



## Small Plates & Salads

### **Bruschetta Toscana**

Diced local tomatoes marinated in an olive oil, garlic, basil dressing 9.

### **Flatbread Pizza**

Tomato sauce, mozzarella, basil 14.

### **Mussels Impepata**

Fresh PEI mussels sautéed with Prosecco wine, black pepper, garlic, fresh lemon 13.50

### **Carpaccio di Maria**

Raw Angus beef topped with organic arugula, capers, evoo, lemon dressing 15.

### **La Caprese**

Local tomato, fresh mozzarella, basil, evoo 13.50

### **Cannellini Beans & Arugola**

Cannellini beans with organic arugula, shaved parmigiano, dijon dressing 11.50

### **Frittata Spinaci**

Eggs, baby spinach, mozzarella, parmigiano 12.

### **La Romana Salad**

Grilled chicken, diced romaine, local tomato, mozzarella, dijon dressing 15.50

### **Caesar Salad**

Romaine, paprika croutons, house made dressing 9.

### **Bellini Salad**

Local greens, tomatoes, dijon vinaigrette 9.

**ADD Grilled Chicken 6.**

**Soup of the Day 7.**

## Pasta

### **Spaghetti Bolognese**

Spaghetti sautéed with fresh home made ragu', parmigiano cheese 16.

### **Lasagne al Forno**

Authentic Italian Lasagne with fresh tomato sauce and creamy béchamel sauce with parmigiano cheese 18.50. Add Bolognese sauce 4.

### **Spaghetti Meatballs**

Spaghetti sautéed with fresh tomato, Maria's meatballs, parmigiano cheese 16.50

### **Penne Vodka**

Penne pasta sautéed with fresh tomato, touch of cream, parmigiano cheese 15.

### **Linguine e Vongole**

Linguine with fresh little neck clams in the shell sautéed with garlic, olive oil, pepperoncino, parsley 18.

**Ravioli of the Day 25.**



# Bellini

## Chef Specialties

### **Vitello Piccata**

Tenderized veal scaloppine sautéed with pinot grigio, lemon and capers served with seasonal vegetables and rosemary roasted potatoes 27.

### **Agnello Scottadito**

Seasoned baby lamb chops simply grilled served with seasonal vegetables and rosemary roasted potatoes 28.

### **Ossobuco di Maiale Milanese**

Pork shank braised in fresh tomato sauce, chardonnay wine and Italian herbs served on parmigiano mashed potatoes 26.

### **Pollo ai Funghi Marsala**

Tenderized chicken scaloppine sautéed with wild mushrooms finished with Marsala wine and served with seasonal vegetables and rosemary roasted potatoes 21.

### **Pollo Parmigiana**

Lightly breaded and pan fried chicken breast layered with fresh tomato sauce and melted mozzarella cheese served with spaghetti pomodoro 21.

### **Grouper alla Livornese**

Fresh filet of grouper sautéed with fresh tomato, black olives, capers served with seasonal vegetables and rosemary roasted potatoes 27.

### **Tilapia al Prosecco**

Fresh filet of tilapia sautéed with prosecco, lemon and capers served with seasonal vegetables and rosemary roasted potatoes 22.

## Bellini Summer Special

Choose two full entrees from our Chef Specialties

and receive a free bottle of vino! *Salute!*

(no splits allowed, please)

*Bellini...la passione é il primo ingrediente.*

*Passion is the first ingredient.*

**20% Gratuity will be applied to all checks. For shared orders, add \$5.00 per plate charge**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions