

Bellini

BRUNCH

Antipasti

Burrata with Heirloom Tomatoes	\$25
Italian Charcuterie & Cheese with Piadina Bread <i>Selection of cured Italian Meats & Cheeses (To Share)</i>	\$38
Veal Polpettine with Tomato Sauce & Crostini	\$25
Fried Mozzarella in "Carrozza"	\$22
Steak Tartare served with Quail Egg & Shaved Black Truffle	\$28
Free Range Grass-Fed Beef Tenderloin "Carpaccio" <i>with Crispy Artichokes, Arugula & Shaved Parmigiano</i>	\$27
Vitello Tonnato with "Tonnato" Sauce	\$26

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"Crudo" Tasting *	\$34
Smoked Salmon Served with Crème Fraiche & Pickled Onions	\$28
Hawaiian Bigeye Tuna Carpaccio with Avocado Mousse	\$34
Dressed Lobster Served with Avocado, Lettuce, Salsa Rosa	\$35
Sautéed Clams "alla Veneziana"	\$26

Signature Brunch

Avocado Toast <i>Add Fried, Scrambled or Poached Eggs*</i>	\$16	Traditional Eggs Benedict*	\$19
<i>Add Smoked Salmon*</i>	\$2	Eggs Benedict Florentine*	\$20
Two Eggs* with Roasted Potatoes & Grilled Tomato	\$5	Eggs Benedict Norwegian*	\$24
Omelette* with Roasted Potatoes & Grilled Tomato <i>(\$1.00 per Additional Garnish)</i>	\$16	Traditional French Toast w/ Maple Syrup	\$18
Steak & Eggs <i>Free Range Grass-Fed 8oz Beef Tenderloin served w/ Eggs* Any Style</i>	\$18	Traditional Pancakes w/ Maple Syrup <i>add Sliced Bananas \$2.00</i>	\$18
	\$33	<i>add Fresh Mixed Berries \$4.00</i>	
		Banana Bread w/ Oats & Walnuts	\$11
		<i>Served w/ Whipped Cream</i>	

Insalate

Mixed Greens Salad with Honey Mustard Dressing	\$19
Endive Salad with Avocado, Bosc Pear & Pecorino	\$24
Chicken Salad with Arugula, Artichoke & Shaved Parmesan	\$23
Tuna Salad Cannellini Beans, Frisée, Sweet Onion	\$25
Umbrian Lentil Salad with Butternut Squash & Baby Kale	\$25
Shrimp Salad with Butter Lettuce & Avocado	\$27

Sandwiches

Mr C. Club Sandwich	\$24
<i>Grilled Chicken Breast with Lettuce, Tomato, Egg & Mayonnaise</i>	
Mr C. Cheeseburger *	\$23
<i>Double Prime Beef Burger with Lettuce, Tomato & Salsa Rosa</i>	
Chicken Milanese Sandwich	\$23
<i>Breaded Chicken Breast with Lettuce, Tomato & Mayonnaise</i>	

Pasta & Risotto

Pappardelle "alla Bellini"	\$26
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Land & Sea

Veal Scaloppine "al Limone" served with Rice Pilaf	\$40
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* 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.

Mezze Maniche "all'Amatriciana"	\$29	Chicken Pizzaiola <i>served with Rice Pilaf</i>	\$30
Spaghetti "alle Vongole"	\$33	Branzino <i>Tomato Concasse, Olives & Parsnip Purée</i>	\$42
Bucatini "Cacio e Pepe"	\$27	Wild Salmon* <i>Green Peas Puree', White Asparagus & Crispy Fennel</i>	\$33
"Risotto del Giorno" <i>Daily Chefs Selection</i>	M/P		

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