

Bellini

LUNCH

Antipasti

. . . di Pesce

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

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

Insalate

Zuppe

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

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

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

Panini

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

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

Pasta & Risotto

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

Bucatini "Cacio e Pepe"	\$27 ✓
Mezze Maniche "all'Amatriciana"	\$29
Linguine "Portofino" with Tomato & Pesto	\$27 ✓
Spaghetti "alle Vongole"	\$33
Fusilli alla Norma	\$28 ✓
"Risotto 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 Pizaiaola <i>with Rice Pilaf</i>	\$30
Beef Tenderloin "Tagliata" * <i>with Artichokes, Arucola and Parmigiano Salad</i>	\$55

From the Sea:

Chilean Sea Bass <i>Served with Roasted Artichokes & Potatoes</i>	\$49
Branzino <i>with Tomato Concassé, Olives & Parsnip Purée</i>	\$42
Wild Salmon* <i>Green Pea Purée & White Asparagus & 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 & 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.