

Bellini

Antipasti

"Bruschetta del Giorno" <i>Daily Chef's Selection</i>	\$24
Grilled Vegetable Platter <i>Zucchini, Mushroom, Fennel, Endive, Eggplant, Asparagus, Peppers</i>	\$20
Burrata <i>with Heirloom Tomatoes</i>	\$24
Italian Charcuterie & Cheese <i>with Piadina Bread</i> <i>Selection of Cured Italian Meats & Cheeses (To Share)</i>	\$32
Veal Polpettine <i>with Tomato Sauce & Crostini</i>	\$24
Fried Mozzarella in "Carrozza"	\$20
Vitello Tonnato <i>with "Tonnato" Sauce</i>	\$25
Free Range Grass-Fed Beef "Carpaccio" <i>with Crispy Artichokes, Arugula & Shaved Parmigiano</i>	\$27
Steak Tartare <i>served with Quail Egg & Shaved Black Truffle</i>	\$26

DINNER

. . . di Pesce

"Crudo" Tasting*	\$34
Smoked Salmon <i>Crème Fraîche & Pickled Onions</i>	\$24
Grilled Octopus <i>Artichoke Hearts, Pickled Onions</i> <i>Crispy Celery & Sundried Tomato Pesto</i>	\$26
Dressed Lobster <i>Avocado, Lettuce & Salsa Rosa</i>	\$32
Hawaiian Bigeye Tuna Carpaccio <i>served with Fennel</i>	\$35
Fritto Misto <i>Shrimp, Langoustine, Cuttlefish, Branzino</i> <i>Zucchini, Potatoes served with Tartar Sauce</i>	\$30
Sautéed Clams "alla Veneziana" <i>Served with Crostini</i>	\$26

Zuppe

Traditional Minestrone	\$17
"Zuppa del Giorno"	\$17

Insalate

Mixed Green Salad <i>with Honey Mustard Dressing</i>	\$18	Chicken Salad <i>Avocado, Arugula, Artichoke & Parmigian</i>	\$22
Endive Salad <i>with Avocado, Bosc Pear & Pecorino</i>	\$21	Tuna Salad <i>Cannellini Beans, Frisee, Sweet Onions</i>	\$23
Umbrian Lentil Salad <i>with Butternut Squash & Baby Kale</i>	\$23	Shrimp Salad <i>with Butter Lettuce & Avocado</i>	\$27

Pasta & Risotto

Pappardelle "alla Bellini"	\$25	Spaghetti "alle Vongole"	\$33
Tortelli with Spinach & Ricotta	\$26	Spaghetti Chitarra "allo Scoglio"	\$48
Linguine "Portofino" with Tomato & Pesto	\$26	Bucatini "Cacio e Pepe"	\$26
Tagliatelle Porcini Mushrooms & Parmesan Fondue	\$30	Mezze Maniche "all'Amatriciana"	\$27
Tagliolini "Aglio, Olio & Peperoncino"	\$24	Traditional Lasagna "alla Bolognese"	\$28
Tagliardi with "Tartufo Nero di Norcia"	\$38	"Gnocchi del Giorno"	M/P
		"Risotto del Giorno"	M/P

Secondi

From the Land:

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

From the Sea:

Chilean Sea Bass "alla Carlina" <i>with Roasted Artichokes & Potatoes</i>	\$49
Branzino <i>with Tomato Concassé, Olives & Parsnip Purée</i>	\$39
Wild Salmon* <i>Green Peas Puree, White Asparagus</i> <i>Crispy Fennel</i>	\$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 <i>served with Stracchino & Mushrooms</i>	\$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.