Bellini

DINNER

vegetarian

Thanksgiving Prix-Fixe

$115

Kale Salad *Apple, Pecan, Goat Cheese* $19

Risotto *Butternut Squash, Brown Butter, Toasted Almonds* $28

Roasted Turkey *Sweet Mashed Potatoes, Turnips, Focaccia Apple Stuffing, Cranberry Sauce* $52

Pumpkin Pie *Whipped Cream* $16

Antipasti

Grilled Vegetables $19
Zucchini, Mushroom, Endive, Eggplant, Asparagus, Peppers

Burrata *Heirloom Tomatoes* *add Prosciutto $12* $22

Italian Charcuterie & Cheese *Selection of Cured Italian Meats & Cheeses (To Share), Country Toast* $34

"Polpette" *Pomodoro Sauce, Crostini* $25

Grass-Fed Beef Tenderloin "Carpaccio" * $27
Arugula, Shaved Artichokes, Parmesan

. . . di Pesce

"Crudo" Tasting* *Branzino, Shrimp, Salmon, Scallops* $32

Dressed Lobster *Avocado, Romaine, Salsa Rosa* $36

Oysters on the Half Shell* *Classic Mignonette, Cocktail Sauce* $24

"Fritto Misto" *Shrimp & Scallops, String Potatoes, Tartar Sauce* $33

Zuppe

Minestrone $12

Insalate

Mixed Green Salad *Honey Mustard Vinaigrette* $18

Endive Salad *Avocado, Bosc Pear, Pecorino* $19

Artichoke Salad *Frisée, Pine Nuts, Parmesan* $19

Pasta

Pappardelle "alla Bellini" *Pomodoro Sauce with a touch of cream* $23

Spinach and Ricotta Ravioli *Sage Butter, Parmesan* $29

Tagliardi with "Tartufo Nero di Norcia" *Black Truffle Cream Sauce* $36

Baked Tagliolini *Béchamel, Smoked Ham, Parmesan Cheese* $25

Tagliolini with Lobster $36

Bigoli with Duck Ragu $33

Mezze Maniche "alla Amatriciana" *Pomodoro, Guanciale, Pecorino* $29

Traditional Lasagna "alla Bolognese" $29

Gnocchi Sorrentina $29

Pumpkin Gnocchi *Sage Butter, Parmesan* $28

Secondi

From the Land:

Veal Scaloppine "al Limone" *Rice Pilaf* $39

Grilled Lamb Chops * *Carrot Purée, Sautéed Spinach* $51

Organic Chicken ai Pizzaiola *Rice Pilaf* $31

Grilled Rib Eye "Tagliata" * *Creamy Spinach* $68

Grass-Fed Filet Mignon * *Veal Demi, Rosemary Oil, Mashed Potatoes* $65

From the Sea:

Roasted Chilean Sea Bass $65
Roasted Artichokes, Potatoes, Capers, Tomato, Lemon-Butter

Grilled Salmon $34
Sautèed Frisée, Capers, Eggplant Purée, Cherry Tomatoes

Diver Scallops $66
Lemon-Butter, Capers, Arugula, Cherry Tomatoes

Mediterranean Branzino $44
Tomato Concasse, Parsnip Purée, Kalamata Olives

Sides

Creamy Spinach $10

Mashed Potatoes $10

Grilled Asparagus $12

Carrot Purée $12

Eggplant Purée $12

Rice Pilaf $10

Broccoli Rabe $12

Sautéed Fennel $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.

*** Not inclusive of tax & gratuity.