

# Bellini

DINNER

## Antipasti

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

## . . . di Pesce

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

## Zuppe

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

## Insalate

Mixed Green Salad with Honey Mustard Dressing	\$18	Crispy Artichoke Salad with Frisee, Toasted Pinenuts <i>Shaved Parmigiano</i>	\$24
Endive Salad with Avocado, Bosc Pear & Pecorino	\$21	Tuna Salad Cannellini Beans, Frisee, Sweet Onions	\$23
Umbrian Lentil Salad with Butternut Squash & Baby Ka.	\$23	Shrimp Salad with Butter Lettuce & Avocado	\$27

## Pasta & Risotto

Pappardelle "alla Bellini"	\$26	Spaghetti "alle Vongole"	\$33
Tortelli with Spinach & Ricotta	\$26	Bucatini "Cacio e Pepe"	\$26
Tagliatelle with Artichokes & Pecorino Cheese	\$34	Mezze Maniche "all'Amatriciana"	\$28
Traditional Lasagna "alla Bolognese"	\$28	Linguine "Portofino" with Tomato & Pesto	\$26
Tagliolini with Red Shrimp, Zucchini, & Cherry Tomatoes	\$30	Porcini Mushroom Canederli <i>with Parmesan Fondue and Shave Winter Truffle</i>	\$38
"Gnocchi del Giorno" <i>Daily Chefs Selection</i>	M/P	"Risotto del Giorno" <i>Daily Chefs Selection</i>	M/P

## Secondi

### From the Land:

GrassFed Beef "Milanesine alla Parmigiana" <i>with Heirloom Tomatoes</i>	\$40
Veal Scaloppine "al Limone" served with Rice Pilaf	\$39
Grilled Domestic Lamb Chops* with Carrot Purée	\$43
Chicken Pizzaiola served with Rice Pilaf	\$29
Grilled Rib Eye "Tagliata" * with Arugula & Cherry Tomato	\$48
Free Range Grass-Fed Filet Mignon* <i>Served with Porcini Mushroom Sauce &amp; Ash Potatoes</i>	\$52

### From the Sea:

Chilean Sea Bass <i>with Roasted Artichokes &amp; Potatoes</i>	\$49
Branzino with Tomato Concassé, Olives & Parsnip Purée	\$39
Wild Salmon* Green Peas Puree, White Asparagus & Crispy Fennel	\$33
"Pesce del Giorno" Daily Chefs Selection	M/P

## 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 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.