

Bellini

Antipasti

DINNER

. . . di Pesce

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| Baked Polenta "al Cucchiaino" with Stracchino Cheese | \$16 |
| Grilled Vegetable Platter <i>Zucchini, Mushroom, Fennel, Endive, Eggplant, Asparagus, Peppers</i> | \$18 |
| Burrata with Heirloom Tomatoes | \$22 |
| Italian Charcuterie & Cheese with Piadina Bread <i>Selection of Cured Italian Meats & Cheeses (To Share)</i> | \$30 |
| "Polpettine" with Tomato Sauce & Crostini | \$23 |
| Fried Mozzarella in "Carrozza" | \$19 |
| Sautéed Clams "alla Veneziana" | \$26 |
| Free Range Grass-Fed Beef Tenderloin "Carpaccio" <i>with Crispy Artichokes Arugula Salad & Shaved Parmesan Cheese</i> | \$26 |

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| "Crudo" Tasting* | \$29 |
| Langoustine Carpaccio* | \$27 |
| Seared scallops <i>Butternut Squash Puree, Green Peas and Crispy Guanciaie</i> | \$26 |
| Smoke Salmon <i>Crème Fraîche & Pickled Onions</i> | \$23 |
| Grilled Octopus <i>Potatoes, Olives & Celery Salad</i> | \$26 |
| Dressed Lobster <i>Avocado, Lettuce, Salsa Rosa</i> | \$30 |
| "Fritto di gamberi" Served with <i>Homemade String Potatoes, Tartare Sauce</i> | \$26 |

Zuppe

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| Minestrone | \$15 |
| "Zuppa del Giorno" | \$15 |

Insalate

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| Mixed Green Salad with Honey Mustard Dressing | \$18 |
| Endive Salad with Avocado, Bosc Pear & Pecorino | \$20 |
| Umbrian Lentil Salad with Butternut Squash & Baby Kale | \$22 |
| Crab, Fennel and Orange Salad <i>Calabrian Chilly Vinaigrette</i> | \$26 |

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| Chicken Salad <i>Avocado, Arugula, Artichoke & Pecorino</i> | \$21 |
| Tuna Salad <i>Cannellini Beans, Frisee, Sweet Onions</i> | \$22 |
| Shrimp Salad with Butter Lettuce & Avocado | \$26 |

Pasta & Risotto

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| Pappardelle "alla Bellini" | \$24 |
| Tortelli with Spinach & Ricotta | \$24 |
| Linguine "Portofino" with Tomato and Pesto | \$25 |
| Fusilli with Fresh Tomato, Eggplant & Ricotta | \$26 |
| Tagliolini with "Gamberi Rossi e Zucchini" | \$34 |
| Tagliardi with "Tartufo Nero di Norcia" | \$37 |

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| Spaghetti "alle Vongole" | \$32 |
| Bucatini "Cacio e Pepe" | \$25 |
| Mezze Maniche "all'Amatriciana" | \$26 |
| Traditional Lasagna "alla Bolognese" | \$26 |
| "Gnocchi del Giorno" | M/P |
| "Risotto del Giorno" | M/P |

Secondi

From the Land:

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| Free Range Grass-Fed Beef Milanese "alla Parmigiana" with Heirloom Tomato | \$39 |
| Veal Scaloppine "al Limone" served with Caponatina | \$38 |
| Grilled Colorado Lamb Chops with Carrot Purée | \$41 |
| Organic "Pollo Rustico" served with Roasted Ash Potatoes | \$27 |
| Grilled Rib Eye "Tagliata"* with Arugula & Cherry Tomatoe. | \$40 |
| Free Range Grass-Fed Filet Mignon <i>Served with Rosemary Sauce, Ash Potatoes</i> | \$44 |

From the Sea:

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| Grilled Pink Shrimps served with Roasted Fennel | \$32 |
| Chilean Sea Bass "alla Carlina" <i>with roasted Artichokes & Potatoes</i> | \$49 |
| Branzino with Tomato Concassé, Olives & Parsnip Purée | \$36 |
| Wild Salmon* with White Asparagus Purée | \$28 |
| "Pesce del Giorno" | M/P |

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

*A service charge of 18% is added for parties of less than 6 guests, for more than 6, 20% is added.