

Bellini

LUNCH

Antipasti

"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>	\$28
Italian Charcuterie & Cheese <i>with Piadina Bread Selection of Cured Italian Meats & Cheeses (To Share)</i>	\$38
Mortadella with Straciatella Cheese and Cornichons	\$26
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>	\$29
Steak Tartare* <i>served with Quail Egg & Shaved Black Truffle</i>	\$29
Vitello Tonnato <i>with "Tonnato" Sauce</i>	\$27

. . . di Pesce

"Crudo" Tasting*	\$34
Grilled Octopus <i>Smashed Potato and Celery</i>	\$32
Dressed Lobster <i>Avocado, Lettuce & Salsa Rosa</i>	\$35
Smoked Salmon* <i>Crème Fraîche & Pickled Onions</i>	\$28
Bigeye Tuna Tartar <i>Avocado Mousse</i>	\$35
Langoustine Carpaccio*	\$35
Fritto Misto <i>Shrimp, Langoustine, Cuttlefish Branzino, Zucchini & Potatoes served with Tartar Sauce</i>	\$33
Sautéed Clams "alla Veneziana" <i>Served with Crostini</i>	\$26

Insalate

Mixed Green Salad <i>with Honey Mustard Dressing</i>	\$20
Endive Salad <i>with Avocado, Bosc Pear & Pecorino</i>	\$24
Farro Salad <i>Cherry Tomato, B.Olives, Asparagus</i>	\$25
Cucumber Salad <i>Pickle Onion and Sicilian Capers</i>	\$24

Zuppe

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

Chicken Salad <i>Grilled Chicken Breast, Avocado, Arugula, Artichoke & Parmigiano</i>	\$24
Tuna Salad <i>Cannellini Beans, Frisée, Sweet Onion</i>	\$26
Shrimp Salad <i>with Butter Lettuce & Avocado</i>	\$27

Panini

Mr C. Club Sandwich <i>Grilled Chicken Breast with Lettuce, Tomato, Egg & Mayonnaise</i>	\$25
Crispy Fish Sandwich <i>Breaded Seabass with Lettuce & Tartar Sauce</i>	\$25
Mr C. Cheeseburger <i>Double Stack Prime Beef Burger with Lettuce, Tomato, Red Onion & Salsa Rosa on Potato Roll</i>	\$24

Panino with "Milanese di Pollo" <i>Breaded Chicken Breast with Lettuce, Tomato, Avocado & Mayonnaise</i>	\$24
"Caprese" Panino <i>Mozzarella di Bufala & Sliced Heirloom Tomatoes</i>	\$23

Pasta & Risotto

Pappardelle "alla Bellini"	\$26
Tortelli with Spinach & Ricotta	\$26
Traditional Lasagna "alla Bolognese"	\$28
Mezze Maniche "all'Amatriciana"	\$29
Spaghetti alla Chitarra with Sea Urchin	\$42
Tagliardi "al Tartufo Nero di Norcia"	\$42
Gnocchi del Giorno	M/P

Bucatini "Cacio e Pepe"	\$27
Casarecce al' White Veal Ragù	\$34
Linguine "Portofino" with Tomato & Pesto	\$27
Spaghetti "alle Vongole"	\$33
Tagliolini with Shrimp & Zucchini	\$39
"Risotto del Giorno" <i>Daily Chef's Selection</i>	M/P

Secondi

From the Land:

GrassFed Beef "Milanesine alla Parmigiana" <i>served with Heirloom Tomatoes</i>	\$40
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 <i>Served with Roasted Artichokes & Potatoes</i>	\$49
Branzino al Cartoccio <i>with Vegetables</i>	\$46
Wild Salmon* <i>with Eggplant Puree'</i> <i>Sautee Frisee Salad and Capers</i>	\$35
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 & 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.