

Bellini

LUNCH

Antipasti

"Bruschetta del Giorno" Daily Chef's Selection	\$24
Grilled Vegetables Platter Zucchini, Mushroom, Endive Fennel, Asparagus & Peppers	\$20
Burrata with Heirloom Tomatoes	\$24
Italian Charcuterie & Cheese with Piadina Bread Selection of Cured Italian Meats & Cheeses (To Share)	\$32
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 Truffle	\$26
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 Fraîche & Pickled Onions	\$24
Hawaiian Bigeye Tuna Carpaccio served with Fennel	\$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

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

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

Pasta & Risotto

Pappardelle "alla Bellini"	\$25
Tortelli with Spinach & Ricotta	\$26
Linguine "Portofino" with Tomato & Pesto	\$26
Tagliatelle Porcini Mushrooms, Parmesan Fondue	\$30
Tagliolini "Aglio, Olio & Peperoncino"	\$24
Tagliardi with "Tartufo Nero di Norcia"	\$38

Spaghetti "alle Vongole"	\$33
Spaghetti Chitarra "allo Scoglio"	\$48
Bucatini "Cacio e Pepe"	\$26
Mezze Maniche "all'Amatriciana"	\$27
Traditional Lasagna "alla Bolognese"	\$28
"Gnocchi del Giorno"	M/P
"Risotto del Giorno"	M/P

Secondi

From the Land:

Beef Tenderloin Milanese "alla Parmigiana" Served with Heirloom Tomatoes	\$40
Veal Scaloppine "al Limone" served with Rice Pilaf	\$39
Grilled Colorado Lamb Chops* with Carrot Purée	\$43
Organic "Pollo Rustico" served with Roasted Ash Potatoes	\$29
Free Range Grass-Fed Filet Mignon* Served with Porcini Mushroom Sauce & Ash Potatoes	\$52
Grilled Rib Eye "Tagliata"* with Arugula & Cherry Tomatoes	\$45

From the Sea:

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

Sides

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

* 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.