

Bellini

RESTAURANT

LUNCH vegetarian

Antipasti

Grilled Vegetables 	\$19
<i>Zucchini, Mushroom, Endive, Eggplant, Asparagus & Peppers</i>	
Eggplant Parmigiana 	\$21
<i>Pomodoro, Mozzarella di Bufala</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
"Fritto Misto" Shrimp & Scallops, String Potatoes, Tartar Sauce	\$32
Charred Octopus Chickpea Purée, Frisée	\$26
Hawaiian Big Eye Tuna Tartare*	\$35
<i>Taggiasca Olives, Capers, Confit Tomato infused Olive Oil</i>	

Zuppe

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

Insalate

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

Artichoke Salad with Frisée, Pine Nuts & Parmesan 	\$19
Tuna Salad with 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>Olive Oil Preserved Tuna, Kalamata Olives, Country Bread</i>	

Pasta

Pappardelle "alla Bellini" Pomodoro Sauce with a touch of cream 	\$23
Spinach and Ricotta Ravioli Sage Butter, Parmesan 	\$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>Rice Pilaf</i>	
Roasted Chicken & Quinoa Bowl	\$24
<i>Sun-dried Tomatoes, Artichokes, Avocado, Arugula, Rosemary Croutons</i>	
Free Range Grass-Fed Beef Medallions *	\$34
<i>Arugula & Cherry Tomatoes</i>	

From the Sea:

Mediterranean Branzino	\$43
<i>Tomato Concasse, Kalamata Olives, Parsnip Purée</i>	
Roasted Salmon & Forbidden Rice Bowl	\$28
<i>Frisée, Pistachios, Pomodorini Datterini, Caperberries, Pickled Onions, Black Olives</i>	

Sides

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

Eggplant Purée	\$12
Rice Pilaf	\$10
Broccoli Rabe	\$12
Sautéed Fennel	\$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.