



Please ensure mask is worn when not seated

Bellini

RESTAURANT

Antipasti

Bruschetta:

Classica: Stracciatella Cheese and Cherry Tomato	\$22
Tartufo: Burrata with Freshly Shaved Truffle	\$26

Grilled Vegetable Platter

Zucchini, Mushroom, Eggplant, Asparagus, Peppers	\$18
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Burrata with Heirloom Tomatoes

	\$21
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Italian Charcuterie & Cheese with Piadina Bread

Selection of Cured Italian Meats & Cheeses (To Share)	\$30
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"Polpettine" with Tomato Sauce

	\$24
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Mozzarella in Carozza

	\$23
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Vitello Tonnato with Tuna Sauce

	\$22
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Free Range Grass-Fed Beef Tenderloin "Carpaccio"

with Crispy Artichokes Arugula Salad & Shaved Parmesan Cheese	\$26
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Steak Tartare with Quail Egg and Black Truffle

	\$26
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. . . di Pesce

"Crudo" Tasting *	\$29
Tuna Tartare *	\$26
Red Snapper "Crudo" * Maldon Salt & EVOO	\$26
Smoked Salmon * Crème Fraîche & Pickled Onions	\$24
Langoustine Carpaccio *	\$28
Dressed Lobster Sliced Avocado, Lettuce and Salsa Rosa	\$30
"Fritto di Gamberi" Served with Homemade String Potatoes, Tartar Sauce	\$28

Zuppe

"Zuppa del Giorno"	\$17
Passato di Verdure	\$15

Insalate

Mixed Green Salad with Honey Mustard Dressing	\$18
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Endive Salad with Avocado, Pear & Pecorino	\$20
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Chicken Salad Sundried Tomatoes, Arugula, Artichoke & Parmesan	\$21
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Umbrian Lentil Salad with Butternut Squash and Spinach	\$22
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Shrimp Salad with Butter Lettuce & Avocado	\$26
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Pasta & Risotto

Pappardelle "alla Bellini"	\$24
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Bucatini "Cacio e Pepe"	\$25
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Fusilli "alla Norma"	\$26
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Spaghetti with Meatballs	\$26
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Tagliardi "Al Dente" con Tartufo Nero di Norcia	\$38
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Mezze Maniche "alla Carbonara"	\$27
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Spaghetti "alle Vongole"	\$35
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Traditional Lasagna "alla Bolognese"	\$27
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Tortelli with "Spinach & Ricotta"	\$25
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"Risotto del Giorno"	M/P
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Secondi

From the Land:

Organic Chicken "alla Pizzaiola"	\$32
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served with Rice Pilaf

Veal Ossobuco	\$45
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served with Saffron Risotto

Grilled Colorado Lamb Chop	\$42
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served with Carrot Purée and Sautéed Spinach

Grass-Fed Organic Thin Cut Tenderloin Medallions	\$36
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served with Crispy Artichoke, Arugula, and Shaved Parmesan Cheese

From the Sea:

Dover Sole	\$46
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served with Shaved Artichoke

Wild Salmon*	\$34
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served with White and Green Asparagus

Grilled Shrimp	\$33
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served with Roasted Fennel

Roasted Chilean Sea Bass	\$39
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served with Mixed Roasted Artichokes, Potatoes & Capers

Sliced Tuna Steak	\$42
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served with Mixed Green Salad

Sides

Mashed Potatoes	\$12
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Creamy Spinach	\$13
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French Fries	\$10
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Grilled Asparagus	\$15
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*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.