

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>	\$28
Italian Charcuterie & Cheese <i>with Piadina Bread Selection of Cured Italian Meats & Cheeses (To Share)</i>	\$38
Mortadella <i>with Stracciatella Cheese and Cornichons</i>	\$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

"Crudo" Tasting*	\$34
Grilled Octopus <i>Artichokes Hearts Sundried Tomato Puree'</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

Zuppe

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

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

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
New England Lobster Roll <i>Lobster, Celery, Red Onion, Lettuce and Tomato</i>	\$35
"Caprese" Panino <i>Mozzarella di Bufala & Sliced Heirloom Tomatoes</i>	✓ \$23

Pasta & Risotto

Pappardelle "alla Bellini"	✓	\$29
Tortelli with Spinach & Ricotta	✓	\$26
Traditional Lasagna "alla Bolognese"		\$28
Mezze Maniche "all'Amatriciana"		\$29
Tagliardi "al Tartufo Nero di Norcia"	✓	\$42
"Gnocchi del Giorno" <i>Daily Chef's Selection</i>		M/P

Bucatini "Cacio e Pepe"	✓	\$27
Casarecce al' White Veal Ragu'	✓	\$34
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>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 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>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
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	\$16

* 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.