

**BRUNCH** V vegetarian Antipasti . di Pesce "Crudo" Tasting Branzino, Shrimp, Salmon, Scallops \$32 Grilled Vegetables V \$19 Smoked Salmon Crème Fraîche & Pickled Onions \$26 Zucchini, Mushroom, Endive, Eggplant, Asparagus & Peppers Langoustine Carpaccio Extra Virgin Olive Oil, Sea Salt \$25 **Burrata** with Heirloom Tomatoes  $\sqrt{\phantom{a}}$  add prosciutto \$12 \$21 Dressed Lobster Avocado, Romaine, Salsa Rosa \$35 Italian Charcuterie & Cheese Served with Country Toast \$33 \$24 Oysters on the Half Shell Classic Mignonette, Lemon Selection of Cured Italian Meats & Cheeses (To Share) \$32 "Fritto Misto" Shrimp & Scallops with Tartar Sauce "Polpette" Veal Meatballs with Pomodoro Sauce & Crostini \$22 Vitello Tonnato with Classic Tuna Sauce \$21 **Grass-Fed Beef Tenderloin "Carpaccio"** \$25 with Arugula, Shaved Artichoke & Parmesan Cheese \$19 Fried Mozzarella in "Carrozza" V Steak Tartare with a Quail Egg and Black Truffle \$25 Signature Brunch Avocado Toast with endive, cherry tomatoes V Traditional Eggs Benedict\* with Smoked Ham \$15 \$20 Add Fried, Scrambled or Poached Eggs\* \$2.00 Eggs Benedict Florentine\* with Spinach \$21 Add Smoked Salmon\* \$4.00 Eggs Benedict Norwegian\* with Smoked Salmon \$24 Two Eggs\* with Roasted Potatoes & Grilled Tomato \$16 Traditional French Toast with Maple Syrup \$17 Traditional Pancakes with Maple Syrup Omelette\* with Roasted Potatoes & Grilled Tomato \$17 \$17 add Sliced Bananas \$2.00 (\$1.00 per Additional Garnish) add Fresh Mixed Berries \$4.00 \$33 Steak & Eggs Grass-Fed 6oz Beef Tenderloin served w/ Eggs\* Any Style Sandwiches Insalate served with hand-cut fries Bellini Fish Filet Sandwich \$18 Mixed Greens Salad with Honey Mustard Vinaigrette \$19 Lightly Breaded Branzino, Tartar Sauce, Potato Roll Endive Salad with Avocado, Bosc Pear & Pecorino \$19 Bellini Cheeseburger \* Shrimp Salad with Butter Lettuce & Avocado \$24 \$18 Double Prime Beef Burger with Lettuce, Tomato & Salsa Rosa Tuna Salad Cannellini Beans, Frisée, Pickled Onion \$23 **Chicken Milanese Sandwich** Farro Salad V \$21 \$18 Breaded Chicken Breast with Lettuce, Tomato & Mayonnaise Avocado, Carrots, Cherry Tomatoes, Olives, Asparagus \$22 Tuna & Tomato Sandwich **Chicken Salad** \$19 Olive Preserved Tuna, Kalamata Olives, Country Bread with Arugula, Artichoke, Avocado & Shaved Parmesan Pasta Pappardelle "alla Bellini" V \$23 Mezze Maniche "all'Amatriciana" \$26 Pomodoro Sauce with a touch of cream Tomatoes, Guanciale, Pecorino Romano & Parmesan Toretelli with Spinach & Ricotta \$27 Spaghetti "alle Vongole" \$29 Sage-Butter and Parmesan Cheese Clams, White Wine & Parsley Fusilli "alla Norma" V \$25 Bucatini "Cacio e Pepe" \$25 Pomodoro, Eggplant, Ricotta Parmigiano, Pecorino, Black Pepper Land & Sea Veal Scaloppine "al Limone" Mediterranean Branzino \$39 \$39 Served with Rice Pilaf served with Tomato Concassè, Kalamata Olives, Parsnip Purée Organic Chicken "alla Pizzaiola" \$29 **Grilled Salmon** \$31 Served with Rice Pilaf served with Sautéed Frisee Salad and Capers Sides **Creamy Spinach** 

**Applewood Bacon** 

**Breakfast Sausage** 

**Smoked Salmon** 

**Prosciutto** 

\$6

\$6

\$12

\$12

\$12

\$10

\$12

\$12

**Mashed Potatoes** 

**Grilled Asparagus** 

**Carrot Purèe** 

<sup>\*</sup> Consuming raw or undercooked eggs may increase your risk of foodborne illness.

<sup>\*</sup> A service charge of 20% is added for parties of 6 or more guests.