

Bellini

LUNCH

Antipasti

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
Sautéed Clams "alla Veneziana"	\$25
Free Range Grass-Fed Beef Tenderloin "Carpaccio" <i>with Crispy Artichokes Arugula Salad & Shaved Parmesan Cheese</i>	\$26

. . . di Pesce

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

Insalate

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

Zuppe

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

Chicken Salad Avocado, Arugula, Artichoke & Parmigiano	\$21
Tuna Salad Cannellini Beans, Frisée, Sweet Onion	\$22
Shrimp Salad with Butter Lettuce & Avocado	\$26

Panini

Mr C. Club Sandwich <i>Grilled Chicken Breast with Lettuce, Tomato, Egg & Mayonnaise</i>	\$22
Mr C. Cheeseburger * <i>Double Stack Prime Beef Burger with Lettuce, Tomato, Red Onion & Salsa Rosa on Potato Roll</i>	\$22

Panino with "Milanese di Pollo" <i>Breaded Chicken Breast with Lettuce, Tomato, Avocado & Mayonnaise</i>	\$21
"Caprese" Panino <i>Mozzarella di Bufala & Sliced Heirloom Tomatoes</i>	\$20

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 Aglio, Olio & Peperoncino	\$24
Tagliolini with "Gamberi Rossi e Zucchini"	\$34
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:

Beef Tenderloin 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
Free Range Grass-Fed Filet Mignon <i>Served with Porcini Sauce & Ash Potato</i>	\$48
Grilled Rib Eye "Tagliata" * with Arugula & Cherry Tomatoes	\$40

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 eggs may increase your risk of foodborne illness.

* An 18% service charge for parties of less than 6 or 20% for parties of 6 or more will be added to your bill.