

# Bellini

RESTAURANT

## LUNCH

### Antipasti

<b>Fried Mozzarella in "Carrozza"</b>	\$15
<b>Grilled Vegetables</b> <i>Zucchini, Mushroom, Endive, Eggplant, Asparagus &amp; Peppers</i>	\$12
<b>Burrata with Heirloom Tomatoes</b>	\$14
<b>Italian Charcuterie &amp; Cheese</b> <i>Served with Sliced Bread</i> <i>Selection of Cured Italian Meats &amp; Cheeses</i>	\$22
<b>"Polpettine" with Tomato Sauce &amp; Crostini</b>	\$16
<b>Free Range Grass-Fed Beef Tenderloin "Carpaccio"</b> <i>with Crispy Artichokes, Arugula Salad &amp; Shaved Parmesan Cheese</i>	\$19

### . . . di Pesce

<b>Smoked Salmon</b> <i>Crème Fraîche &amp; Pickled Onions</i>	\$22
<b>Yellow Fin Tuna "Carpaccio"</b> <i>Avocado Mousse</i>	\$18
<b>"Fritto di Gamberi"</b> <i>Served with String Potatoes and Tartar Sauce</i>	\$18

### Zuppe

<b>Minestrone</b>	\$8
<b>"Zuppa del Giorno"</b>	\$8

### Insalate

<b>Mixed Green Salad</b> <i>with Honey Mustard Dressing</i>	\$12	<b>Chicken Salad</b> <i>Avocado, Arugula, Artichoke &amp; Parmiggiano</i>	\$15
<b>Endive Salad</b> <i>with Avocado, Bosc Pear &amp; Pecorino</i>	\$14	<b>Tuna Salad</b> <i>with Cannellini Beans, Frisée &amp; Sweet Onion</i>	\$16
<b>Umbrian Lentil Salad</b> <i>with Butternut Squash &amp; Baby Kale</i>	\$16	<b>Shrimp Salad</b> <i>with Butter Lettuce &amp; Avocado</i>	\$16

### Panini

<b>Bellini Fish Fillet Sandwich</b> <i>Lightly Breaded White Fish with Tartar Sauce on Potato Roll</i>	\$18	<b>Panino with "Milanese di Pollo"</b> <i>Breaded Chicken Breast with Lettuce, Tomato, Avocado &amp; Mayonnaise</i>	\$16
<b>Bellini Cheeseburger</b> <i>Prime Beef Burger with Lettuce, Tomato, Red Onion &amp; Salsa Rosa on Potato Roll</i>	\$16	<b>"Caprese" Focaccia</b> <i>Buffalo Mozzarella &amp; Sliced Heirloom Tomatoes</i>	\$15

### Pasta

<b>Pappardelle "alla Bellini"</b>	\$15	<b>Spaghetti "alle Vongole"</b>	\$22
<b>Fusilli "alla" Norma</b>	\$16	<b>Mezze Maniche "alla Amatriciana"</b>	\$18
<b>Spaghetti with Meatballs</b>	\$18		

### Secondi

#### From the Land:

<b>Organic Chicken "Pizzaiola"</b> <i>served with Rice Pilaf</i>	\$16
<b>Free Range Grass-Fed Beef Medallions</b> <i>served with Arugula and Cherry Tomatoes</i>	\$24

#### From the Sea:

<b>Mediterranean Branzino</b> <i>served with Tomato Concassè, Olives &amp; Parsnip Purée</i>	\$22
<b>Pan Seared Salmon</b> <i>served with Green Pea Purée &amp; White Asparagus</i>	\$20

### Sides

<b>Creamy Spinach</b>	\$8	<b>Sautéed Artichokes</b>	\$10
<b>French Fries</b>	\$8	<b>Parsnip Purée</b>	\$8
<b>Grilled Asparagus</b>	\$8	<b>Rice Pilaf</b>	\$8

\*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.