

Bellini

LUNCH

Antipasti

"Bruschetta del Giorno" Daily Chef's Selection	\$24
Grilled Vegetables Platter Zucchini, Mushroom, Endive Fennel, Asparagus & Peppers	\$20
Tripes "alla Romana" Served with Crostini	\$24
Burrata with Heirloom Tomatoes	\$24
Italian Charcuterie & Cheese with Piadina Bread Selection of Cured Italian Meats & Cheeses (To Share)	\$35
Fried Mozzarella in "Carrozza"	\$20
Veal Polpettine with Tomato Sauce & Crostini	\$24
Free Range Grass-Fed Beef "Carpaccio" with Crispy Artichokes, Arugula & Shaved Parmigiano	\$27
Steak Tartare* served with Quail Egg & Shaved Black Truf	\$28
Vitello Tonnato with "Tonnato" Sauce	\$25

. . . di Pesce

"Crudo" Tasting*	\$34
Grilled Octopus Artichokes Heart, Pickled Onions Crispy Celery and Sundried Tomato Pesto	\$26
Dressed Lobster Avocado, Lettuce & Salsa Rosa	\$32
Smoked Salmon* Crème Fraiche & Pickled Onions	\$26
Hawaiian Bigeye Tuna Carpaccio * served with Avocado Mousse	\$35
Fritto Misto Shrimp, Langoustine, Cuttlefish Branzino, Zucchini & Potatoes served with Tartar Sauce	\$30
Sautéed Clams "alla Veneziana" Served with Crostini	\$26

Insalate

Mixed Green Salad with Honey Mustard Dressing	\$18
Endive Salad with Avocado, Bosc Pear & Pecorino	\$21
Umbrian Lentil Salad with Butternut Squash & Baby Kale	\$23
Crispy Artichoke Salad w/ Frisée, Toasted Pinenuts Shaved Parmigiano	\$24

Zuppe

Traditional Minestrone	\$17
"Zuppa del Giorno"	\$17

Chicken Salad Avocado, Arugula, Artichoke & Parmigiano	\$22
Tuna Salad Cannellini Beans, Frisée, Sweet Onion	\$23
Shrimp Salad with Butter Lettuce & Avocado	\$27

Panini

Mr C. Club Sandwich	\$23
Grilled Chicken Breast with Lettuce, Tomato, Egg & Mayonnaise	
Mr C. Cheeseburger	\$22
Double Stack Prime Beef Burger with Lettuce, Tomato, Red Onion & Salsa Rosa on Potato Roll	

Panino with "Milanese di Pollo"	\$22
Breaded Chicken Breast with Lettuce, Tomato, Avocado & Mayonnaise	
"Caprese" Panino	\$21
Mozzarella di Bufala & Sliced Heirloom Tomatoes	

Pasta & Risotto

Pappardelle "alla Bellini"	\$26
Tortelli with Spinach & Ricotta	\$26
Tagliatelle with Artichokes and Pecorino	\$30
Traditional Lasagna "alla Bolognese"	\$28
Tagliolini with Red Shrimp, Zucchini & Cherry Tomatoes	\$34
"Gnocchi del Giorno"	M/P
Daily Chef's Selection	

Spaghetti "alle Vongole"	\$33
Bucatini "Cacio e Pepe"	\$26
Mezze Maniche "all'Amatriciana"	\$28
Linguine "Portofino" with Tomato & Pesto	\$26
Porcini Mushroom Canederli	\$38
with Parmesan Fondue and Shaved Winter Truffle	
"Risotto del Giorno"	M/P
Daily Chef's Selection	

Secondi

From the Sea:

From the Land:

GrassFed Beef "Milanesine alla Parmigiana" with Heirloom Tomatoes	\$40
Veal Scaloppine "al Limone" served with Rice Pilaf	\$39
Grilled Domestic Lamb Chops* with Carrot Purée	\$43
Chicken Pizaola with Rice Pilaf	\$29
Free Range Grass-Fed Filet Mignon* Served with Porcini Mushroom Sauce & Ash Potatoes	\$52
Grilled Rib Eye "Tagliata" * w/ Arugula & Cherry Tomatoes	\$45

Chilean Sea Bass	\$49
Served with Roasted Artichokes & Potatoes	
Branzino with Tomato Concassé, Olives & Parsnip Purée	\$39
Wild Salmon* Green Pea Puree & White Asparagus & Crispy Fennel	\$33
"Pesce del Giorno"	M/P
Daily Chef's Selection	

Sides

Roasted Ash Potatoes	\$13
Sautéed Asparagus	\$13
Rice Pilaf	\$13
Parsnip Puree	\$15
Sautéed Artichokes	\$15
Baked Truffle Polenta with Stracchino & Mushrooms	\$18

* Consuming raw or undercooked eggs may increase your risk of foodborne illness.

* An 18% service charge for parties of less than 6 or 20% for parties of 6 or more will be added to your bill.