

Bellini

BRUNCH

Antipasti

Burrata with Heirloom Tomatoes	\$24
Italian Charcuterie & Cheese with Piadina Bread <i>Selection of cured Italian Meats & Cheeses (To Share)</i>	\$32
Veal Polpettine with Tomato Sauce & Crostini	\$24
Fried Mozzarella in "Carrozza"	\$20
Sautéed Clams "alla Veneziana"	\$26
Free Range Grass-Fed Beef Tenderloin "Carpaccio" <i>with Crispy Artichokes, Arugula & Shaved Parmigiano</i>	\$27
Vitello Tonnato with Tuna Sauce	\$25

. . . di Pesce

"Crudo" Tasting *	\$34
Smoked Salmon Served with Crème Fraiche & Pickled Onion:	\$24
Hawaiian Bigeye Tuna Carpaccio with Crispy Fennel	\$35
Dressed Lobster Served with Avocado, Lettuce, Salsa Rosa	\$32

Insalate

Mixed Greens Salad with Honey Mustard Dressing	\$18
Endive Salad with Avocado, Bosc Pear & Pecorino	\$21
Chicken Salad with Arugula, Artichoke & Shaved Parmesan	\$22
Tuna Salad Cannellini Beans, Frisée, Sweet Onion	\$23
Umbrian Lentil Salad with Butternut Squash & Baby Kale	\$23
Shrimp Salad with Butter Lettuce & Avocado	\$27

Pasta & Risotto

Pappardelle "alla Bellini"	\$25
Mezze Maniche "all'Amatriciana"	\$27
Spaghetti "alle Vongole"	\$33
Tagliardi with "Tartufo Nero di Norcia"	\$38
"Risotto del Giorno"	M/P

Secondi

From the Land:

Veal Scaloppine "al Limone" served with Rice Pilaf	\$39
Organic "Pollo Rustico" served with Roasted Ash Potatoes	\$29

From the Sea:

Branzino Tomato Concasse, Olives & Parsnip Purée	\$39
Wild Salmon* Green Peas Puree, White Asparagus & Crispy Fennel	\$33

Sandwiches & Burgers

Avocado Toast with Smoked Salmon*	\$18	Avocado Toast with Egg* of Choice <i>(Fried, Scrambled, Poached)</i>	\$16
Mr C. Club Sandwich	\$23		
<i>Grilled Chicken Breast with Lettuce, Tomato, Egg & Mayonnaise</i>			
Mr C. Cheeseburger *	\$22	Chicken Milanese Sandwich	\$22
<i>Prime Beef Burger with Lettuce, Tomato & Salsa Rosa</i>		<i>Breaded Chicken Breast with Lettuce, Tomato & Mayonnaise</i>	

Eggs & Omelettes

Two Eggs* with Roasted Potatoes & Grilled Tomato	\$15	Traditional Eggs Benedict*	\$19
Omelette* with Roasted Potatoes & Grilled Tomato <i>(\$1.00 per Additional Garnish)</i>	\$16	Eggs Benedict Florentine*	\$20
		Eggs Benedict Norwegian*	\$23
Steak & Eggs	\$33		
<i>Free Range Grass-Fed 8oz Beef Tenderloin served with Eggs* Any Style Roasted Potatoes & Tomatoes</i>			

Sweet

Organic Yogurt (Greek, Vanilla, Strawberry) <i>add Granola \$3.00 add Fresh Mixed Berries \$6.00</i>	\$9	Traditional French Toast, Maple Syrup <i>add Sliced Bananas \$2.00</i>	\$16
Banana Bread-Oats, Walnuts, with Whipped Cream	\$6	<i>add Fresh Mixed Berries \$4.00</i>	
European Oatmeal with Candied Raisins	\$11	Traditional Pancakes <i>add Fresh Mixed Berries \$4.00</i>	\$16

* Consuming raw or undercooked 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.