

# Bellini

DINNER

## Antipasti

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

## . . . di Pesce

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

## Zuppe

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

## Insalate

Mixed Green Salad <i>with Honey Mustard Dressing</i>	\$19	Crispy Artichoke Salad <i>with Frisee, Toasted Pinenu</i> <i>Shaved Parmigiano</i>	\$24
Endive Salad <i>with Avocado, Bosc Pear &amp; Pecorino</i>	\$24	Tuna Salad <i>Cannellini Beans, Frisee, Sweet Onions</i>	\$25
Umbrian Lentil Salad <i>with Butternut Squash &amp; Baby K</i>	\$25	Shrimp Salad <i>with Butter Lettuce &amp; Avocado</i>	\$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 Tomatoes	\$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" <i>Daily Chef's Selection</i>	M/P
"Gnocchi del Giorno" <i>Daily Chef's Selection</i>	M/P		

## Secondi

### From the Land:

GrassFed Beef "Milanesine alla Parmigiana" <i>with Heirloom Tomatoes</i>	\$40
Veal Scaloppine "al Limone" <i>served with Rice Pilaf</i>	\$40
Grilled Domestic Lamb Chops* <i>with Carrot Purée</i>	\$45
Chicken Pizzaiola <i>served with Rice Pilaf</i>	\$30
Beef Tenderloin "Tagliata" <i>with Shaved Artichokes</i> <i>Arugula &amp; Parmigiano Salad</i>	\$55

### From the Sea:

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

## Sides

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