

# Bellini

RESTAURANT

## LUNCH

✓ vegetarian

### Antipasti

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

### . . . di Pesce

<b>"Crudo" Tasting</b> <i>Branzino, Shrimp, Salmon, Scallops</i>	\$32
<b>Smoked Salmon</b> <i>Crème Fraîche &amp; Pickled Onions</i>	\$26
<b>Dressed Lobster</b> <i>Avocado, Romaine, Salsa Rosa</i>	\$35
<b>Oysters on the Half Shell</b> <i>Classic Mignonette, Lemon</i>	\$24
<b>"Fritto Misto"</b> <i>Shrimp &amp; Scallops with Tartar Sauce</i>	\$32

### Zuppe

✓

<b>Minestrone</b>	\$12
<b>"Zuppa del Giorno"</b>	\$12

### Insalate

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

<b>Umbrian Lentil Salad</b> <i>with Butternut Squash &amp; Baby Kale</i> ✓	\$21
<b>Chicken Salad</b> <i>Avocado, Arugula, Artichoke &amp; Parmigiano</i>	\$22
<b>Tuna Salad</b> <i>Cannellini Beans, Frisée &amp; Pickled Sweet Onion</i>	\$23
<b>Shrimp Salad</b> <i>with Butter Lettuce &amp; Avocado</i>	\$24

### Sandwiches

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

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

### Pasta

<b>Pappardelle "alla Bellini"</b> <i>Pomodoro Sauce with a touch of cream</i> ✓	\$23
<b>Tortelli with Spinach &amp; Ricotta</b> <i>Sage-Butter &amp; Parmesan</i> ✓	\$27
<b>Fusilli "alla Norma"</b> <i>Pomodoro, Roasted Eggplant, Ricotta Cheese</i> ✓	\$25
<b>Baked Tagliolini</b> <i>Bechamel, Smoked Ham, Parmesan Cheese</i>	\$25

<b>Spaghetti "alle Vongole"</b> <i>Clams, White Wine &amp; Parsley</i>	\$29
<b>Bucatini "Cacio e Pepe"</b> <i>Parmigiano, Pecorino, Black Pepper</i> ✓	\$25
<b>Mezze Maniche "all'Amatriciana"</b> <i>Pomodoro, Guanciale, Pecorino</i>	\$26
<b>Traditional Lasagna "alla Bolognese"</b>	\$29

### Secondi

#### From the Land:

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

#### From the Sea:

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

### Sides

<b>Creamy Spinach</b>	\$12
<b>French Fries</b>	\$10
<b>Grilled Asparagus</b>	\$12
<b>Carrot Purée</b>	\$12

<b>Roasted Fennel</b>	\$12
<b>Rice Pilaf</b>	\$10
<b>Dandelion Greens</b>	\$12
<b>Eggplant Purée</b>	\$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.