

Bellini

DINNER

Antipasti

"Bruschetta del Giorno" Daily Chef's Selection	\$25
Grilled Vegetable Platter	\$20
<i>Zucchini, Mushroom, Fennel, Endive, Eggplant, Asparagus, Peppers</i>	
Burrata with Heirloom Tomatoes	\$25
Italian Charcuterie & Cheese with Piadina Bread	\$38
<i>Selection of Cured Italian Meats & Cheeses (To Share)</i>	
Veal Polpettine with Tomato Sauce & Crostini	\$25
Fried Mozzarella in "Carrozza"	\$22
Vitello Tonnato with "Tonnato" Sauce	\$26
Free Range Grass-Fed Beef "Carpaccio" *	\$27
<i>Crispy Artichokes, Arugula & Shaved Parmigiano</i>	
Steak Tartare* served with Quail Egg & Shaved Black Tr.	\$28

. . . di Pesce

"Crudo" Tasting*	\$34
Smoked Salmon* Crème Fraîche & Pickled Onions	\$28
Grilled Octopus Artichoke Hearts, Pickled Onions	\$28
<i>Crispy Celery & Sundried Tomato Pesto</i>	
Dressed Lobster Avocado, Lettuce & Salsa Rosa	\$35
Hawaiian Bigeye Tuna Carpaccio*	\$34
<i>served with Avocado Mousse</i>	
Langoustine Carpaccio	\$35
Fritto Misto Shrimp, Langoustine, Cuttlefish, Branzino	\$32
<i>Zucchini, Potatoes served with Tartar Sauce</i>	
Sautéed Clams "alla Veneziana"	\$26
<i>Served with Crostini</i>	

Zuppe

Traditional Minestrone	\$14
"Zuppa del Giorno"	\$14

Insalate

Mixed Green Salad with Honey Mustard Dressing	\$19	Crispy Artichoke Salad with Frisee, Toasted Pinenuts	\$24
<i>Shaved Parmigiano</i>		<i>Shaved Parmigiano</i>	
Endive Salad with Avocado, Bosc Pear & Pecorino	\$22	Tuna Salad Cannellini Beans, Frisee, Sweet Onions	\$25
Umbrian Lentil Salad with Butternut Squash & Baby Ka	\$25	Shrimp Salad with Butter Lettuce & Avocado	\$27

Pasta & Risotto

Pappardelle "alla Bellini"	\$26	Bucatini "Cacio e Pepe"	\$27
Tortelli with Spinach & Ricotta	\$26	Mezze Maniche "all'Amatriciana"	\$29
Traditional Lasagna "alla Bolognese"	\$28	Linguine "Portofino" with Tomato & Pesto	\$27
Tagliolini w/ Red Shrimp, Zucchini, & Cherry Tomato	\$32	Spaghetti "alle Vongole"	\$33
Tagliatelle Porcini and Parmesan Fondue	\$36	Fusilli alla Norma	\$28
Tagliardi "al Tartufo Nero di Norcia"	\$38	"Risotto del Giorno"	M/P
"Gnocchi del Giorno"	M/P	<i>Daily Chef's Selection</i>	
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From the Land:

GrassFed Beef "Milanesine alla Parmigiana"	\$40
<i>with Heirloom Tomatoes</i>	
Veal Scaloppine "al Limone" served with Rice Pilaf	\$40
Grilled Domestic Lamb Chops* with Carrot Purée	\$45
Chicken Pizaiola served with Rice Pilaf	\$30
Grilled Rib Eye "Tagliata" * with Arugula & Cherry Toma	\$48

From the Sea:

Chilean Sea Bass	\$49
<i>with Roasted Artichokes & Potatoes</i>	
Branzino with Tomato Concassé, Olives & Parsnip Purée	\$42
Wild Salmon* Green Peas Puree, White Asparagus	\$33
<i>& Crispy Fennel</i>	
Grilled Langostinos with Roasted Fennel	\$38
"Pesce del Giorno" Daily Chef's Selection	M/P

Sides

Roasted Ash Potatoes	\$14
Sautéed Asparagus	\$14
Rice Pilaf	\$14
Parship Puree	\$16
Sautéed Artichokes	\$16
Baked Truffle Polenta with Stracchino & Mushrooms	\$18

*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.