

Bellini

RESTAURANT

LUNCH

Antipasti

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

. . . di Pesce

"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>with 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>Cannellini Beans, Frisée & Pickled Sweet Onion</i>	\$23
Shrimp Salad <i>with Butter Lettuce & Avocado</i>	\$24

Panini

Bellini Fish Fillet 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>	

Panino with "Milanese di Pollo"	\$18
<i>Breaded Chicken Breast with Lettuce, Tomato, Avocado & Mayonnaise</i>	
"Caprese" Focaccia	\$17
<i>Buffalo Mozzarella & Sliced Heirloom Tomatoes</i>	

Pasta

Pappardelle "alla Bellini" <i>Pomodoro Sauce with a touch of cream</i>	\$23
Fusilli "alla" Norma <i>Pomodoro, Eggplant & Hand Dipped Ricotta</i>	\$25
Spaghetti with Polpettine <i>Veal Meatballs</i>	\$26
Baked Tagliolini <i>Bechamel, Smoked Ham, Parmesan Cheese</i>	\$25

Spaghetti "alle Vongole" <i>Clams, White Wine & Parsley</i>	\$29
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

Secondi

From the Land:

Organic Chicken "Pizzaiola"	\$29
<i>served with Rice Pilaf</i>	
Free Range Grass-Fed Beef Medallions	\$34
<i>served with Arugula and Cherry Tomatoes</i>	

From the Sea:

Mediterranean Branzino	\$39
<i>served with Tomato Concassè, Olives & Parsnip Purée</i>	
Pan Seared Salmon	\$31
<i>served with English Pea Purée & White Asparagus</i>	

Sides

Creamy Spinach	\$10
French Fries	\$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.