

Bellini

RESTAURANT

LUNCH

✓ vegetarian

Antipasti

Grilled Vegetables ✓ <i>Zucchini, Mushroom, Endive, Eggplant, Asparagus & Peppers</i>	\$19
Burrata with Heirloom Tomatoes ✓ <i>add prosciutto</i> \$12	\$21
Italian Charcuterie & Cheese <i>Served with Country Toast Selection of Cured Italian Meats & Cheeses (To Share)</i>	\$25
"Polpette" <i>Veal Meatballs with Pomodoro Sauce & Crostini</i>	\$22
Vitello Tonnato <i>with Classic Tuna Sauce</i>	\$21
Grass-Fed Beef Tenderloin "Carpaccio" <i>with Arugula, Shaved Artichoke & Parmesan Cheese</i>	\$25
Fried Mozzarella in "Carrozza" ✓	\$19

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"Crudo" Tasting <i>Branzino, Shrimp, Salmon, Scallops</i>	\$32
Smoked Salmon <i>Crème Fraîche & Pickled Onions</i>	\$26
Langoustine Carpaccio <i>Extra Virgin Olive Oil, Sea Salt</i>	\$25
Dressed Lobster <i>Avocado, Romaine, Salsa Rosa</i>	\$35
Oysters on the Half Shell <i>Classic Mignonette, Lemon</i>	\$24
"Fritto Misto" <i>Shrimp & Scallops with Tartar Sauce</i>	\$32

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
Farro Salad ✓ <i>with Avocado, Zucchini, Asparagus, Carrots, Cherry Tomatoes</i>	\$19

Umbrian Lentil Salad <i>with Butternut Squash & Baby Kale</i> ✓	\$21
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

Sandwiches

Bellini Fish Filet Sandwich <i>Lightly Breaded Branzino with Tartar Sauce on a Potato Roll</i>	\$19
Bellini Cheeseburger <i>Prime Double Beef Burger with Lettuce, Tomato, Red Onion & Salsa Rosa on a Potato Roll</i>	\$18

Chicken Milanese Sandwich <i>Breaded Chicken Breast with Lettuce, Tomato, Avocado & Mayonnaise</i>	\$18
Tuna & Tomato Sandwich <i>Olive Oil Preserved Tuna, Kalamata Olives, Country Bread</i>	\$19

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, Roasted Eggplant, Ricotta Cheese</i> ✓	\$25
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 "all'Amatriciana" <i>Pomodoro, Guanciale, Pecorino</i>	\$26
Traditional Lasagna "alla Bolognese"	\$29

Secondi

From the Land:

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

From the Sea:

Mediterranean Branzino <i>served with Tomato Concassé, Kalamata Olives, Parsnip Purée</i>	\$39
Grilled Salmon <i>served with Sautéed Frisée Salad and Capers</i>	\$31

Sides

Creamy Spinach	\$12
French Fries	\$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 6 or more guests.