

Bellini



ANTIPASTI

Calamari Fritti

Lightly dusted with flour and served with a spicy pomodoro sauce 16.

Shrimp Scampi

Shrimp sauteed with garlic, butter and a touch of lemon 16.

Cozze Impepata

Fresh PEI mussels sauteed with Prosecco wine, black pepper, garlic, fresh lemon 15.

Insalata di Mare

U10 Diver Scallops, Calamari, Shrimp and Mussels in a citrus vinaigrette 23.

Caprese

Local tomato, fresh mozzarella, basil, evoo 15.

Carpaccio

Thinly sliced raw filet mignon topped with fine shavings of parmigiana on a bed of arugula with capers, olive oil and lemon dressing 16.

Medaglioni di Melanzane

Lightly breaded eggplant medallions layered with fresh tomato sauce, melted mozzarella and parmigiano served on bed of mixed greens 14.

Bruschetta Toscana

Slices of Italian bread topped with chopped local tomatoes marinated in an olive oil, garlic and basil dressing 10.

Meats and Cheeses

A selection of cured meats, cheeses and olives with roasted peppers and anchovy
Small 16. Large 26.

Minestrone 10.

INSALATE

Insalata Bellini

Mixed baby greens, tomatoes, dijon vinaigrette 9.

Caesar Salad

Traditional Caesar with romaine lettuce, paprika croutons and parmigiano cheese 10.

Arugula Salad

Arugula, tomato, shaved parmigiano, dijon vinaigrette 12.

Insalata Boungestaio

Local greens, diced tomatoes, mozzarella, corn, pancetta 13.

ADD : grilled chicken 7, grilled shrimp 10, grilled salmon 10.

CONTORNI (SIDES)

Garlic Spinach 8. Garlic Broccoli 8. Mixed Veggies 8.
Meatballs 9. Sausage 9. Bolognese Sauce 9.

Bellini



I PRIMI PIATTI

Risotto con Porcini

Risotto sauteed with porcini mushrooms, white wine, parmigiano cheese and a touch of demi glaze 26.

Linguine Calamari Fra Diavolo

Linguine with Calamari sauteed in a spicy red sauce 25.

Fettuccine Bolognese

Fettuccine sauteed with fresh home made ragu', parmigiano cheese 24.

Linguine e Vongole

Linguine with fresh little neck clams in the shell sauteed with garlic, olive oil, pepperoncino, parsley 26.

Fettuccine alla Capri

Fettuccine sauteed with fresh shrimp, tomato, hint of cream 26.

Spaghetti Buongustaio

Spaghetti sauteed with fresh tomato, mushrooms, pancetta, peas, parmigiano cheese 24.

Gnocchi al Gorgonzola

Home made gnocchi sauteed with gorgonzola and parmigiano cheeses in a cream sauce 23.

Paccheri ai Funghi Porcini

Paccheri pasta sauteed with Porcini & Champignon mushrooms, white wine, Italian sausage, hint of cream finished with fontina & parmigiano cheeses 28.

Ravioli di Spinaci

Ravioli filled with spinach and ricotta cheese sauteed in pomodoro sauce with fresh basil 22.

Lasagne al Forno

Authentic Italian Lasagne with fresh tomato sauce and creamy béchamel sauce with parmigiano cheese 22.
Add Bolognese 5.

I SECONDI PIATTI

Vitello Piccata

Veal scaloppine sauteed with pinot grigio, lemon and capers served with seasonal vegetables and rosemary roasted potatoes 31.

Vitello Valdostana

Veal scaloppine sauteed with pinot grigio and layered with prosciutto and fontina cheese served with seasonal vegetables and rosemary roasted potatoes 34.

Agnello Scottadito

Seasoned baby lamb simply grilled served with seasonal vegetables and rosemary roasted potatoes 32.

Bracirole Bellini

Beef bracirole rolled and layered with pancetta and fresh mozzarella topped with tomato sauce served with parmesan risotto 33.

Ossobuco di Maiale Milanese

Berkshire Pork shank braised in fresh tomato sauce, chardonnay wine and Italian herbs served on parmigiano mashed potatoes 32.

Tagliata Toscana

12oz Harris Ranch Black Angus NY Strip, grilled to order and sliced, served with parmigiano mashed potato and vegetables 44.

Filet Mignon

8oz. Filet Mignon seasoned and grilled served with parmigiano mashed potatoes and seasonal vegetables 46.
Add Porcini Mushroom Sauce 9.

Pollo ai Funghi Marsala

Chicken scaloppine sauteed with wild mushrooms finished with Marsala wine and served with seasonal vegetables and rosemary roasted potatoes 25.

Pollo alla Parmigiana

Breaded fresh chicken breast, pan seared and layered with mozzarella cheese and tomato sauce, served with spaghetti pomodoro. 27.

U10 Diver Scallops

Pan seared U10 Diver Scallops, with lemon butter and white wine, served over parmesan risotto and grilled asparagus 39.

Dentice alla Griglia

Red Snapper filet marinated and grilled served with fresh diced tomato and arugula served with seasonal vegetables and rosemary roasted potatoes 34.

Branzino Mediterraneo

Fresh filet of branzino pan-seared with prosecco wine, sage and lemon served on mashed potatoes 32.

Salmone alla Livornese

Fresh filet of salmon sauteed with fresh tomato, black olives, capers served with seasonal vegetables and rosemary roasted potatoes 29.

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.

