

Bellini

DINNER

Antipasti

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

. . . di Pesce

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

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 & 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 & Avocado</i>	\$27

Pasta & Risotto

Pappardelle "alla Bellini"	✓	\$29	Bucatini "Cacio e Pepe"	✓	\$27
Tortelli with Spinach & Ricotta	✓	\$26	Linguine "Portofino" with Tomato & Pesto	✓	\$27
Traditional Lasagna "alla Bolognese"		\$28	Spaghetti "alle Vongole"		\$33
Mezze Maniche "all'Amatriciana"		\$29	Fusilli "alla Norma"	✓	\$28
Casarecce al' White Veal Ragù		\$34	Risotto del Giorno		M/P
Tagliardi "al Tartufo Nero di Norcia"	✓	\$42	<i>Daily Chef's Selection</i>		
			Gnocchi 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>served with Carrot Purée</i>		\$45
Chicken Pizzaiola <i>served with Rice Pilaf</i>		\$38
Grilled Milk Fed Veal Chop* <i>with Ash Potatoes and Sautéed Spinach</i>		\$85

From the Sea:

Chilean Sea Bass <i>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
Grilled Langoustine <i>with Grilled Fennel</i>		\$45
"Pesce del Giorno" <i>Daily Chef's Selection</i>		M/P

Sides ✓

Roasted Ash Potatoes	\$14
Sautéed Asparagus	\$14
Rice Pilaf	\$14
Sautéed Artichokes	\$16
Baked Truffle Polenta <i>with Stracchino & Mushrooms</i>	\$18
Sautéed Spinach	\$14
Creamy Spinach	\$14

*Consuming raw or undercooked meats,poultry,seafood,shellfish or 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.