

# Bellini

DINNER

## Antipasti

"Bruschetta del Giorno" Daily Chef's Selection	\$25
<b>Grilled Vegetable Platter</b>	\$20
<i>Zucchini, Mushroom, Fennel, Endive, Eggplant, Asparagus, Peppers</i>	
<b>Burrata</b> with Heirloom Tomatoes	\$25
<b>Italian Charcuterie &amp; Cheese</b> with Piadina Bread	\$38
<i>Selection of Cured Italian Meats &amp; Cheeses ( To Share )</i>	
<b>Veal Polpettine</b> with Tomato Sauce & Crostini	\$25
<b>Fried Mozzarella in "Carrozza"</b>	\$22
<b>Vitello Tonnato</b> with "Tonnato" Sauce	\$26
<b>Free Range Grass-Fed Beef "Carpaccio"</b> *	\$27
<i>Crispy Artichokes, Arugula &amp; Shaved Parmigiano</i>	
<b>Steak Tartare*</b> served with Quail Egg & Shaved Black Tr.	\$28

## . . . di Pesce

"Crudo" Tasting*	\$34
<b>Smoked Salmon*</b> Crème Fraiche & Pickled Onions	\$28
<b>Grilled Octopus</b> Artichoke Hearts, Pickled Onions	\$28
<i>Crispy Celery &amp; Sundried Tomato Pesto</i>	
<b>Dressed Lobster</b> Avocado, Lettuce & Salsa Rosa	\$35
<b>Hawaiian Bigeye Tuna Carpaccio*</b>	\$34
<i>served with Avocado Mousse</i>	
<b>Langoustine Carpaccio</b>	\$35
<b>Fritto Misto</b> Shrimp, Langoustine, Cuttlefish, Branzino	\$32
<i>Zucchini, Potatoes served with Tartar Sauce</i>	
<b>Sautéed Clams "alla Veneziana"</b>	\$26
<i>Served with Crostini</i>	

## Zuppe

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

## Insalate

<b>Mixed Green Salad</b> with Honey Mustard Dressing	\$19	<b>Crispy Artichoke Salad</b> with Frisee, Toasted Pinenuts	\$24
<i>Shaved Parmigiano</i>		<i>Shaved Parmigiano</i>	
<b>Endive Salad</b> with Avocado, Bosc Pear & Pecorino	\$24	<b>Tuna Salad</b> Cannellini Beans, Frisee, Sweet Onions	\$25
<b>Umbrian Lentil Salad</b> with Butternut Squash & Baby Ka	\$25	<b>Shrimp Salad</b> with Butter Lettuce & Avocado	\$27

## Pasta & Risotto

<b>Pappardelle "alla Bellini"</b>	\$26	<b>Bucatini "Cacio e Pepe"</b>	\$27
<b>Tortelli with Spinach &amp; Ricotta</b>	\$26	<b>Mezze Maniche "all'Amatriciana"</b>	\$29
<b>Traditional Lasagna "alla Bolognese"</b>	\$28	<b>Linguine "Portofino" with Tomato &amp; Pesto</b>	\$27
<b>Tagliolini w/ Red Shrimp, Zucchini, &amp; Cherry Tomato</b>	\$32	<b>Spaghetti "alle Vongole"</b>	\$33
<b>Tagliatelle Porcini and Parmesan Fondue</b>	\$36	<b>Fusilli alla Norma</b>	\$28
<b>Tagliardi "al Tartufo Nero di Norcia"</b>	\$38	<b>"Risotto del Giorno"</b>	M/P
<b>"Gnocchi del Giorno"</b>	M/P	<i>Daily Chef's Selection</i>	
<i>Daily Chef's Selection</i>			

## Secondi

### From the Land:

<b>GrassFed Beef "Milanesine alla Parmigiana"</b>	\$40
<i>with Heirloom Tomatoes</i>	
<b>Veal Scaloppine "al Limone"</b> served with Rice Pilaf	\$40
<b>Grilled Domestic Lamb Chops*</b> with Carrot Purée	\$45
<b>Chicken Pizaiola</b> served with Rice Pilaf	\$30
<b>Beef Tenderloin "Tagliata"</b> with Shaved Artichokes	\$55
<i>Arugula and Parmigiano Salad</i>	

### From the Sea:

<b>Chilean Sea Bass</b>	\$49
<i>with Roasted Artichokes &amp; Potatoes</i>	
<b>Branzino</b> with Tomato Concassé, Olives & Parsnip Purée	\$42
<b>Wild Salmon*</b> Green Peas Puree, White Asparagus	\$33
<i>&amp; Crispy Fennel</i>	
<b>Grilled Langostinos</b> with Roasted Fennel	\$38
<b>"Pesce del Giorno"</b> Daily Chef's Selection	M/P

## Sides

<b>Roasted Ash Potatoes</b>	\$14
<b>Sautéed Asparagus</b>	\$14
<b>Rice Pilaf</b>	\$14
<b>Parsnip Puree</b>	\$16
<b>Sautéed Artichokes</b>	\$16
<b>Baked Truffle Polenta</b> with Stracchino & Mushrooms	\$18

\*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.