

Bellini

RESTAURANT

LUNCH  vegetarian

Antipasti

. . . di Pesce




Grilled Vegetables 	\$19
<i>Zucchini, Mushroom, Endive, Eggplant, Asparagus & Peppers</i>	
Burrata with Heirloom Tomatoes  add prosciutto \$12	\$21
Italian Charcuterie & Cheese Served with Country Toast	\$25
<i>Selection of Cured Italian Meats & Cheeses (To Share)</i>	
"Polpette" Veal Meatballs with Pomodoro Sauce & Crostini	\$22
Vitello Tonnato with Classic Tuna Sauce	\$21
Grass-Fed Beef Tenderloin "Carpaccio" 	\$25
<i>with Arugula, Shaved Artichoke & Parmesan Cheese</i>	
Fried Mozzarella in "Carrozza" 	\$19

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

Zuppe

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

Insalate

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




Chicken Salad Avocado, Arugula, Artichoke & Parmigiano	\$22
Tuna Salad Cannellini Beans, Frisée & Pickled Sweet Onion	\$23
Shrimp Salad with Butter Lettuce & Avocado	\$24


Sandwiches

Bellini Fish Filet Sandwich	\$19
<i>Lightly Breaded Branzino with Tartar Sauce on a Potato Roll</i>	
Bellini Cheeseburger*	\$18
<i>Prime Double Beef Burger with Lettuce, Tomato, Red Onion Salsa Rosa on a Potato Roll</i>	

Chicken Milanese Sandwich	\$18
<i>Breaded Chicken Breast with Lettuce, Tomato, Avocado & Mayonnaise</i>	
Tuna and Tomato Sandwich	\$19
<i>Preserved Tuna, Kalamata Olives, Country Bread</i>	

Pasta

Pappardelle "alla Bellini" Pomodoro Sauce with a touch of cream 	\$23
Tortelli with Spinach & Ricotta Sage-Butter & Parmesan 	\$27
Fusilli "alla Norma" Pomodoro, Roasted Eggplant, Ricotta Cheese 	\$25
Baked Tagliolini Bechamel, Smoked Ham, Parmesan Cheese	\$25

Spaghetti "alle Vongole" Clams, White Wine & Parsley	\$29
Bucatini "Cacio e Pepe" Parmigiano, Pecorino, Black Pepper 	\$25
Mezze Maniche "alla Amatriciana" Pomodoro, Guanciale, Pecorino	\$26
Traditional Lasagna "alla Bolognese"	\$29

Secondi

From the Land:

Organic Chicken "Pizzaiola"	\$29
<i>served with Rice Pilaf</i>	
Free Range Grass-Fed Beef Medallions*	\$34
<i>served with Arugula & Cherry Tomatoes</i>	

From the Sea:

Mediterranean Branzino	\$39
<i>served with Tomato Concasse, Kalamata Olives, Parsnip Purée</i>	
Grilled Salmon	\$31
<i>served with English Pea Purée, White Asparagus</i>	

Sides

Creamy Spinach	\$12
French Fries	\$10
Grilled Asparagus	\$12
Carrot Purée	\$12

Sautéed 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% will be added to parties of 6 or more.

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.