



Please ensure mask is worn when not seated

Bellini

RESTAURANT

Antipasti

Bruschetta:	
Classica: Stracciatella Cheese and Cherry Tomato	\$22
Tartufo: Burrata with Freshly Shaved Truffle	\$26
Grilled Vegetable Platter	\$16
<i>Zucchini, Mushroom, Eggplant, Asparagus, Peppers</i>	
Burrata with Heirloom Tomatoes	\$21
Italian Charcuterie & Cheese with Piadina Bread	\$30
<i>Selection of Cured Italian Meats & Cheeses (To Share)</i>	
"Polpettine" with Tomato Sauce	\$23
Mozzarella in Carrozza	\$21
Eggplant Parmigiana	\$23
Free Range Grass-Fed Beef Tenderloin "Carpaccio"	\$26
<i>with Crispy Artichokes Arugula Salad & Shaved Parmesan Cheese</i>	

. . . di Pesce

"Crudo" Tasting *	\$29
Tuna Carpaccio *	\$26
Red Snapper "Crudo" * Maldon Salt & EVOO	\$26
Smoked Salmon * Crème Fraîche & Pickled Onions	\$24
Langoustine Carpaccio *	\$28
Dressed Lobster Sliced Avocado, Lettuce and Salsa Rosa	\$30
"Fritto di Gamberi" Served with Homemade String Potatoes, Tartar Sauce	\$28

Zuppe

"Zuppa del Giorno"	\$16
Passato di Verdure	\$15

Insalate

Mixed Green Salad with Honey Mustard Dressing	\$18
Endive Salad with Avocado, Pear & Pecorino	\$20

Chicken Salad Sundried Tomatoes, Arugula, Artichoke & Parmesan	\$21
Umbrian Lentil Salad with Butternut Squash and Spinach	\$22
Shrimp Salad with Butter Lettuce & Avocado	\$26

Panini

Mr C. Club Sandwich	\$22
<i>Grilled Chicken Breast with Lettuce, Tomato, Egg & Mayonnaise</i>	
Mr C. Cheeseburger *	\$22
<i>Prime Beef Burger with Lettuce, Tomato, Red Onion & Salsa Rosa on Potato Roll</i>	

FOR LUNCH ONLY

Panino with "Milanese di Pollo"	\$22
<i>Breaded Chicken Breast with Lettuce, Tomato, Avocado & Mayonnaise</i>	
Crispy Fish Sandwich	\$22
<i>Breaded White Sea Bass with Lettuce & Tarter Sauce</i>	

Pasta & Risotto

Pappardelle "alla Bellini"	\$24
Bucatini "Cacio e Pepe"	\$25
Trofie "Portofino" with Fresh Tomato Sauce & Pesto	\$25
Tagliolini "Aglio Olio Peperoncino"	\$24
Tagliardi "Al Dente" con Tartufo Nero di Norcia	\$38

Spaghetti "allo Scoglio" Langoustine, Clams & Mussels	\$42
Spaghetti "alle Vongole"	\$32
Mezze Maniche "alla Bolognese"	\$26
Tortelli with Spinach and Ricotta	\$24
"Risotto del Giorno"	M/P

Secondi

From the Land:

Organic "Pollo Rustico"	\$32
<i>served with Roasted Potatoes</i>	
Veal Piccatine al Vino Bianco	\$38
<i>served with Rice Pilaf</i>	
Grilled Colorado Lamb Chop	\$42
<i>served with Carrot Purée and Sautéed Spinach</i>	
Grass-Fed Organic Thin Cut Tenderloin Medallions	\$36
<i>served with Crispy Artichoke, Arugula, and Shaved Parmesan Cheese</i>	

From the Sea:

Branzino	\$38
<i>served with Tomato Concassé, Olives & Parsnip Purée</i>	
Wild Salmon*	\$34
<i>served with White and Green Asparagus</i>	
Grilled Shrimp	\$33
<i>served with Roasted Fennel</i>	
Pan Seared Scallops with Lemon Caper Sauce	\$38
<i>served with Mixed Green Salad</i>	
Sliced Tuna Steak	\$42
<i>served with Mixed Green Salad</i>	

Sides

Oven Roasted Potatoes	\$10
Sautéed Spinach	\$12

French Fries	\$10
Grilled Asparagus	\$15

*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.