

Bellini

RESTAURANT

DINNER

Antipasti

Grilled Vegetables <i>Zucchini, Mushroom, Endive, Eggplant, Asparagus & Peppers</i>	\$19
Burrata with Heirloom Tomatoes	\$21
Italian Charcuterie & Cheese <i>Served with Piadina Bread</i> <i>Selection of Cured Italian Meats & Cheeses (To Share)</i>	\$33
"Polpettine" with Pomodoro Sauce & Crostini	\$22
Fried Mozzarella in "Carrozza"	\$19
Vitello Tonnato <i>with Classic Tuna Sauce</i>	\$21
Grass-Fed Beef Tenderloin "Carpaccio" <i>with Arugula, Shaved Artichokes & Parmesan Cheese</i>	\$25
Steak Tartare <i>with a Quail Egg, Black Truffle</i>	\$25

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"Crudo" Tasting <i>Yellowfin Tuna, Branzino, Shrimp</i>	\$28
Smoked Salmon <i>Crème Fraîche & Pickled Onions</i>	\$26
Clams alla "Veneziana" <i>White Wine & Fresh Herbs</i>	\$21
Dressed Lobster <i>Avocado, Romaine, Salsa Rosa</i>	\$32
Yellowfin Tuna "Carpaccio" <i>Avocado Mousse</i>	\$25
"Fritto di Gamberi" <i>String Potatoes and Tartar Sauce</i>	\$25

Zuppe

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

Insalate

Mixed Green Salad <i>with Honey Mustard Vinaigrette</i>	\$18
Endive Salad <i>with Avocado, Bosc Pear & Pecorino</i>	\$19
Umbrian Lentil Salad <i>with Butternut Squash & Baby Kale</i>	\$19

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

Pasta

Pappardelle "alla Bellini" <i>Pomodoro Sauce with a touch of cream</i>	\$23
Tortelli with Spinach & Ricotta <i>Sage-Butter & Parmesan</i>	\$27
Fusilli "alla Norma" <i>Pomodoro, Eggplant & Hand Dipped Ricotta</i>	\$25
Spaghetti with Polpettine <i>Veal Meatballs</i>	\$26
Tagliardi with "Tartufo Nero di Norcia" <i>Black Truffle Cream Sauce</i>	\$35
Baked Tagliolini <i>Bechamel, Smoked Ham, Parmesan Cheese</i>	\$25

Spaghetti "alle Vongole" <i>Clams, White Wine & Parsley</i>	\$29
Linguine "allo Scoglio" <i>Langoustine, Clams & Mussels</i>	\$38
Bucatini "Cacio e Pepe" <i>Parmigiano, Pecorino, Black Pepper</i>	\$25
Mezze Maniche "alla Amatriciana" <i>Pomodoro, Guanciale, Pecorino</i>	\$26
Traditional Lasagna "alla Bolognese"	\$29

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From the Land:

Grass-Fed Beef Milanese "alla Parmigiana" <i>served with Heirloom Tomato</i>	\$39
Veal Scaloppine "al Limone" <i>served with Rice Pilaf</i>	\$39
Grilled Lamb Chops <i>Carrot Purée & Sautéed Spinach</i>	\$46
Organic Chicken "alla Pizzaiola" <i>served with Rice Pilaf</i>	\$29
Grilled Rib Eye "Tagliata" <i>served with Creamy Spinach</i>	\$57
Grass-Fed Filet Mignon <i>served with Veal Demi, Rosemary Oil & Mashed Potatoes</i>	\$49

From the Sea:

Grilled Langoustines <i>served with Roasted Fennel</i>	\$32
Roasted Chilean Sea Bass <i>Roasted Artichokes, Potatoes, Capers, Tomato, Lemon-Butter</i>	\$48
Pan Seared Salmon <i>served with English Pea Purée & White Asparagus</i>	\$31
Mediterranean Branzino <i>served with Tomato Concassè, Capers, Olives & Parsnip Purée</i>	\$39

Sides

Creamy Spinach	\$10
Mashed Potatoes	\$10
Grilled Asparagus	\$10

Sautéed Artichokes	\$14
Parsnip Purée	\$10
Rice Pilaf	\$10

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

**A service charge of 20% is added for parties of more than 6 guests.