

# Bellini

LUNCH

## Antipasti

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

## . . . di Pesce

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

## Insalate

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

## Zuppe

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

Chicken Salad Avocado, Arugula, Artichoke & Parmigiano	\$23
Tuna Salad Cannellini Beans, Frisée, Sweet Onion	\$25
Shrimp Salad with Butter Lettuce & Avocado	\$27

## Panini

Mr C. Club Sandwich Grilled Chicken Breast with Lettuce, Tomato, Egg & Mayonnaise	\$24	Panino with "Milanese di Pollo" Breaded Chicken Breast with Lettuce, Tomato, Avocado & Mayonnaise	\$23
Mr C. Cheeseburger Double Stack Prime Beef Burger with Lettuce, Tomato, Red Onion & Salsa Rosa on Potato Roll	\$23	"Caprese" Panino Mozzarella di Bufala & Sliced Heirloom Tomatoes	\$22

## 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	Fusilli "alla Norma" Eggplant & Ricotta	\$28
Tagliolini Red Shrimp, Zucchini, & Cherry Tomatoes	\$32	Linguine "Portofino" with Tomato & Pesto	\$27
Tagliatelle with Porcini & Parmesan Fondue	\$36	Spaghetti "alle Vongole"	\$33
Tagliardi "al Tartufo Nero di Norcia"	\$38	"Risotto del Giorno"	M/P
"Gnocchi del Giorno" Daily Chefs Selection	M/P	Daily Chefs Selection	

## Secondi

### From the Land:

GrassFed Beef "Milanesine alla Parmigiana" with Heirloom Tomatoes	\$40
Veal Scaloppine "al Limone" served with Rice Pilaf	\$40
Grilled Domestic Lamb Chops* with Carrot Purée	\$45
Chicken alla Pizzaiola with Rice Pilaf	\$30
Beef Tenderloin "Tagliata" * w/ Arugula & Cherry Tomatoes	\$55

### From the Sea:

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

## Sides

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