

PASTA

PORTOBELLO PESTO TORTELLINI 14

Cheese stuffed tortellini tossed in basil pesto cream with roasted Portobello mushroom, topped with fried onions

FETTUCINE CON POLLO 16

Diced, grilled chicken, mushrooms, garlic, basil, tomatoes, corn, peas and trebbiano cream

LINGUINE BOLOGNESE 14

Topped with pomodoro sauce and seared ground beef, finished with parmesan

POLLO ALLA PICATTA 16

Breaded chicken breast in capellini pasta with mushroom, capers and lemon

OSSO BUCO 24

Slow cooked veal shank with sautéed onions, red bell pepper, and fresh herbed tomato sauce, poured over pappardelle pasta

CHEESE RAVIOLI 19

...with lump crab meat and lemon thyme cream

PAPPARDELLE AL MARE 19

With mussels, calamari and shrimp in a tomato basil sauce

FETTUCINE SEMPLICI 14

With grilled vegetables, parmesan, olive oil and garlic

LINGUINE CON VONGOLE 18

With fresh clams in a pinot grigio reduction garlic, shallots, finished with shaved parmesan

RISOTTO CON FUNGHI 17

Creamy mushroom risotto with a porcini mushroom sauce

LINGUINE CARBONARA 15

Seared pancetta, parmesan and peas in a light cream sauce finished with an egg yolk mixed tableside

PRIMI PIATTI

SERVED WITH ZUPPE OR BELLINI'S INSALATE

PESCE

BAKED SALMON

With a parmesan crust, flanked by pomodoro sauce, sautéed spinach and risotto

24

RUBY RED TROUT

Seared then coated with almonds, lemon butter, sundried tomato orzo and vegetables skewer

24

**THE CHEF'S SPECIAL WILL BE DESCRIBED IN
DETAIL BY YOUR HOST**

CARNE

GRILLED FILET

Seared and baked with a sangiovese glaze, served with a side of parmesan gnocchi, grilled tomato and vegetable skewer

8 oz. 34

4 oz. 18

GRILLED RIBEYE

A beautiful 16 oz. bone-in ribeye, served with potato vegetable skewer and grilled tomato

27

SEASONAL OFFERINGS

SERVED WITH ZUPPE OR BELLINI'S INSALATA

PORK TENDERLOIN

Seared and baked, with a brushed mustard and herb crust, finished with a marsala cream sauce, served with grilled tomato, potato, and grilled asparagus

24

GRILLED LAMB SIRLOIN

Served with a garlic-sangiovese glaze, sautéed spinach, Roasted tomato and potato

25

SEARED DUCK BREAST

Cooked medium, sliced and pan deglazed with brandy, orange juice and green peppercorn, finished with cream, served over soft polenta and chopped asparagus.

26

SIDES

5

Pasta... With butter and parmesan
With olive oil and herbs
With pomodoro sauce
Grilled asparagus

Grilled vegetable skewer
Sautéed spinach
Potato pearl
Risotto
Parmesan Gnocchi

A \$5 CHARGE WILL APPLY TO ALL SPLIT PLATES

A 18% GRATUITY WILL BE APPLIED TO PARTIES OF 6 OR MORE

CONSUMING RAW OR UNDERCOOKED, MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY
INCREASE YOUR RISK OF FOODBORNE ILLNESS

MDP

THE BELLINI

A SIGNATURE COCKTAIL

Served frozen with rum, peach nectar and sparkling wine

Classic 7 – Grande 11

ANTIPASTI

CROSTINI AL GRANCHIO

Baked lump crab meat on a parmesan crostini in lemon-thyme cream sauce

12

BRUSCHETTA

Tomato, basil, mozzarella cilligene and olive oil

9

PESTO PANNA FORMAGGI

Layers of cream cheese, pesto duo and crostini

10

SALUMI & FORMAGGI

Cured meats and cheese selection with crostini

16

ARROSTO CAVOLFIORE

Roasted cauliflower head with cheese fondue

13

TORRE DE PISA

Eggplant tower with tomato, mozzarella, parmesan, basil oil and crostini

11

FUNGHI MISTI

Mixed, seasonal mushrooms sautéed with herbs, garlic and two porcini mushroom crostini

11

MARTINI CAPRESE

Fresh mozzarella cilligene, cizzele onions, grape tomatoes and basil vinaigrette served up

9

PIZZE

SICILIAN 13

Fresh tomato, onions, anchovies, black olives, basil and thyme

COMPLETE 14

Tomato, pepperoni, ham, black olive, mushrooms, onions and a sunny egg

THE JUDGE 14

Tomato sauce, three cheeses, sliced jalapenos and shrimp

LOX AMORE 15

Smoked salmon, capers, onions with cream cheese and fresh diced tomatoes

BURNING 15

Spicy ground beef, red onion, red and Poblano pepper, jalapeno, mozzarella

CAPRI 22

Lobster bisque, mozzarella, shrimp and lobster finished with a tableside brandy flambé

AL FORMAGGIO 14

Provolone, parmesan, fontina, fresh mozzarella and olive oil

INSALATE

CARPACCIO

Beef Carpaccio topped with arugula tossed in lemon vinaigrette layered with parmesan tuile

12

SALMONE

Honey glaze smoked salmon over a beluga lentils and a side of arugula salad with tomato and lemon vinaigrette

14

HONEY ROASTED PECAN SALAD

A bed of spinach topped with caramelized onions and honey balsamic vinaigrette finished with parmesan encrusted chicken breast, sliced tomato and parmesan

14

BARBABIETOLO ARROSTO

Roasted red beets, a rosemary pancetta goat cheese cake with a side of arugula salad and tomato with a honey balsamic vinaigrette

14

INSALATE ALLA GRIGLIA

Grilled Romaine lettuce with an ancho-lemon-chipotle dressing topped with parmesan, pancetta bacon and a crostini

10

CASA DI BELLINI INSALATE

Mixed green topped cucumber, mozzarella pearls, black olive and grape tomato

5

ZUPPE

Daily Selections

Cup 5 - Bowl 7

PANINO

SERVED WITH MIXED GREENS AND POTATO CHIPS

GRILLED CHICKEN BREAST 12

...with caramelized onions, sautéed mixed mushroom, béchamel, garlic, parmesan and provolone melted on baguette

GRILLED ITALIAN SAUSAGE 12

...with sautéed onion, garlic, red bell pepper and poblano strip on ciabatta brushed with tomato sauce and melted provolone

TURKEY CLUB 11

...with lettuce, tomato, bacon, ham and mayonnaise on toasted sourdough

CHICKEN SALAD 10

...made with chopped chicken breast, celery, mayonnaise, black olives, pepperoncini, Durkey's sauce and almonds on whole wheat bread

ITALIAN BEEF 13

Thinly sliced roast sirloin with sautéed onions, bell peppers and melted provolone on a ciabatta bun with a side of au jus