

Bellini

RESTAURANT

LUNCH vegetarian

Antipasti

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	\$24
Vitello Tonnato with Classic Tuna Sauce	\$21
Grass-Fed Beef Tenderloin "Carpaccio" **	\$26
<i>with Arugula, Shaved Artichoke & Parmesan Cheese</i>	
Fried Mozzarella in "Carrozza" 	\$19

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"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
Point Judith Calamari String Potatoes, Tartar Sauce	\$32
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

Passatelli	\$12
"Zuppa del Giorno"	\$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

Chicken Salad Avocado, Arugula, Artichoke & Parmigiano	\$22
Tuna Salad Cannellini Beans, Frisée & Pickled Sweet Onion	\$23
Shrimp Salad with Butter Lettuce & Avocado	\$24
Yellow Beet Salad	\$21
<i>Red Endive, Goat Cheese Mousse & Toasted Pistachio</i> 	

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>Olive Preserved Tuna, Kalamata Olives, Country Bread</i>	

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 	\$28
Baked Tagliolini Bechamel, Smoked Ham, Parmesan Cheese	\$25
Tagliolini with Lobster	\$35

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

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	\$43
<i>served with Tomato Concasse, Kalamata Olives, Parsnip Purée</i>	
Steamed Norwegian Salmon	\$33
<i>Boiled Potatoes, Green Zucchini, Homemade Mayonnaise</i>	

Sides

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

Sautéed Fennel	\$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% 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.