

Bellini



ANTIPASTI

Bellini Meatballs

Bellini Meatballs with ricotta and pomodoro sauce 20

Calamari Fritti

Lightly dusted with flour and served with a spicy pomodoro sauce 21

Shrimp Scampi

Shrimp sauteed with lemon, butter, white wine and garlic 23

Cozze Arabiatta

Fresh PEI mussels sauteed in a spicy pomodoro sauce 24

Insalata di Mare

U10 Diver Scallop, Calamari, Shrimp and Mussels in a citrus vinaigrette 32

Caprese

Sliced beefsteak tomatoes, fresh mozzarella, basil, evoo 19

Burrata & Prosciutto

Soft Mozzarella with a creamy center, thin slices of prosciutto, fresh tomato and basil, drizzled with balsamic glaze and served with crostini 29

Carpaccio

Thinly sliced raw filet mignon topped with fine shavings of parmigiana on a bed of arugula with capers, olive oil and lemon dressing 25

Medaglioni di Melanzane

Lightly breaded eggplant medallions layered with fresh tomato sauce, melted mozzarella and parmigiano 19

Bruschetta Toscana

Slices of Italian bread topped with chopped local tomatoes marinated in an olive oil, garlic and basil dressing 15

Meats & Cheeses

A selection of cured meats, cheeses and olives with roasted peppers and fig jam 29

Zuppa Del Giorno 14

INSALATE

Insalata Bellini

Mixed baby greens, tomatoes, dijon vinaigrette 14

Caesar Salad

Traditional Caesar with house made dressing, paprika croutons and parmigiano cheese 17

Arugula Salad

Arugula, tomato, shaved parmigiano, dijon vinaigrette 17

Insalata Boungestaio

Local greens, diced tomatoes, mozzarella, corn, pancetta 19

ADD : Grilled Chicken 12. Grilled Shrimp 16. Grilled Salmon (7 oz) 21.

CONTORNI (SIDES)

Garlic Spinach 12. Sauteed Broccoli Rabe 16. Mixed Veggies 12. Roasted Rosemary Potatoes 12.
Parmigiano Mashed Potatoes 12. Grilled Asparagus 14. Grilled Sausage 18.

I PRIMI PIATTI

Risotto con Porcini

Risotto sauteed with porcini mushrooms, white wine, parmigiano cheese and a touch of demi glaze 31

Rigatoni Bolognese

Rigatoni sauteed with fresh home made ragu', parmigiano cheese 32

Linguine e Vongole

Linguine with fresh little neck clams in the shell sauteed with garlic, olive oil, pepperoncino, parsley 34

Fettuccine alla Capri

Fettuccine sauteed with fresh shrimp, tomato, hint of cream 36

Spaghetti Buongustaio

Spaghetti sauteed with fresh tomato, mushrooms, pancetta, peas, parmigiano cheese 34

Gnocchi al Gorgonzola

Home made gnocchi sauteed with gorgonzola and parmigiano cheeses in a cream sauce 32

Fettuccine al Granchio

Fettuccine with jumbo lump crab with pancetta, grilled corn and shallots in a light cream sauce 49

Paccheri ai Funghi Porcini

Paccheri pasta sauteed with Porcini mushrooms, Italian sausage, white wine and a hint of cream finished with fontina & parmigiano cheeses 35

Ravioli di Spinach

Ravioli filled with spinach and ricotta cheese sauteed in pomodoro sauce with fresh basil 29

Lasagne al Forno

Authentic Italian Lasagne with fresh tomato sauce and creamy béchamel sauce with parmigiano cheese 25
Add Bolognese 6

I SECONDI PIATTI

Vitello Piccata

Veal scaloppine sauteed with white wine, lemon, capers and a touch of demi glaze served with seasonal vegetables and potato of the day 40

Vitello ai Funghi Marsala

Veal scaloppine sauteed with mushrooms finished with Marsala wine and served with seasonal vegetables and potato of the day 45

Vitello Saltimbocca

Veal scaloppine layered with prosciutto, fontina cheese and fresh sage sauteed with white wine, touch of demi glaze served with sauteed spinach and potato of the day 49

Costoletta di Vitello alla Milanese

Veal Chop pounded and breaded, with mixed greens, lemon and olive oil 62

Agnello Scottadito

Seasoned baby lamb simply grilled served with seasonal vegetables and potato of the day 52

Bracirole Bellini

Beef bracirole rolled with pancetta and mozzarella and romano cheese topped with tomato sauce served with parmesan risotto 49

Ossobuco di Maiale Milanese

Berkshire Pork shank braised in fresh tomato sauce, chardonnay wine and Italian herbs served with parmigiano risotto 44

Tagliata Toscana

14oz Black Angus NY Strip, grilled to order and sliced, served with parmigiano mashed potato and vegetables 69

Filet Mignon

8oz. Black Angus Center Cut Filet Mignon seasoned and grilled served with parmigiano mashed potatoes and seasonal vegetables 65

Pollo Piccata

Chicken sauteed with white wine, lemon, capers and a touch of demi glaze served with seasonal vegetables and potato of the day 34

Pollo ai Funghi Marsala

Chicken scaloppine sauteed with mushrooms finished with Marsala wine and served with seasonal vegetables and potato of the day 36

Pollo alla Parmigiana

Breaded chicken breast, layered with mozzarella cheese and tomato sauce, served with spaghetti pomodoro 36

Cernia alla Napoletana

Grouper with shrimp, clams, mussels in a light red sauce served with seasonal vegetables and potato of the day 56

Branzino Mediterraneo

Branzino pan-seared with prosecco, lemon and fresh sage served with grilled asparagus and parmigiano mashed potatoes 49

Salmone alla Livornese

Salmon sauteed with black olives, capers, bay leaf, white wine and a touch of pomodoro sauce. Served with seasonal vegetables and potato of the day 42.

20% Gratuity will be applied for parties of 5 or more.

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

