

Bellini

RESTAURANT

Antipasti

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

DINNER ✓ vegetarian

. . . di Pesce

"Crudo" Tasting* <i>Branzino, Shrimp, Salmon, Scallops</i>	\$32
Smoked Salmon* <i>Crème Fraîche & Pickled Onions</i>	\$28
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, String Potatoes, Tartar Sauce</i>	\$32
Charred Octopus <i>Chickpea Purée, Frisée</i>	\$26
Hawaiian Big Eye Tuna Tartare* <i>Taggiasca Olives, Capers, Confit Tomato infused Olive Oil</i>	\$35
Vongole al Guazzetto <i>Steamed Littlenecks, Heirloom Cherry Tomatoes, Fennel, White Wine</i>	\$23

Zuppe

"Zuppa del Giorno"	\$12
Passatelli	\$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" <i>Pomodoro Sauce with a touch of cream</i> ✓	\$23
Tortellini di Carne <i>Ham, Peas, Parmesan Cream Sauce</i>	\$28
Fusilli "alla Norma" <i>Pomodoro, Roasted Eggplant, Ricotta Cheese</i> ✓	\$27
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 Lobster	\$35
Linguine "Portofino" <i>Pesto & Cherry Tomatoes</i> ✓	\$25

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

From the Sea:

Gamberi alla Diavola <i>Sautéed Broccoli Rabe</i>	\$38
Roasted Chilean Sea Bass <i>Roasted Artichokes, Potatoes, Capers, Tomato, Lemon-Butter</i>	\$62
Grilled Salmon <i>served with Sautéed Frisée, Capers, Eggplant Purée</i>	\$31
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

Eggplant Purée	\$12
Rice Pilaf	\$10
Broccoli Rabe	\$12
Parship 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.