



Please ensure mask is worn when not seated

# Bellini

RESTAURANT

## Antipasti

<b>Bruschetta:</b>	
<b>Classica:</b> Stracciatella Cheese and Cherry Tomato	\$22
<b>Tartufo:</b> Burrata with Freshly Shaved Truffle	\$26
<b>Grilled Vegetable Platter</b>	\$16
<i>Zucchini, Mushroom, Eggplant, Asparagus, Peppers</i>	
<b>Burrata with Heirloom Tomatoes</b>	\$21
<b>Italian Charcuterie &amp; Cheese</b> with Piadina Bread	\$30
<i>Selection of Cured Italian Meats &amp; Cheeses ( To Share )</i>	
<b>"Polpettine"</b> with Tomato Sauce	\$23
<b>Mozzarella in Carrozza</b>	\$21
<b>Eggplant Parmigiana</b>	\$23
<b>Free Range Grass-Fed Beef Tenderloin "Carpaccio"</b>	\$26
<i>with Crispy Artichokes Arugula Salad &amp; Shaved Parmesan Cheese</i>	
<b>Baked Polenta al Cucchiaio</b> with Stracchino & Mushroom	\$24

## . . . di Pesce

<b>"Crudo" Tasting *</b>	\$29
<b>Tuna Tartare *</b>	\$26
<b>Red Snapper "Crudo" *</b> Maldon Salt & EVOO	\$26
<b>Smoked Salmon *</b> Crème Fraîche & Pickled Onions	\$24
<b>Langoustine Carpaccio *</b>	\$28
<b>Dressed Lobster</b> Sliced Avocado, Lettuce and Salsa Rosa	\$30
<b>"Fritto di Gamberi"</b> Served with Homemade String Potatoes, Tartar Sauce	\$28

## Zuppe

<b>"Zuppa del Giorno"</b>	\$16
<b>Passato di Verdure</b>	\$15

## Insalate

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

<b>Chicken Salad</b> Sundried Tomatoes, Arugula, Artichoke & Parmesan	\$21
<b>Umbrian Lentil Salad</b> with Butternut Squash and Spinach	\$22
<b>Shrimp Salad</b> with Butter Lettuce & Avocado	\$26

## Panini

<b>Mr C. Cheeseburger *</b>	\$22
<i>Prime Beef Burger with Lettuce, Tomato, Red Onion &amp; Salsa Rosa on Potato Roll</i>	

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

FOR LUNCH ONLY

## Pasta & Risotto

<b>Pappardelle "alla Bellini"</b>	\$24
<b>Bucatini "Cacio e Pepe"</b>	\$25
<b>Orecchiette "alla Norma"</b>	\$25
<b>Tagliatelle "Porcini Mushroom"</b>	\$31
<b>Tagliardi "Al Dente"</b> con Tartufo Nero di Norcia	\$38

<b>Spaghetti "allo Scoglio"</b> Langoustine, Clams & Mussels	\$42
<b>Gnocchi "alla Romana"</b>	\$24
<b>Mezze Maniche "alla Bolognese"</b>	\$26
<b>Crespelle "Spinach &amp; Ricotta"</b>	\$24
<b>"Risotto del Giorno"</b>	M/P

## Secondi

### From the Land:

<b>Organic "Pollo Rustico"</b>	\$32
<i>served with Roasted Potatoes</i>	
<b>Veal Ossobuco</b>	\$45
<i>served with Saffron Risotto</i>	
<b>Grilled Colorado Lamb Chop</b>	\$42
<i>served with Carrot Purée and Sautéed Spinach</i>	
<b>Grass-Fed Organic Thin Cut Tenderloin Medallions</b>	\$36
<i>served with Crispy Artichoke, Arugula, and Shaved Parmesan Cheese</i>	

### From the Sea:

<b>Dover Sole</b>	\$46
<i>served with Shaved Artichoke</i>	
<b>Wild Salmon*</b>	\$34
<i>served with White and Green Asparagus</i>	
<b>Grilled Shrimp</b>	\$33
<i>served with Roasted Fennel</i>	
<b>Pan Seared Scallops with Lemon Caper Sauce</b>	\$38
<i>served with Mixed Green Salad</i>	
<b>Sliced Tuna Steak</b>	\$42
<i>served with Mixed Green Salad</i>	

## Sides

<b>Mashed Potatoes</b>	\$12	<b>French Fries</b>	\$10
<b>Sautéed Spinach</b>	\$12	<b>Grilled Asparagus</b>	\$15

\*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.