

# Bellini

RESTAURANT

DINNER

## Antipasti

<b>Steak Tartare</b> <i>Quail Egg, Black Truffle</i>	\$21
<b>Grilled Vegetables</b> <i>Zucchini, Mushroom, Endive, Eggplant, Asparagus &amp; Peppers</i>	\$15
<b>Burrata</b> <i>with Heirloom Tomatoes</i>	\$18
<b>Italian Charcuterie &amp; Cheese</b> <i>Served with Sliced Bread</i> <i>Selection of Cured Italian Meats &amp; Cheeses (To Share)</i>	\$30
<b>"Polpettine"</b> <i>with Tomato Sauce &amp; Crostini</i>	\$18
<b>Fried Mozzarella di Bufala in "Carrozza"</b>	\$15
<b>Vitello Tonnato</b> <i>with Tuna Sauce</i>	\$21
<b>Grass-Fed Beef Tenderloin "Carpaccio"</b> <i>with Crispy Artichokes, Arugula Salad &amp; Shaved Parmesan Cheese</i>	\$21

## . . . di Pesce

<b>"Crudo" Tasting</b>	\$24
<b>Smoked Salmon</b> <i>Crème Fraîche &amp; Pickled Onions</i>	\$22
<b>Clams alla "Veneziana"</b> <i>White Wine Sauce</i>	\$18
<b>Dressed Lobster</b> <i>Avocado, Lettuce, Salsa Rosa</i>	\$30
<b>Yellow Fin Tuna "Carpaccio"</b> <i>Avocado Mousse</i>	\$22
<b>"Fritto di Gamberi"</b> <i>Served with String Potatoes and Tartar Sauce</i>	\$24

## Zuppe

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

## Insalate

<b>Mixed Green Salad</b> <i>with Honey Mustard Dressing</i>	\$14	<b>Chicken Salad</b> <i>Avocado, Arugula, Artichoke &amp; Parmigiano</i>	\$18
<b>Endive Salad</b> <i>with Avocado, Bosc Pear &amp; Pecorino</i>	\$16	<b>Tuna Salad</b> <i>with Cannellini Beans, Frisée &amp; Sweet Onion</i>	\$19
<b>Umbrian Lentil Salad</b> <i>with Butternut Squash &amp; Baby Kale</i>	\$18		

## Pasta

<b>Pappardelle "alla Bellini"</b>	\$21	<b>Spaghetti "alle Vongole"</b>	\$27
<b>Tortelli with Spinach &amp; Ricotta</b>	\$25	<b>Linguine "allo Scoglio"</b> <i>Langoustine, Clams &amp; Mussels</i>	\$34
<b>Fusilli "alla Norma"</b>	\$22	<b>Bucatini "Cacio e Pepe"</b>	\$21
<b>Spaghetti with Meatballs</b>	\$25	<b>Mezze Maniche "alla Amatriciana"</b>	\$23
<b>Tagliardi with "Tartufo Nero di Norcia"</b>	\$28	<b>Traditional Lasagna "alla Bolognese"</b>	\$27

## Secondi

### From the Land:

<b>Grass-Fed Beef Milanese "alla Parmigiana"</b> <i>served with Heirloom Tomato</i>	\$39
<b>Veal Scaloppine "al Limone"</b> <i>served with Rice Pilaf</i>	\$38
<b>Grilled Colorado Lamb Chops</b> <i>served with Carrot Purée</i>	\$41
<b>Organic Chicken "alla Pizzaiola"</b> <i>served with Rice Pilaf</i>	\$26
<b>Grilled Rib Eye "Tagliata"</b> <i>served with Creamy Spinach</i>	\$40
<b>Free Range Grass-Fed Filet Mignon</b> <i>served with Rosemary Sauce &amp; Mashed Potatoes</i>	\$48

### From the Sea:

<b>Diver Scallops</b> <i>served with Arugula &amp; Cherry Tomatoes</i>	\$36
<b>Roasted Chilean Sea Bass</b> <i>served with Roasted Artichokes, Potatoes &amp; Capers</i>	\$39
<b>Pan Seared Salmon</b> <i>served with Green Pea Purée and White Asparagus</i>	\$28
<b>Mediterranean Branzino</b> <i>served with Tomato Concassè, Olives &amp; Parsnip Purée</i>	\$36

## Sides

<b>Creamy Spinach</b>	\$9	<b>Sautéed Artichokes</b>	\$12
<b>Mashed Potatoes</b>	\$9	<b>Parsnip Purée</b>	\$9
<b>Grilled Asparagus</b>	\$9	<b>Rice Pilaf</b>	\$9

\*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.