

Bellini

Antipasti

DINNER

. . . di Pesce

Steak Tartar Quail egg, Black Truffle	\$26
Grilled Vegetable Platter <i>Zucchini, Mushroom, Fennel, Endive, Eggplant, Asparagus, Peppers</i>	\$18
Burrata with Heirloom Tomatoes	\$22
Italian Charcuterie & Cheese with Piadina Bread <i>Selection of Cured Italian Meats & Cheeses (To Share)</i>	\$30
"Polpettine" with Tomato Sauce & Crostini	\$23
Fried Mozzarella in "Carrozza"	\$19
Sautéed Clams "alla Veneziana"	\$26
Free Range Grass-Fed Beef Tenderloin "Carpaccio" <i>with Crispy Artichokes Arugula Salad & Shaved Parmesan Cheese</i>	\$26
Vitello Tonnato with Tuna Sauce	\$24

"Crudo" Tasting*	\$29
Langoustine Carpaccio*	\$27
Smoke Salmon Crème Fraîche & Pickled Onions	\$23
Grilled Octopus Potatoes, Olives & Celery Salad	\$26
Dressed Lobster Avocado, Lettuce, Salsa Rosa	\$30
Hawaiian Bigeye Tuna Carpaccio Crispy Fennel	\$26
"Fritto di gamberi" Served with <i>Homemade String Potatoes, Tartare Sauce</i>	\$26

Zuppe

Minestrone	\$15
"Zuppa del Giorno"	\$15

Insalate

Mixed Green Salad with Honey Mustard Dressing	\$18
Endive Salad with Avocado, Bosc Pear & Pecorino	\$20
Umbrian Lentil Salad with Butternut Squash & Baby Kale	\$22

Chicken Salad Avocado, Arugula, Artichoke & Pecorino	\$21
Tuna Salad Cannellini Beans, Frisee, Sweet Onions	\$22
Shrimp Salad with Butter Lettuce & Avocado	\$26

Pasta & Risotto

Pappardelle "alla Bellini"	\$24
Tortelli with Spinach & Ricotta	\$24
Linguine "Portofino" with Tomato and Pesto	\$25
Tagliatelle Porcini Mushrooms, Parmesan Fondue	\$28
Tagliolini with "Gamberi Rossi e Zucchini"	\$34
Tagliolini Aglio, Olio & Peperoncino	\$24
Tagliardi with "Tartufo Nero di Norcia"	\$37

Spaghetti alle Vongole	\$32
Bucatini "Cacio e Pepe"	\$25
Mezze Maniche "all'Amatriciana"	\$26
Traditional Lasagna "alla Bolognese"	\$26
"Gnocchi del Giorno"	M/P
"Risotto del Giorno"	M/P

Secondi

From the Land:

Free Range Grass-Fed Beef Milanese "alla Parmigiana" <i>with Heirloom Tomato</i>	\$39
Veal Scaloppine "al Limone" served with Caponatina	\$38
Grilled Colorado Lamb Chops with Carrot Purée	\$41
Organic "Pollo Rustico" served with Roasted Ash Potatoes	\$27
Grilled Rib Eye "Tagliata" * with Arugula & Cherry Tomatoes	\$40
Free Range Grass-Fed Filet Mignon <i>Served with Porcini Sauce & Ash Potatoes</i>	\$48

From the Sea:

Grilled Pink Shrimps served with Roasted Fennel	\$32
Chilean Sea Bass "alla Carlina" <i>with roasted Artichokes & Potatoes</i>	\$49
Branzino with Tomato Concassé, Olives & Parsnip Purée	\$36
Wild Salmon* with White Asparagus Purée	\$28
"Pesce del Giorno"	M/P

Sides

Roasted Ash Potatoes	\$12
Asparagus	\$12
Caponata	\$12
Parsnip Puree	\$12
Artichokes	\$14
Baked Polenta, Stracchino, Funghi & Black Truffle	\$14

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

*A service charge of 18% is added for parties of less than 6 guests, for more than 6, 20% is added.