



Bellini

ANTIPASTI

Cozze Impepata

Fresh PEI mussels sautéed with Prosecco wine, black pepper, garlic, fresh lemon 16.50

La Caprese

Local tomato, fresh mozzarella, basil, evoo 14.50

Carpaccio di Maria

Thinly sliced raw filet mignon topped with fine shavings of parmigiano served on a bed of arugula with capers, olive oil and lemon dressing 17.50

Medaglioni di Melanzane

Lightly breaded eggplant medallions layered with fresh tomato sauce, melted mozzarella and parmigiano served on bed of mixed greens 16.50

Bruschetta Toscana

Slices of Italian bread topped with chopped local tomatoes marinated in an olive oil, garlic and basil dressing 10.50

Soup of the Day 9.50

INSALATE

Insalata Boungeustaiò

Local greens, diced tomatoes, mozzarella, corn, pancetta 13.50

Arugula Salad

Arugula, tomato, shaved parmigiano, dijon vinaigrette 13.

Caesar Salad

Traditional Caesar with romaine lettuce, paprika croutons 10.50

Insalata Bellini

Local greens, tomatoes, dijon vinaigrette 10.50

CONTORNI (VEGETABLE SIDES)

Garlic Spinach 9.50

Garlic Broccoli 9.

Parmigiano Mashed Potatoes 9.

Bellini...la passione é il primo ingrediente.
Passion is the first ingredient.

I PRIMI PIATTI

Risotto allo Zafferano con Salsiccia

Saffron infused risotto sautéed with Gavi white wine, Italian sausage, parmigiano 29.50

Fettuccine Bolognese

Fettuccine sautéed with fresh home made ragu', parmigiano cheese 26.

Linguine e Vongole

Linguine with fresh little neck clams in the shell sautéed with garlic, olive oil, pepperoncino, parsley 27.

Fettuccine alla Capri

Fettuccine sautéed with fresh shrimp, tomato, hint of cream 28.

Linguine ai Scampi

Linguine with shrimp scampi sautéed with garlic, butter, lemon 31.

Spaghetti Buongustaio

Spaghetti sautéed with fresh tomato, mushrooms, pancetta, peas, parmigiano cheese 26.

Gnocchi al Gorgonzola

Home made gnocchi sautéed with gorgonzola and parmigiano cheeses in a cream sauce 25.

Paccheri ai Funghi Porcini

Paccheri pasta sautéed with Porcini & Champignon mushrooms, white wine, Italian sausage, hint of cream finished with fontina & parmigiano cheeses 29.50

Lasagne al Forno

Authentic Italian Lasagne with fresh tomato sauce and creamy béchamel sauce with parmigiano cheese 23. Add Bolognese 4.

I SECONDI PIATTI

Filetto ai Porcini

8oz. Filet Mignon pan seared with sautéed porcini mushrooms, prosecco wine and aromatic herbs served with parmigiano mashed potatoes and seasonal vegetables 48.

Vitello Piccata

Tenderized veal scaloppine sautéed with pinot grigio, lemon and capers served with seasonal vegetables and rosemary roasted potatoes 31.50

Agnello Scottadito

Seasoned baby lamb simply grilled served with seasonal vegetables and rosemary roasted potatoes 33.

Vitello Valdostana

Tenderized veal scaloppine sautéed with pinot grigio and layered with prosciutto and fontina cheese served with seasonal vegetables and rosemary roasted potatoes 32.50

Bracirole Bellini

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

Ossobuco di Maiale Milanese

Pork shank braised in fresh tomato sauce, chardonnay wine and Italian herbs served on parmigiano mashed potatoes 31.

Pollo ai Funghi Marsala

Tenderized chicken scaloppine sautéed with wild mushrooms finished with Marsala wine and served with seasonal vegetables and rosemary roasted potatoes 27.

Seabass Mediterraneo

Fresh filet of sea bass pan-seared with prosecco wine, sage and lemon served on mashed potatoes 35.

Salmone alla Livornese

Fresh filet of salmon sautéed with fresh tomato, black olives, capers served with seasonal vegetables and rosemary roasted potatoes 34.