

Bellini

RESTAURANT

DINNER

Antipasti

Grilled Vegetables	\$19
<i>Zucchini, Mushroom, Endive, Eggplant, Asparagus & Peppers</i>	
Bruschetta Trio del Giorno	\$21
Burrata with Heirloom Tomatoes add prosciutto \$12	\$21
Italian Charcuterie & Cheese Served with Piadina Bread	\$33
<i>Selection of Cured Italian Meats & Cheeses (To Share)</i>	
"Polpette" with Pomodoro Sauce & Crostini	\$22
Fried Mozzarella in "Carrozza"	\$19
Vitello Tonnato with Classic Tuna Sauce	\$21
Grass-Fed Beef Tenderloin "Carpaccio"	\$25
<i>with Arugula, Shaved Artichokes & Parmesan Cheese</i>	
Steak Tartare with a Quail Egg, Black Truffle	\$25

. . . di Pesce

"Crudo" Tasting Yellowfin Tuna, Branzino, Shrimp	\$28
Smoked Salmon Crème Fraîche & Pickled Onions	\$26
Clams alla "Veneziana" White Wine & Fresh Herbs	\$21
Dressed Lobster Avocado, Romaine, Salsa Rosa	\$32
Yellowfin Tuna Tartare Avocado & Romaine	\$25
"Fritto Misto" String Potatoes and Tartar Sauce (To Share)	\$32
Charred Octopus Chickpea Puree, Frisee	\$26

Zuppe

Minestrone	\$12
"Zuppa del Giorno"	\$12

Insalate

Mixed Green Salad with Honey Mustard Vinaigrette	\$18	Chicken Salad Avocado, Arugula, Artichoke & Parmesan	\$22
Endive Salad with Avocado, Bosc Pear & Pecorino	\$19	Tuna Salad with Cannellini Beans, Frisée & Pickled Onion	\$23
Umbrian Lentil Salad with Butternut Squash & Baby Kale	\$19	Shrimp Salad with Butter Lettuce & Avocado	\$24

Pasta

Pappardelle "alla Bellini" Pomodoro Sauce with a touch of cream	\$23	Spaghetti "alle Vongole" Clams, White Wine & Parsley	\$29
Tortelli with Spinach & Ricotta Sage-Butter & Parmesan	\$27	Linguine "allo Scoglio" Shrimp, Clams & Mussels	\$38
Linguine "Portofino" Pesto and Cherry Tomatoes	\$25	Bucatini "Cacio e Pepe" Parmigiano, Pecorino, Black Pepper	\$25
Tagliatelle with Porcini Mushrooms Parmesan Fondue	\$33	Mezze Maniche "alla Amatriciana" Pomodoro, Guanciale, Pecorino	\$26
Tagliardi with "Tartufo Nero di Norcia" Black Truffle Cream Sauce	\$35	Traditional Lasagna "alla Bolognese"	\$29
Baked Tagliolini Bechamel, Smoked Ham, Parmesan Cheese	\$25	Gnocchi del Giorno	M/P

Secondi

From the Land:

Grass-Fed Beef Milanese "alla Parmigiana"	\$39
<i>served with Heirloom Tomato</i>	
Veal Scaloppine "al Limone" served with Rice Pilaf	\$39
Grilled Lamb Chops Carrot Purée & Sautéed Spinach	\$46
Organic Chicken "alla Pizzaiola" served with Rice Pilaf	\$29
Grilled Rib Eye "Tagliata" served with Creamy Spinach	\$57
Grass-Fed Filet Mignon	\$49
<i>served with Veal Demi, Rosemary Oil & Mashed Potatoes</i>	

From the Sea:

Diver Scallops	\$47
<i>Lemon-Butter & Capers served with Arugula & Cherry Tomatoes</i>	
Roasted Chilean Sea Bass	\$48
<i>Roasted Artichokes, Potatoes, Capers, Tomato, Lemon-Butter</i>	
Pan Seared Salmon	\$31
<i>served with English Pea Purée & White Asparagus</i>	
Mediterranean Branzino	\$39
<i>served with Tomato Concassé, Capers, Olives & Parsnip Purée</i>	

Sides

Creamy Spinach	\$10	Sautéed Artichokes	\$14
Mashed Potatoes	\$10	Parsnip Purée	\$10
Grilled Asparagus	\$10	Rice Pilaf	\$10

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

**A service charge of 20% is added for parties of more than 6 guests.