

Bellini

RESTAURANT

LUNCH

✓ vegetarian

Antipasti

Grilled Vegetables ✓ <i>Zucchini, Mushroom, Endive, Eggplant, Asparagus & Peppers</i>	\$19
Eggplant Parmigiana <i>Pomodoro, Bufalo di Mozzarella</i> ✓	\$21
Burrata with Heirloom Tomatoes ✓ add prosciutto \$12	\$21
Italian Charcuterie & Cheese <i>Served with Country Toast Selection of Cured Italian Meats & Cheeses (To Share)</i>	\$25
"Polpette" <i>Veal Meatballs with Pomodoro Sauce & Crostini</i>	\$24
Vitello Tonnato <i>with Classic Tuna Sauce</i>	\$21
Grass-Fed Beef Tenderloin "Carpaccio" * <i>with Arugula, Shaved Artichoke & Parmesan Cheese</i>	\$26
Fried Mozzarella in "Carrozza" ✓	\$19

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"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, Lemon</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

Zuppe

"Zuppa del Giorno"	\$12
Minestrone	\$12
Passatelli	\$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, Carrot, Asparagus, Cherry Tomatoes</i> ✓	\$21

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

Sandwiches

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

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

Pasta

Pappardelle "alla Bellini" <i>Pomodoro Sauce with a touch of cream</i> ✓	\$23
Spinach and Ricotta Ravioli <i>Sage Butter, Parmesan</i> ✓	\$28
Fusilli "alla Norma" <i>Pomodoro, Roasted Eggplant, Ricotta Cheese</i> ✓	\$28
Baked Tagliolini <i>Bechamel, Smoked Ham, Parmesan Cheese</i>	\$25
Tagliolini with Lobster	\$35

Bigoli with Duck Ragu	\$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

Secondi

From the Land:

Organic Chicken "Pizzaiola" <i>Rice Pilaf</i>	\$29
Roasted Chicken & Quinoa Bowl <i>Confit Tomatoes, Artichokes, Avocado, Arugula, Rosemary Croutons, Pecorino</i>	\$24
Free Range Grass-Fed Beef Medallions * <i>Arugula & Cherry Tomatoes</i>	\$34

From the Sea:

Mediterranean Branzino <i>Tomato Concasse, Kalamata Olives, Parsnip Purée</i>	\$43
Roasted Salmon & Forbidden Rice Bowl <i>Pistachios, Pomodorini Datterini, Capers, Zucchini, Olives</i>	\$28

Sides

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

Eggplant Purée	\$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.