



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
Smoked Salmon* <i>Crème Fraîche & Pickled Onions</i>	\$23
Grilled Octopus <i>Chickpeas, Olive Crumbs</i>	\$23
Sautéed Clams "alla Veneziana"	\$26
"Fritto di Gamberi" <i>Served with Homemade String Potatoes, Tartar Sauce</i>	\$30

Zuppe

"Zuppa del Giorno"	\$15
---------------------------	------

Insalate

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

Chicken Salad <i>Sundried Tomatoes, Arugula, Artichoke & Parmesan</i>	\$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>	\$20
--	------

Pizze

Margherita <i>Tomato Sauce, Fresh Mozzarella and Basil</i>	\$18
Salame Piccante <i>Tomato Sauce, Fresh Mozzarella and Spicy Soppresata</i>	\$20

San Daniele <i>Tomato Sauce, Fresh Mozzarella, Prosciutto Crudo and Arugula</i>	\$22
---	------

Pasta & Risotto

Pappardelle "alla Bellini"	\$22
Bucatini "Cacio e Pepe"	\$24
Linguine "Portofino" with Tomato and Pesto	\$24
Fusilli with Fresh Tomato, Eggplant & Ricotta	\$24
Tagliardi "Al Dente" con Tartufo Nero di Norcia	\$38

Spaghetti "alle Vongole"	\$29
Tagliolini with "Gamberi Rossi e Zucchini"	\$31
Traditional Lasagna "alla Bolognese"	\$22
Tortelli with Spinach and Ricotta	\$24
"Risotto del Giorno"	M/P

Secondi

From the Land:

Organic "Pollo Rustico" <i>served with Roasted Potatoes</i>	\$28
Free Range Grass-Fed Beef Milanese "alla Parmigiana" <i>served with Heirloom Tomato</i>	\$36
Grilled Colorado Lamb Chop <i>served with Carrot Purée and Sautéed Spinach</i>	\$38
Thin Cut Tenderloin Medallions <i>served with Roasted Potatoes</i>	\$44

From the Sea:

Branzino <i>served with Tomato Concassé, Olives & Parsnip Purée</i>	\$34
Wild Salmon* <i>served with White and Green Asparagus</i>	\$30
Grilled Shrimp <i>served with Roasted Fennel</i>	\$32

*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.