

Bellini

RESTAURANT

Antipasti

DINNER  vegetarian

. . . di Pesce

Grilled Vegetables 	\$19
<i>Zucchini, Mushroom, Endive, Eggplant, Asparagus & Peppers</i>	
Bruschetta Trio del Giorno	\$21
Burrata with Heirloom Tomatoes  add prosciutto \$12	\$21
Italian Charcuterie & Cheese Served with Country Toast <i>Selection of Cured Italian Meats & Cheeses (To Share)</i>	\$33
"Polpette" with Pomodoro Sauce & Crostini	\$24
Fried Mozzarella in "Carrozza" 	\$19
Vitello Tonnato with Classic Tuna Sauce	\$21
Grass-Fed Beef Tenderloin "Carpaccio" * <i>with Arugula, Shaved Artichokes & Parmesan Cheese</i>	\$26
Steak Tartare* with a Quail Egg, Black Truffle	\$29

"Crudo" Tasting* Branzino, Shrimp, Salmon, Scallops	\$32
Smoked Salmon* Crème Fraîche & Pickled Onions	\$28
Dressed Lobster Avocado, Romaine, Salsa Rosa	\$35
Oysters on the Half Shell* Classic Mignonette, Cocktail Sauce	\$24
Point Judith Calamari String Potatoes, Tartar Sauce	\$29
Octopus Carpaccio Sliced White Asparagus, Toasted Walnuts	\$28
Hawaiian Big Eye Tuna Tartare	\$35
<i>Taggiasca Olives, Capers, Confit Tomato infused Olive Oil</i>	
Vongole al Guazzetto	\$23
<i>Steamed Littlenecks, Heirloom Cherry Tomatoes, Fennel, White Wine</i>	

Zuppe

"Zuppa del Giorno"	\$12
Pasatelli	\$12

Insalate

Mixed Green Salad with Honey Mustard Vinaigrette 	\$18
Endive Salad with Avocado, Bosc Pear & Pecorino 	\$19
Lentil Salad with Butternut Squash & Baby Kale 	\$21

Tuna Salad with Cannellini Beans, Frisée & Pickled Onions	\$23
Shrimp Salad with Butter Lettuce & Avocado	\$24
Yellow Beet Salad <i>Red Endive, Goat Cheese Mousse & Toasted Pistachio</i> 	\$19

Pasta

Pappardelle "alla Bellini" Pomodoro Sauce with a touch of cream 	\$23
Tortellini di Carne Ham, Peas, Parmesan Cream Sauce	\$28
Fusilli "alla Norma" Pomodoro, Roasted Eggplant, Ricotta Cheese 	\$27
Tagliardi with "Tartufo Nero di Norcia" Black Truffle Cream Sauce 	\$35
Baked Tagliolini Bechamel, Smoked Ham, Parmesan Cheese	\$25
Tagliolini with Lobster	\$35
Linguine "Portofino" Pesto & Cherry Tomatoes 	\$25

Bigoli with Duck Ragu	\$32
Bucatini "Cacio e Pepe" Parmigiano, Pecorino, Black Pepper 	\$25
Mezze Maniche "alla Amatriciana" Pomodoro, Guanciale, Pecorino	\$28
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" served with Rice Pilaf	\$39
Grilled Lamb Chops Carrot Purée & Sautéed Spinach	\$49
Organic Chicken ai Pizzaiola served with Rice Pilaf	\$29
Grilled Rib Eye "Tagliata" served with Creamy Spinach	\$65
Grass-Fed Filet Mignon <i>served with Veal Demi, Rosemary Oil & Mashed Potatoes</i>	\$64
Veal Cheeks "al Carciofi" <i>Artichoke Hearts</i>	\$48

From the Sea:

Grilled Langoustines <i>Sautéed Fennel</i>	\$38
Roasted Chilean Sea Bass <i>Roasted Artichokes, Potatoes, Capers, Tomato, Lemon-Butter</i>	\$62
Steamed Norwegian Salmon <i>Boiled Potatoes, Green Zucchini, Homemade Mayonnaise</i>	\$33
Diver Scallops <i>Lemon-Butter, Capers served with Arugula & Cherry Tomatoes</i>	\$56
Mediterranean Branzino <i>Tomato Concasse, Parsnip Purée, Kalamata Olives</i>	\$43

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.

