

Bellini



ANTIPASTI

Bellini Meatballs

homemade meatballs, ricotta cheese, pomodoro sauce 23

Calamari Fritti

lightly dusted with flour and served with arrabiatta sauce 26

Shrimp Scampi

Argentine red shrimp, lemon, butter, white wine and garlic 25

Cozze Arrabiatta

fresh PEI mussels, arrabiatta sauce 25

Insalata di Mare

U10 Diver Scallop, Calamari, Shrimp and Mussels in a citrus vinaigrette 36

Caprese

sliced beefsteak tomatoes, fresh mozzarella, basil, evoo 24

Burrata & Prosciutto

soft mozzarella with a creamy center, prosciutto, tomato and basil, drizzled with balsamic glaze, served with crostini 32

Carpaccio

thinly sliced raw beef, shaved Parmesan, arugula, capers, olive oil and fresh lemon 29

Medaglioni di Melanzane

Lightly breaded eggplant medallions layered with pomodoro sauce, grated Parmesan cheese, melted mozzarella cheese 24

Bruschetta Toscana

Grilled slices of Italian bread topped with tomatoes marinated in olive oil, garlic and basil 16

Meats & Cheeses

A selection of cured meats, cheeses and olives with roasted peppers and fig jam 36

Zuppa del giorno 14

INSALATE

Insalata Bellini

mixed baby greens, tomatoes, caper vinaigrette 16

Caesar Salad

traditional Caesar with romaine lettuce, homemade dressing and paprika croutons, Parmesan cheese 18

Arugula Salad

arugula, tomato, shaved parmigiano, dijon vinaigrette 19

Insalata Boungeusto

mixed baby greens, diced tomatoes, mozzarella, corn, crispy pancetta, caper vinaigrette 23

ADD : Grilled Chicken 14 Grilled Shrimp 18 Grilled Salmon (7 oz) 24

CONTORNI (SHARABLE SIDES)

Garlic Spinach 14 Sauteed Broccoli Rabe 15 Mixed Veggies 12 Roasted Rosemary Potatoes 12
Parmesan Mashed Potatoes 14 Grilled Asparagus 15 Grilled Sausage 18

I PRIMI PIATTI

Risotto con Porcini

porcini mushrooms, white wine, Parmesan cheese, demi glaze 34

Rigatoni Bolognese

homemade Bolognese sauce, Parmesan cheese 32

Linguine e Vongole

little neck clams sauteed with olive oil, garlic, white wine, red pepper flakes, parsley 38

Fettuccine al Pesto e Gamberi

Argentine red shrimp, homemade pesto sauce, sun dried tomatoes, touch of cream 42

Spaghetti Buongustaio

mushrooms, pancetta, peas, pomodoro sauce, Parmesan cheese 36

Gnocchi al Gorgonzola

cream sauce with gorgonzola and Parmesan cheese 32

Fettuccine al Granchio

jumbo lump crab, pancetta, grilled corn, shallots in a light cream sauce sprinkled with arugula 49

Paccheri ai Funghi Porcini

porcini mushrooms, sweet Italian sausage, white wine, hint of cream finished with fontina & Parmesan cheese 39

Ravioli di Spinach

pomodoro sauce, fresh basil 30

Lasagne al Forno

Italian style lasagne pomodoro sauce, béchamel, Parmesan cheese 28
Add Bolognese 6

I SECONDI PIATTI

Vitello Piccata

scaloppine, lemon, butter white wine, capers and a touch of demi glaze served with seasonal vegetables and potato of the day 45

Vitello ai Funghi Marsala

scaloppine, mushrooms, marsala wine and served with seasonal vegetables and potato of the day 45

Vitello Saltimbocca

scaloppine layered with prosciutto, fontina cheese, fresh sage, demi-glaze served over sauteed spinach, potato of the day 49

Costoletta di Vitello alla Milanese

14 oz pan fried, pounded & breaded veal chop, mixed greens, tomatoes, lemon, olive oil 65

Agnello Scottadito

grilled baby lamb chops simply grilled, seasonal vegetables and potato of the day 54

Braciole Bellini

Beef rolled and layered with pancetta, mozzarella and romano cheese served with Parmesan risotto 49

Ossobuco di Maiale Milanese

Berkshire pork shank braised in fresh tomato sauce, chardonnay wine and Italian herbs served with Parmesan risotto 46

Tagliata Toscana

grilled, sliced 14oz Black Angus NY strip, Parmesan mashed potato and vegetables 69

Grilled Filet Mignon

8 oz. center cut Black Angus beef tenderloin, Parmesan mashed potatoes and seasonal vegetables 65

Pollo Piccata

chicken breast, lemon, butter, white wine, capers, demi-glaze served with seasonal vegetables and potato of the day 36

Pollo ai Funghi Marsala

chicken breast, mushrooms, Marsala wine, served with seasonal vegetables and potato of the day 36

Pollo alla Parmigiana

breaded chicken breast, mozzarella cheese, tomato sauce served with spaghetti pomodoro 39

U10 Diver Scallops

pan-seared with lemon, butter and white wine, served over Parmesan risotto with grilled asparagus 54

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

prosecco, lemon and fresh sage served with grilled asparagus and Parmesan mashed potatoes 49

Salmone alla Livornese

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.

