

Appetizers

Bruschetta Toscana

Local tomatoes diced and marinated in olive oil, garlic and fresh basil 14

Carpaccio

Thinly sliced raw filet mignon topped with fine shavings of parmigiana on a bed of arugula with capers, olive oil and lemon dressing 24

Calamari Fritti

Lightly dusted with flour served with a spicy pomodoro sauce 21

Wild Mushroom Sage Arancini

arborio rice, cream, parmesan cheese served with gorgonzola sauce 16

Salads and Soup

Bellini Salad

Mixed baby greens and tomatoes, house vinaigrette 12

Caesar Salad

Romaine, paprika croutons and caesar dressing 15

Arugula Salad

Organic baby arugula, plum tomatoes, shaved parmesan cheese and house vinaigrette 15

Buongustaio Salad

Mixed baby greens, crispy pancetta, diced tomatoes, corn and mozzarella cheese and house vinaigrette 18

Seafood Salad

Shrimp, calamari, mussels and a U10 diver scallop in a zesty citrus vinaigrette 32

Zuppa Del Giorno 14

ADD : grilled chicken 12, grilled shrimp 14, grilled salmon (7 oz) 18

Sandwiches

Grilled Eggplant and Zucchini, caramelized onions and fontina cheese 19

Meatball Parmesan with pomodoro sauce 23

Chicken Parmesan with pomodoro sauce 23

Sausage and Peppers with caramelized onions 22

Italian with select meats, mozzarella cheese and peppers 25

All Sandwiches served with Pasta Salad

Fried Grouper with lettuce, tomato and tartar sauce with french fries 29

Bellini Burger with fontina cheese, arugula, tomato and caramelized onions with french fries 25

Pasta

Penne Alla Vodka

Tomato sauce, vodka finished with a touch of cream and Parmesan cheese 21

Fettuccine Alfredo

Fettuccine tossed in a creamy parmesan cheese sauce 23

Rigatoni Bolognese

Rigatoni with a beef ragu, garlic, minced carrots, onions and celery 24

Spaghetti Buongustaio

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

Spaghetti and Meatballs

Spaghetti and meatballs in a pomodoro sauce 26

Paccheri ai Funghi Porcini

Paccheri with porcini mushrooms, white wine, Italian sausage, hint of cream finished with fontina and parmigiano cheese 29

Lasagna al Forno

Authentic Italian lasagne with fresh tomato sauce and creamy bechamel sauce with parmigiano 22 ADD Bolognese 6

Ravioli of the Day.....ask server for daily selection

Add: grilled chicken 12, grilled shrimp 14, grilled salmon (7 oz) 18

Entrees

Pollo ai Funghi Marsala

Chicken scaloppine sauteed with mushrooms in a Marsala wine sauce 29

Salmone alla Livornese

Salmon sauteed with black olives, capers, bay leaf, white wine and a touch of pomodoro sauce 35

Veal Piccata

Scaloppine of veal sauteed with lemon butter, white wine and capers 36

Filet Mignon

8oz. Black Angus Center Cut Filet Mignon seasoned and grilled 60

Tagliata Toscana

14oz Black Angus NY Strip, grilled to order and sliced 65

All Entrees served with potato of the day and sauteed vegetables.

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 diseases, especially if you have certain medical conditions.

