

PASTA

PORTOBELLO PESTO TORTELLINI 14

CHEESE STUFFED TORTELLINI TOSSED IN BASIL PESTO WITH A ROASTED PORTOBELLO MUSHROOM, TOPPED WITH FRIED ONIONS

MEDITERRANEAN CHICKEN FETTUCINE 16

GRILLED AND DICED CHICKEN, ARTICHOKE, GARLIC, BASIL, SUNDRIED TOMATOES AND FRIED CAPERS

RISOTTO AL FUNGHI 15

CREAMY MUSHROOM RISOTTO WITH PORCINI MUSHROOM CROSTINI

LINGUINI BOLOGNESE 14

LINGUINI PASTA WITH SEARED GROUND BEEF, PARMESAN AND ZUCCHINI RIBBONS IN POMODORO SAUCE

CHEESE RAVIOLI 19

... WITH LUMP CRAB MEAT AND LEMON THYME CREAM

PAPPARDELLE AL MARE 22

PAPPARDELLE PASTA WITH MUSSELS, CALAMARI AND SHRIMP IN A TOMATO BASIL SAUCE

FETTUCINI SEMPLICI 14

FETTUCINI PASTA WITH GRILLED VEGETABLES, PARMESAN, OLIVE OIL AND GARLIC

LINGUINI WITH WHITE CLAM SAUCE 18

LINGUINI PASTA WITH FRESH CLAMS IN A PINOT GRIGIO REDUCTION WITH GARLIC AND SHALLOTS, FINISHED WITH SHAVED PARMESAN

PRIMO PIATTO

SERVED WITH ZUPPE OR BELLINI'S INSALATE

PESCE

AHI TUNA

SEARED TUNA TOPPED WITH A MISCELA OF ARTICHOKE, CAPER, TOMATO AND FRESH HERBS IN OLIVE OIL, SERVED WITH ITALIAN POLENTA

24

BAKED SALMON

SALMON FILET BAKED WITH A PARMESAN CRUST, FLANKED BY POMODORO SAUCE, SAUTEED SPINACH AND RISOTTO

24

RUBY RED TROUT

SEARED TROUT ALMONDINE WITH LEMON BUTTER AND SUNDRIED TOMATO ORZO

24

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

CARNE

GRILLED FILET

AGED FILET SEARED AND BAKED WITH A SANGIOVESE GLAZE, SERVED WITH A SIDE OF PARMESAN GNOCCHI AND A GRILLED TOMATO

8 oz. 34

4 oz. 18

GRILLED RIBEYE

A BEAUTIFUL 16 OZ. BONE-IN RIBEYE WITH BLACK PEPPER CRUST, SERVED WITH A SIDE OF ROASTED ROSEMARY POTATO AND GRILLED TOMATO

38

FLATTENED VEAL CHOP MILANESE

... WITH A LEMON-CAPER-BUTTER GLAZE ACCOMPANIED BY GRILLED VEGETABLES AND RISOTTO

36

SEASONAL OFFERINGS

SERVED WITH ZUPPE OR BELLINI'S INSALATA

OSSO BUCO

SLOW COOKED VEAL SHANK WITH SAUTEED ONIONS, BELL PEPPERS, GREEN OLIVES AND A FRESH HERBED TOMATO SAUCE, POURED OVER FETTUCCINI PASTA

26

BRAISED PORK CHEEK

... WITH AROMATIC STOCK AND VEGETABLES, SERVED WITH ITALIAN POLENTA

22

GRILLED LAMB T-BONE

GRILLED LAMB T-BONE WITH A ROASTED IN ROSEMARY-GARLIC OLIVE OIL, GARLIC-SANGIOVESE GLAZE WITH SAUTEED BRUSSEL SPROUTS, ROASTED ACORN SQUASH

24

SIDES

5

PASTA... WITH BUTTER AND PARMESAN
WITH OLIVE OIL AND HERBS
WITH POMODORO SAUCE
BRUSSELS SPROUTS WITH PARMESAN

GRILLED VEGETABLE SKEWER
SAUTEED SPINACH
POTATO CROQUETTE
RISOTTO

A \$5 CHARGE WILL APPLY TO ALL SPLIT PLATES

A 18% GRATUITY WILL BE APPLIED TO PARTIES OF 8 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 6 – GRANDE 9

ANTIPASTI

CORTI DI GRANCHI

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

9

SALUMI & FORMAGGI

CURED MEATS AND CHEESE SELECTION WITH CROSTINI

16

ARROSTO CAVOLFIORE

ROASTED CAULIFLOWER WITH CHEESE FONDUE

13

TORRE DE PISA

EGGPLANT TOWER WITH TOMATO, MOZZARELLA,
PARMESAN, BASIL OIL AND CROSTINI

11

FUNGHI MESCOLATI

MIXED, SEASONAL MUSHROOMS SAUTEED IN HERBS AND
GARLIC AND 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, ANHCOVIES, BLACK OLIVES, BASIL
AND THYME

COMPLETE 14

TOMATO, PEPPERONI, HAM, BLACK OLIVES, MUSHROOMS,
ONIONS AND A SUNNY EGG

LOX AMORE 15

SMOKED SALMON, CAPERS AND ONIONS WITH PANNA
FORMAGGI AND FRESH TOMATOES

SOPHIA 14

TOMATO SAUCE, HAM, MUSHROOMS AND A SUNNY EGG

CAPRI 22

AMERICANO SAUCE, MOZZARELLA, SHRIMP AND LOBSTER
FINISHED WITH A BRANDY FLAMBE

AL FORMAGGIO 14

PROVOLONE, PARMESAN, FONTINA, FRESH MOZZARELLA AND
OLIVE OIL

INSALATE

CARPACCIO

BEEF CARPACCIO WITH ARUGULA, WHITE
BALSAMIC VINAIGRETTE AND PARMESAN
TUILE

12

SALMONE

HONEY GLAZED SMOKED SALMON FILET
WITH A LENTIL SALAD FINISHED WITH
CITRUS BALSAMIC VINAIGRETTE

14

GRANCHI

CRAB SALAD AND CELERY REMOULADA

14

BARBABIETOLO DA ARROSTO

ROASTED RED BEETS WITH GOAT CHEESE
PANCETTA CAKE WITH ARGULA IN CITRUS
DRESSING

14

SPINACI E VERDURE GRIGLIATE

SPINACH AND GRILLED VEGETABLE
SKEWER

10

GRIGLIATE INSALATE

GRILLED ROMAINE LETTUCE WITH ANCHO-
LEMON-CHIPOTLE DRESSING, WITH
CIABATTA CROSTINI AND PANCETTA CRISP

10

CASA DI BELLINI INSALATE

MIXED GREENS, FENNEL, CUCUMBER,
TOMATO AND MOZZARELLA PEARLS

5

ZUPPE

CUP 4.50 BOWL 6

SEASONAL VEGETABLE MINISTRONE

CHEF'S ZUPPE DEL GIORNO

PANINO

SERVED WITH MIXED GREENS AND POTATO CROQUETTE

GRILLED CHICKEN BREAST 12

... WITH ARTICHOKE, BLACK OLIVE, RED
BELL PEPPER, TOMATO, PROVOLONE
AND MEDITERANEAN MAYONNAISE ON
CIABATTA

GRILLED ITALIAN SAUSAGE 12

... WITH SAUTEED ONION, GARLIC, RED
BELL PEPPER AND POBLANO STRIP ON
CIABATTA BRUSHED WITH TOMATO
SAUCE AND MELTED PROVOLONE

SLICED TURKEY BREAST 11

... WITH LETTUCE, TOMATO, BACON,
TOMATO WITH GRUYERE CHEESE ON
WHOLE WHEAT

CHICKEN SALAD 10

CHOPPED CHICKEN BREAST, CELERY,
MAYO, BLACK OLIVES, PEPPERONCINI,
DURKEY'S AND ALMONDS, ON
WHOLEWHEAT BREAD

ITALIAN CUBAN 12

SLICED PORK ROAST, HAM AND
PEPPERONI WITH ONIONS, PAPRIKA,
CAYENNE, MUSTARD AND MOZARELLA
ON TOASTED SOURDOUGH BREAD