

Bellini

DINNER

Antipasti

Baked Polenta "al Cucchiaino" with Stracchino Cheese	\$16
Grilled Vegetable Platter Zucchini, Mushroom, Fennel, Endive, Eggplant, Asparagus & Peppers	\$18
Burrata with Heirloom Tomatoes	\$21
Italian Charcuterie & Cheese with Piadina Bread Selection of cured Italian Meats & Cheeses (To Share)	\$30
"Polpettine" with Fresh Tomato Sauce & Crostini	\$20
Fried Mozzarella in "Carrozza"	\$19
Sautéed Clams "alla Veneziana"	\$26

. . . di Pesce

Seared Scallops with Butternut squash pure and green p	\$26
Smoked Salmon served with Crème Fraîche & Pickled On.	\$23
Grilled Octopus with Potatoes, Olives, and Celery Salad	\$26
Dressed Lobster with Sliced Avocado, Lettuce & Salsa Ro	\$30

Zuppe	Minestrone	\$15
	"Zuppa Del Giorno"	\$15

Insalate

Mixed Greens Salad with Honey Mustard Dressing	\$18	Chicken Salad with Arugula, Artichoke, & Pecorino Roma	\$21
Endive Salad with Avocado, Bosc Pear & Pecorino Romano	\$20	Tuna Salad with White Cannellini Beans, Frisée & Sweet C	\$22
Umbrian Lentil Salad with Butternut Squash & Baby Kale	\$22	Shrimp Salad with Butter Lettuce & Avocado	\$26

Pasta & Risotto

Pappardelle "alla Bellini"	\$24	Spaghetti "alle Vongole"	\$32
Tortelli with Spinach & Ricotta	\$24	Bucatini "Cacio e Pepe"	\$25
Linguine "Portofino" with Tomatoes & Pesto	\$25	Mezze Maniche "all' Amatriciana"	\$26
Fusilli with Fresh tomatoes, Eggplant & Ricotta	\$26	Traditional Lasagna "alla Bolognese"	\$26
Tagliolini with "Gamberi Rossi e Zucchini"	\$34	Gnocchi del Giorno	M/P
Tagliardi with "Tartufo Nero di Norcia"	\$37	Risotto del Giorno	M/P

Secondi

From the Land:

Veal Milanese "alla Parmigiana" with Heirloom Tomatoes	\$39
Veal Scaloppine "al limone" served with Caponatina	\$38
Grilled Colorado Lamb Chops * served with Carrot Purée	\$40
"Pollo Rustico" served with Roasted Ash Potatoes	\$27
Grilled Rib Eye "Tagliata" * with Arugula & Cherry Tomatoes	\$40

From the Sea:

"Fritto Misto alla Bellini" served with Tartare Sauce	\$34
Filet of Dover Sole with Roasted Baby Artichokes	\$48
Branzino with Tomato Concassé, Olives & Parsnip Purée	\$36
Wild Salmon* with White Asparagus Purée	\$28
"Pesce del Giorno"	M/P

Dolci

Chocolate Mousse	\$14
Crostatta di Frutta	\$14
Panna Cotta with mixed berries	\$14

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
For your convenience, a gratuity of 18% is added for parties of less than 10 guests, for more than 6, 20% is added.