

# Bellini

LUNCH

## Antipasti

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

## . . . di Pesce

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

## Insalate

<b>Mixed Green Salad</b> <i>with Honey Mustard Dressing</i>	\$19
<b>Endive Salad</b> <i>with Avocado, Bosc Pear &amp; Pecorino</i>	\$23
<b>Umbrian Lentil Salad</b> <i>with Butternut Squash &amp; Baby Kale</i>	\$25
<b>Crispy Artichoke Salad</b> <i>w/ Frisée, Toasted Pinenuts, Shaved Parmigiano</i>	\$24

## Zuppe

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

<b>Chicken Salad</b> <i>Avocado, Arugula, Artichoke &amp; Parmigiano</i>	\$23
<b>Tuna Salad</b> <i>Cannellini Beans, Frisée, Sweet Onion</i>	\$25
<b>Shrimp Salad</b> <i>with Butter Lettuce &amp; Avocado</i>	\$27

## Panini

<b>Mr C. Club Sandwich</b> <i>Grilled Chicken Breast with Lettuce, Tomato, Egg &amp; Mayonnaise</i>	\$24
<b>Mr C. Cheeseburger</b> <i>Double Stack Prime Beef Burger with Lettuce, Tomato, Red Onion &amp; Salsa Rosa on Potato Roll</i>	\$23

<b>Panino with "Milanese di Pollo"</b> <i>Breaded Chicken Breast with Lettuce, Tomato, Avocado &amp; Mayonnaise</i>	\$23
<b>"Caprese" Panino</b> <i>Mozzarella di Bufala &amp; Sliced Heirloom Tomatoes</i>	\$22

## Pasta & Risotto

<b>Pappardelle "alla Bellini"</b>	\$26
<b>Tortelli with Spinach &amp; Ricotta</b>	\$26
<b>Traditional Lasagna "alla Bolognese"</b>	\$28
<b>Tagliolini w/ Red Shrimp, Zucchini, &amp; Cherry Tomatoes</b>	\$32
<b>Tagliatelle with Porcini &amp; Parmesan Fondue</b>	\$36
<b>Tagliardi "al Tartufo Nero di Norcia"</b>	\$38
<b>"Gnocchi del Giorno"</b> <i>Daily Chefs Selection</i>	M/P

<b>Bucatini "Cacio e Pepe"</b>	\$27
<b>Mezze Maniche "all'Amatriciana"</b>	\$29
<b>Fusilli alla Norma</b>	\$28
<b>Linguine "Portofino" with Tomato &amp; Pesto</b>	\$27
<b>Spaghetti "alle Vongole"</b>	\$33
<b>"Risotto del Giorno"</b> <i>Daily Chefs Selection</i>	M/P

## Secondi

### From the Land:

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

### From the Sea:

<b>Chilean Sea Bass</b> <i>Served with Roasted Artichokes &amp; Potatoes</i>	\$49
<b>Branzino</b> <i>with Tomato Concassé, Olives &amp; Parsnip Purée</i>	\$42
<b>Salmon*</b> <i>Green Pea Puree &amp; White Asparagus &amp; Crispy Fennel</i>	\$33
<b>Grilled Shrimps with Roasted Fennel</b>	\$38
<b>"Pesce del Giorno"</b> <i>Daily Chefs Selection</i>	M/P

## Sides

<b>Roasted Ash Potatoes</b>	\$14
<b>Sautéed Asparagus</b>	\$14
<b>Rice Pilaf</b>	\$14
<b>Parsnip Puree</b>	\$16
<b>Sautéed Artichokes</b>	\$16
<b>Baked Truffle Polenta</b> <i>with Stracchino &amp; Mushrooms</i>	\$18

\* Consuming raw or undercooked eggs may increase your risk of foodborne illness.

\* An 18% service charge for parties of less than 6 or 20% for parties of 6 or more will be added to your bill.