

Bellini On Fifth

ANTIPASTI

La Caprese

Slices of tomato, fresh mozzarella and basil drizzled with evoo 12.95

Bruschetta Toscana

Slices of Italian bread topped with chopped tomatoes marinated in an olive oil, garlic and chopped basil dressing 9.95

Medaglioni di Melanzane

Lightly breaded eggplant medallions layered with fresh tomato sauce, melted mozzarella and parmigiano served on bed of mixed greens 13.95

Carpaccio di Maria

Slender slices of raw filet mignon topped with fine shavings of parmigiano served on a bed of arugula with capers, olive oil and lemon dressing 15.50

Vongole alla Mugnaia

Fresh clams in the shell sautéed with garlic, lemon, olive oil and white wine 14.95

Cestino di Polpettine

Maria's home made pork meatballs in a spicy tomato sauce served in a parmigiano basket 13.95

Cestino di Gnocchi

Home made gnocchi in a four cheese cream sauce served in a parmigiano basket 13.95

Ravioli

An appetizer portion of home made ravioli of the day 12.95

INSALATE

Insalata Bellini

Arugula and Mesclun mix greens with tomatoes tossed in house dressing 9.00

Insalata di Spinaci

Baby spinach, gorgonzola crumbles, red onion and home made croutons tossed in our house dressing 9.50

Caesar Salad

Traditional Caesar with romaine lettuce and home made croutons 9.50

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I PRIMI PIATTI

Rigatoni alla Norma

Rigatoni sautéed with eggplant and fresh tomato sauce with parmigiano and pecorino romano cheeses 19.95

Spaghetti Bolognese

Spaghetti sautéed with fresh home made ragu' and parmigiano cheese 19.95

Spaghetti Buongustaio

Spaghetti sautéed with fresh tomato, mushrooms, prosciutto, pancetta, peas and parmigiano cheese 20.95

Penne con Salsiccia

Penne sautéed with fresh tomato sauce and ground Italian sausage with parmigiano and finished with pecorino romano cheeses 19.95

Lasagne al Forno

Authentic Italian Lasagne with fresh tomato sauce and home made béchamel sauce with parmigiano cheese 20.95 Add Bolognese 3.95

Gnocchi al Gorgonzola

Home made gnocchi sautéed with gorgonzola and parmigiano cheeses in a cream sauce 19.95

Linguine alla Capri

Linguine sautéed with fresh shrimp, tomato, hint of cream and parmigiano cheese 22.95

Linguine e Vongole

Linguine with fresh clams in the shell sautéed with garlic, olive oil, crushed red pepper and Italian parsley 22.95

Spaghetti alla Pescatora

Spaghetti sautéed in a spicy tomato sauce with shrimps, clams and calamari 26.95

Fettuccine Margherita

Fettuccine sautéed with baby scallops, pesto, white wine and a touch of cream 22.95

Pennette al Salmone

Penne sautéed with Norwegian smoked salmon and a touch of cream 21.95

Risotto ai Funghi Porcini

Risotto Arborio sautéed with imported Italian Porcini mushrooms and parmigiano cheese 26.95

Ravioli of the Day 24.95

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I SECONDI PIATTI

Vitello Piccata

Pounded veal scaloppine sautéed with white wine, lemon and capers served with seasonal vegetables and potatoes 23.95

Vitello Marsala

Pounded veal scaloppine sautéed with Marsala wine and forest mushrooms served with seasonal vegetables and potatoes 24.95

Vitello alla Paillard

Pounded veal scaloppine grilled and topped with mixed greens and fresh diced tomatoes 26.95

Vitello Barolo ai Funghi Porcini

Pounded veal scaloppine sautéed with Barolo wine and imported Italian Porcini mushrooms served with seasonal vegetables and potatoes 29.95

Bracirole Bellini

Bracirole rolled and layered with pancetta and fresh mozzarella topped with tomato sauce served on mashed potatoes 26.95

Bistecca ai Ferri

Char broiled New York Strip steak served with seasonal vegetables and potatoes 32.95

Ossobuco di Maiale Milanese

Pork shank braised in fresh tomato sauce, chardonnay wine and Italian herbs served on mashed potatoes 27.95

Petto di Pollo alla Parmigiana

Lightly breaded and pan fried chicken breast layered with tomato sauce and melted mozzarella cheese served with seasonal vegetables and potatoes 23.95

Tilapia al Rosmarino

Fresh filet of Tilapia sautéed with white wine, rosemary, capers, lemon and sliced black olives served with seasonal vegetables and potatoes 25.50

Salmone Livornese

Fresh filet of wild Alaskan Salmon sautéed with fresh tomato sauce, black olives, capers and bay leaf served with seasonal vegetables and potatoes 26.50

Filetto di Sogliola alla Siciliana

Fresh filet of Sole sautéed with brandy, butter and fresh orange juice served with seasonal vegetables and potatoes 26.95