



Please ensure mask is worn when not seated

Bellini

RESTAURANT

Antipasti

Grilled Vegetable Platter <i>Zucchini, Mushroom, Eggplant, Asparagus, Peppers</i>	\$16
Burrata with Heirloom Tomatoes	\$19
Italian Charcuterie & Cheese with Piadina Bread <i>Selection of Cured Italian Meats & Cheeses (To Share)</i>	\$27
"Polpettine" with Tomato Sauce	\$21
Mozzarella in Carozza	\$19
Eggplant Parmigiana	\$22
Free Range Grass-Fed Beef Tenderloin "Carpaccio" <i>with Crispy Artichokes Arugula Salad & Shaved Parmesan Cheese</i>	\$26

. . . di Pesce

"Crudo" Tasting*	\$28
Tuna Carpaccio*	\$26
Hamachi "Crudo" Citrus & Radish	\$26
Smoked Salmon* Crème Fraîche & Pickled Onions	\$23
Sautéed Clams "alla Veneziana"	\$26
"Fritto di Gamberi" Served with Homemade String Potatoes, Tartar Sauce	\$28

Zuppe

"Zuppa del Giorno"	\$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	\$24

Panini

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

FOR LUNCH ONLY

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

Pasta & Risotto

Pappardelle "alla Bellini"	\$22
Bucatini "Cacio e Pepe"	\$24
Trofie "Portofino" with Fresh Tomato Sauce & Pesto	\$24
Tagliolini "Aglio Olio Peperoncino"	\$22
Tagliardi "Al Dente" con Tartufo Nero di Norcia	\$38

Spaghetti "alle Vongole"	\$29
Tagliolini with "Gamberi Rossi e Zucchini"	\$31
Mezze Maniche "alla Bolognese"	\$25
Tortelli with Spinach and Ricotta	\$24
"Risotto del Giorno"	M/P

Secondi

From the Land:

Organic "Pollo Rustico" <i>served with Roasted Potatoes</i>	\$32
Veal Piccatine al Vino Bianco <i>served with Rice Pilaf</i>	\$37
Grilled Colorado Lamb Chop <i>served with Carrot Purée and Sautéed Spinach</i>	\$42
Grass-Fed Organic Thin Cut Tenderloin Medallions <i>served with Crispy Artichoke, Arugula, and Shaved Parmesan Cheese</i>	\$36

From the Sea:

Branzino <i>served with Tomato Concassé, Olives & Parsnip Purée</i>	\$38
Wild Salmon* <i>served with White and Green Asparagus</i>	\$32
Grilled Shrimp <i>served with Roasted Fennel</i>	\$33
Grilled Octopus <i>served with Chickpeas & Olive Crumbs</i>	\$40

*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.