Risotto del Giorno	M/P

Secondi

From the Land:

Grass-Fed Beef Milanese "alla Parmigiana" <i>served with Heirloom Tomato</i>	\$39
Veal Scaloppine "al Limone" <i>served with Rice Pilaf</i>	\$39
Grilled Lamb Chops <i>Carrot Purée & Sautéed Spinach</i>	\$46
Organic Chicken ai Pizzaiola <i>served with Rice Pilaf</i>	\$29
Grilled Rib Eye "Tagliata" <i>served with Creamy Spinach</i>	\$63
Grass-Fed Filet Mignon <i>served with Veal Demi, Rosemary Oil & Mashed Potatoes</i>	\$62
Pollo Salsiccia e Peperoni <i>Organic Boneless Chicken Thighs, Homemade Sweet Sausage & Peppers</i>	\$31

From the Sea:

Grilled Langoustines <i>Sautéed Fennel</i>	\$38
Roasted Chilean Sea Bass <i>Roasted Artichokes, Potatoes, Capers, Tomato, Lemon-Butter</i>	\$52
Pan Seared Salmon <i>served with English Pea Purée, White Asparagus</i>	\$31
Mediterranean Branzino <i>served with Tomato Concasse, Parsnip Purée, Kalamata Olives</i>	\$39
Diver Scallops <i>Lemon-Butter, Capers served with Arugula & Cherry Tomatoes</i>	\$47

Sides

Creamy Spinach	\$12
Mashed Potatoes	\$10
Grilled Asparagus	\$12
Carrot Purée	\$12

Roasted Fennel	\$12
Rice Pilaf	\$10
Broccoli Rabe	\$12
Parsnip Purée	\$12

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

**A service charge of 20% is added for parties of more than 6 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.

