

Bellini



Lunch

Appetizers

Bruschetta Toscana

Local tomatoes diced and marinated in olive oil, garlic and fresh basil 9.

Carpaccio

Beef carpaccio with baby arugula, shaved Parmesan cheese and capers with evoo and lemon 15.

Calamari Fritti

served with a spicy pomodoro sauce 14.

Salads and Soup

Bellini Salad

Mixed baby greens and tomatoes, house vinaigrette 9.

Caesar Salad

Romaine, paprika croutons and caesar dressing 10.

Arugula Salad

Organic baby arugula, plum tomatoes, shaved parmesan cheese and house vinaigrette 12.

Buongustaio Salad

Mixed baby greens, crispy pancetta, diced tomatoes, corn and mozzarella cheese and vinaigrette 13.

Insalata di Mare

Shrimp, calamari, sea scallops and mussels in a zesty citrus vinaigrette 23.

Minestrone 9.

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

Sandwiches

Vegetariana, caramelized onions and fontina cheese 15.

Prosciutto, mozzarella cheese and sliced tomatoes 16.

Meatball Parmigiana with pomodoro sauce 15.

Pollo alla Parmigiana with pomodoro sauce 16.

Sausage and Peppers with caramelized onions 16.

All Sandwiches served with Pasta Salad

Pasta

Spaghetti Arrabbiata

Spaghetti in a spicy tomato sauce 15.

Penne Alla Vodka

Tomato sauce, vodka finished with a touch of cream and Parmesan cheese 16.

Fettuccine Alfredo

Fettuccine tossed in a creamy parmesan cheese sauce 18.

Spaghetti Bolognese

Spaghetti with a beef ragu, garlic, minced carrots, onions and celery 18.

Spaghetti Buongustaio

Spaghetti with mushrooms, peas and pancetta in a light tomato sauce 18.

Paccheri ai Funghi Porcini

Paccheri with porcini mushrooms, white wine, Italian sausage, hint of cream finished with fontina and parmigiano cheese 24.

Lasagna al Forno

Authentic Italian lasagne with fresh tomato sauce and creamy bechamel sauce with parmigiano 18.
Add Bolognese 5.

Ravioli di Spinaci

Ravioli filled with spinach and ricotta cheese sauteed in pomodoro sauce with fresh basil 19.

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

Entrees

Pollo ai Funghi Marsala

Chicken scaloppine sauteed with mushrooms in a Marsala wine sauce 21.

Dentice Mediterraneo

Fresh filet of snapper sauteed with lemon, butter, white wine, diced tomato, arugula and kalamata olives 24.

Grilled Grouper

Fresh grouper grilled and served with fresh arugula and chopped tomatoes 26.

Vitello Piccata

Scaloppine of veal sauteed with lemon butter, white wine and capers 26.

Filet Mignon

8oz. Filet Mignon seasoned and grilled 45.
Add Porcini Mushroom Sauce 10.

Tagliata Toscana

12oz Harris Ranch Black Angus NY Strip, grilled to order and sliced 42.

All Entrees served with roasted rosemary potatoes 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-born diseases, especially if you have certain medical conditions.