

Bellini

RESTAURANT

DINNER

Antipasti

Steak Tartare <i>Quail Egg, Black Truffle</i>	\$24
Grilled Vegetables <i>Zucchini, Mushroom, Endive, Eggplant, Asparagus & Peppers</i>	\$17
Burrata <i>with Heirloom Tomatoes</i>	\$19
Italian Charcuterie & Cheese <i>Served with Sliced Bread</i> <i>Selection of Cured Italian Meats & Cheeses (To Share)</i>	\$32
"Polpettine" <i>with Tomato Sauce & Crostini</i>	\$21
Fried Mozzarella di Bufala in "Carrozza"	\$18
Vitello Tonnato <i>with Tuna Sauce</i>	\$21
Grass-Fed Beef Tenderloin "Carpaccio" <i>with Crispy Artichokes, Arugula Salad & Shaved Parmesan Cheese</i>	\$24

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"Crudo" Tasting	\$26
Smoked Salmon <i>Crème Fraîche & Pickled Onions</i>	\$24
Clams alla "Veneziana" <i>White Wine Sauce</i>	\$20
Dressed Lobster <i>Avocado, Lettuce, Salsa Rosa</i>	\$30
Yellow Fin Tuna "Carpaccio" <i>Avocado Mousse</i>	\$24
"Fritto di Gamberi" <i>Served with String Potatoes and Tartar Sauce</i>	\$24

Zuppe

Minestrone	\$12
"Zuppa del Giorno"	\$12

Insalate

Mixed Green Salad <i>with Honey Mustard Dressing</i>	\$16	Chicken Salad <i>Avocado, Arugula, Artichoke & Parmigiano</i>	\$21
Endive Salad <i>with Avocado, Bosc Pear & Pecorino</i>	\$18	Tuna Salad <i>with Cannellini Beans, Frisée & Sweet Onion</i>	\$22
Umbrian Lentil Salad <i>with Butternut Squash & Baby Kale</i>	\$19	Shrimp Salad <i>with Butter Lettuce & Avocado</i>	\$23

Pasta

Pappardelle "alla Bellini"	\$23	Spaghetti "alle Vongole"	\$29
Tortelli with Spinach & Ricotta	\$26	Linguine "allo Scoglio" <i>Langoustine, Clams & Mussels</i>	\$38
Fusilli "alla Norma"	\$24	Bucatini "Cacio e Pepe"	\$24
Spaghetti with Meatballs	\$26	Mezze Maniche "alla Amatriciana"	\$25
Tagliardi with "Tartufo Nero di Norcia"	\$34	Traditional Lasagna "alla Bolognese"	\$29

Secondi

From the Land:

Grass-Fed Beef Milanese "alla Parmigiana" <i>served with Heirloom Tomato</i>	\$39
Veal Scaloppine "al Limone" <i>served with Rice Pilaf</i>	\$38
Grilled Colorado Lamb Chops <i>served with Carrot Purée</i>	\$45
Organic Chicken "alla Pizzaiola" <i>served with Rice Pilaf</i>	\$26
Grilled Rib Eye "Tagliata" <i>served with Creamy Spinach</i>	\$57
Free Range Grass-Fed Filet Mignon <i>served with Rosemary Sauce & Mashed Potatoes</i>	\$48

From the Sea:

Grilled Langoustines <i>served with Roasted Fennel</i>	\$32
Roasted Chilean Sea Bass <i>served with Roasted Artichokes, Potatoes & Capers</i>	\$47
Pan Seared Salmon <i>served with Green Pea Purée and White Asparagus</i>	\$29
Mediterranean Branzino <i>served with Tomato Concassè, Olives & Parsnip Purée</i>	\$38

Sides

Creamy Spinach	\$10	Sautéed Artichokes	\$14
Mashed Potatoes	\$10	Parsnip Purée	\$10
Grilled Asparagus	\$10	Rice Pilaf	\$10

*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.