

Bellini

RESTAURANT

DINNER

✓ vegetarian

Antipasti

Grilled Vegetables ✓ <i>Zucchini, Mushroom, Endive, Eggplant, Asparagus & Peppers</i>	\$19
Bruschetta Trio del Giorno	\$21
Burrata with Heirloom Tomatoes ✓ add prosciutto \$12	\$21
Italian Charcuterie & Cheese Served with Country Toast <i>Selection of Cured Italian Meats & Cheeses (To Share)</i>	\$33
"Polpetta" with Pomodoro Sauce & Crostini	\$22
Fried Mozzarella in "Carrozza" ✓	\$19
Vitello Tonnato with Classic Tuna Sauce	\$21
Grass-Fed Beef Tenderloin "Carpaccio" <i>with Arugula, Shaved Artichokes & Parmesan Cheese</i>	\$25
Steak Tartare with a Quail Egg, Black Truffle	\$25
Salsiccia e Cime di Rapa	\$22
<i>Homemade Sweet Sausage served with Broccoli Rabe</i>	

. . . di Pesce

"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, Cocktail Sauce	\$24
"Fritto Misto" Shrimp & Scallops with Tartar Sauce	\$32
Charred Octopus Chickpea Puree, Frisée	\$26

Zuppe

✓

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

Insalate

Mixed Green Salad with Honey Mustard Vinaigrette ✓	\$18
Endive Salad with Avocado, Bosc Pear & Pecorino ✓	\$19
Farro Salad ✓ <i>with Avocado, Olives, Asparagus, Carrots, Cherry Tomatoes</i>	\$21

Umbrian Lentil Salad with Butternut Squash & Baby Kale ✓	\$21
Tuna Salad with Cannellini Beans, Frisée & Pickled Onion	\$23
Shrimp Salad with Butter Lettuce & Avocado	\$24

Pasta

Pappardelle "alla Bellini" Pomodoro Sauce with a touch of cream ✓	\$23
Tortelli with Spinach & Ricotta Sage-Butter & Parmesan ✓	\$27
Fusilli "alla Norma" Pomodoro, Roasted Eggplant, Ricotta Cheese ✓	\$25
Tagliardi with "Tartufo Nero di Norcia" Black Truffle Cream Sauce ✓	\$35
Baked Tagliolini Bechamel, Smoked Ham, Parmesan Cheese	\$25

Spaghetti "alle Vongole" Clams, White Wine & Parsley	\$29
Bucatini "Cacio e Pepe" Parmigiano, Pecorino, Black Pepper ✓	\$25
Mezze Maniche "alla Amatriciana" Pomodoro, Guanciale, Pecorino	\$26
Traditional Lasagna "alla Bolognese"	\$29
Pasta del Giorno	M/P
Risotto del Giorno	M/P

Secondi

From the Land:

Grass-Fed Beef Milanese "alla Parmigiana" <i>served with Heirloom Tomato</i>	\$39
Veal Scaloppine "al Limone" served with Rice Pilaf	\$39
Grilled Lamb Chops Carrot Purée & Sautéed Spinach	\$46
Organic Chicken ai Pizzaiola served with Rice Pilaf	\$29
Grilled Rib Eye "Tagliata" served with Creamy Spinach	\$63
Grass-Fed Filet Mignon <i>served with Veal Demi, Rosemary Oil & Mashed Potatoes</i>	\$58
Pollo Salsiccia e Peperoni	\$31
<i>Organic Boneless Chicken Thighs, Homemade Sweet Sausage & Peppers</i>	

From the Sea:

Gamberi alla Griglia <i>Grilled Shrimp with Roasted Fennel</i>	\$38
Roasted Chilean Sea Bass <i>Roasted Artichokes, Potatoes, Capers, Tomato, Lemon-Butter</i>	\$52
Grilled Salmon <i>served with Sautéed Frisée Salad, Capers, Eggplant Purée</i>	\$31
Mediterranean Branzino <i>served with Tomato Concassè, Kalamata Olives, Parsnip Purée</i>	\$39
Diver Scallops <i>Lemon-Butter, Capers served with Arugula & Cherry Tomatoes</i>	\$47

Sides

Creamy Spinach	\$12
Mashed Potatoes	\$10
Grilled Asparagus	\$12
Carrot Purée	\$12

Roasted Fennel	\$12
Rice Pilaf	\$10
Dandelion Greens	\$12
Eggplant Purée	\$12

*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.