

# Bellini

DINNER

## Antipasti

"Bruschetta del Giorno" <i>Daily Chef's Selection</i>		\$25
Grilled Vegetable Platter	✓	\$20
Zucchini, Mushroom, Fennel, Endive, Eggplant, Asparagus, Peppers		
Burrata <i>with Heirloom Tomatoes</i>	✓	\$28
Italian Charcuterie & Cheese <i>with Piadina Bread</i>		\$38
<i>Selection of Cured Italian Meats &amp; Cheeses ( To Share )</i>		
Mortadella <i>with Stracciatella Cheese and Cornichons</i>		\$26
Veal Polpettine <i>with Tomato Sauce &amp; Crostini</i>		\$25
Fried Mozzarella in "Carrozza"	✓	\$22
Vitello Tonnato <i>with "Tonnato" Sauce</i>		\$27
Free Range Grass-Fed Beef "Carpaccio"*		\$29
<i>Crispy Artichokes, Arugula &amp; Shaved Parmigiano</i>		
Steak Tartare* <i>served w. Quail Egg &amp; Shaved Black Truffle</i>		\$29

## . . . di Pesce

"Crudo" Tasting*		\$34
Grilled Octopus <i>Smashed Potato and Celery</i>		\$28
Dressed Lobster <i>Avocado, Lettuce &amp; Salsa Rosa</i>		\$35
Bigeye Tuna Tartar <i>Avocado Mousse</i>		\$35
Smoked Salmon* <i>Crème Fraiche &amp; Pickled Onions</i>		\$28
Langoustine Carpaccio		\$35
Fritto Misto <i>Shrimp, Langoustine, Cuttlefish, Branzino</i>		\$33
<i>Zucchini, Potatoes served with Tartar Sauce</i>		
Sautéed Clams "alla Veneziana"		\$26
<i>Served with Crostini</i>		

## Zuppe

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

## Insalate

Mixed Green Salad <i>with Honey Mustard Dressing</i>	✓	\$20	Cucumber Salad <i>Pickle Onion and Sicilian Capers</i>	✓	\$24
Endive Salad <i>with Avocado, Bosc Pear &amp; Pecorino</i>	✓	\$24	Tuna Salad <i>Cannellini Beans, Frisee, Sweet Onions</i>		\$26
Farro Salad <i>Cherry Tomato, B.Olives, Asparagus</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	Linguine "Portofino" with Tomato & Pesto	✓	\$27
Traditional Lasagna "alla Bolognese"		\$28	Spaghetti alla Chitarra with Sea Urchin		\$42
Mezze Maniche "all'Amatriciana"		\$29	Spaghetti "alle Vongole"	✓	\$33
Casarecce al' White Veal Ragu'		\$34	Tagliolini with Shrimp & Zucchini		\$39
Tagliardi "al Tartufo Nero di Norcia"	✓	\$42	"Risotto del Giorno"		M/P
Gnocchi del Giorno		M/P	<i>Daily Chef's Selection</i>		

## Secondi

### From the Land:

GrassFed Beef "Milanesine alla Parmigiana"	\$40
<i>with Heirloom Tomatoes</i>	
Veal Scaloppine "al Limone" <i>served with Rice Pilaf</i>	\$40
Grilled Domestic Lamb Chops* <i>served with Carrot Purée</i>	\$45
Chicken ai Porcini <i>served with Rice Pilaf</i>	\$35
Braised Veal Cheeks <i>with Soft Polenta</i>	\$55

### From the Sea:

Chilean Sea Bass	\$49
<i>with Roasted Artichokes &amp; Potatoes</i>	
Branzino al Cartoccio <i>with Vegetables</i>	\$46
Wild Salmon* <i>with Eggplant Puree'</i>	\$35
<i>Sautee Frisee Salad and Capers</i>	
Spicy Sautéed Shrimps <i>with Dandelion</i>	\$40
"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; 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.