

Lunch

239-261-1117

Appetizers

Bruschetta Toscana

Local tomatoes diced and marinated in olive oil, garlic and fresh basil 13

Carpaccio

Beef carpaccio with baby arugula, shaved Parmesan cheese and capers with evoo and lemon 21

Crispy Fried Calamari

served with a spicy pomodoro sauce 18

Wild Mushroom Sage Arancini

arborio rice, cream, pancetta, parmesan cheese served with gorgonzola cream sauce 14

Salads and Soup

Bellini Salad

Mixed baby greens and tomatoes, house vinaigrette 12

Caesar Salad

Romaine, paprika croutons and caesar dressing 14

Arugula Salad

Organic baby arugula, plum tomatoes, shaved parmesan cheese and house vinaigrette 14

Buongustaio Salad

Mixed baby greens, crispy pancetta, diced tomatoes, corn and mozzarella cheese and house vinaigrette 16

Seafood Salad

Shrimp, calamari, sea scallops and mussels in a zesty citrus vinaigrette 29

Zuppa Del Giorno 14

ADD : grilled chicken 12, grilled shrimp 14, grilled salmon 16

Sandwiches

Grilled Eggplant and Zucchini, caramelized onions and fontina cheese 18

Prosciutto, mozzarella cheese and sliced tomatoes 19

Meatball Parmesan with pomodoro sauce 21

Chicken Parmesan with pomodoro sauce 21

Sausage and Peppers with caramelized onions 21

Fried Grouper with lettuce, tomato and tartar sauce with french fries 22

Bellini Burger with fontina cheese, arugula, tomato and caramelized onions with french fries 22

All Sandwiches served with Pasta Salad

Pasta

Spaghetti Arrabbiata

Spaghetti in a spicy tomato sauce 19

Penne Alla Vodka

Tomato sauce, vodka finished with a touch of cream and Parmesan cheese 20

Fettuccine Alfredo

Fettuccine tossed in a creamy parmesan cheese sauce 22

Spaghetti Bolognese

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

Spaghetti Buongustaio

Spaghetti with mushrooms, peas and pancetta in a light tomato sauce 24

Paccheri ai Funghi Porcini

Paccheri with porcini mushrooms, white wine, Italian sausage, hint of cream finished with fontina and parmesano cheese 28

Lasagna al Forno

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

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

Add: grilled chicken 12, grilled shrimp 14, grilled salmon 16

Entrees

Pollo ai Funghi Marsala

Chicken scaloppine sauteed with mushrooms in a Marsala wine sauce 29

Pesce Spada alla Griglia

Grilled Swordfish Steak with topped with arugula, tomato and red onion salad 39

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

Add: Gorgonzola Cream Sauce 10

Tagliata Toscana

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

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.