

OUR SIGNATURE COCKTAIL
THE BELLINI

Served frozen with peach nectar and champagne

baby\$4 regular.....\$6 grande.....\$9

APPETIZERS

BELLINI'S CRAB CAKES.... served with Mediterranean aioli \$10

BRUSCHETTA....grilled focaccia topped with basil pesto, fresh roma tomatoes and fresh basil \$9

PESTO PANNA FORMAGGIO...layers of cream cheese, sundried tomato pesto and basil pesto, served with toast points \$9

HOT ARTICHOKE DIP....blended with Parmesan cheese, with toast points \$9

FRIED CALAMARI....served with pomodoro sauce and Mediterranean aioli \$11

TOMATO CAPRESE...slices of fresh buffalo mozzarella, bathed in San Damiano extra virgin olive oil, layered with spinach and roma tomatoes with balsamic vinegar and a touch of basil pesto \$10

STEAMED MUSSELS....in white wine beer broth with green onions and tomatoes, garnished with grilled focaccia \$12

SIGNATURE SPECIALTIES & GRILL

CHICKEN PARMESAN

Breaded and topped with tomato-basil sauce, with melted parmesan and mozzarella, over spaghetti \$12

CHICKEN PICATTA

In lemon-white wine sauce with capers, served over capellini pasta \$12

NORWEGIAN GRILLED SALMON

Topped with orange vinaigrette, capers and tomatoes over fresh sautéed spinach tossed with capellini pasta \$15

GRILLED PORK CHOP

A bone-in pork chop, topped with sweet & sour plum mustard sauce, served over cheese risotto \$13

HAND-TOSSED PIZZAS

THE MARGHERITA

The Italian classic – olive oil and garlic topped with mozzarella, roma tomatoes slices and fresh basil leaves \$10

PEPPERONI

With mozzarella and classic red sauce \$11

TOP SHELF

Pepperoni, black olives, mushrooms, onion, green bell peppers, mozzarella and classic red sauce \$12

BURNING PIZZA

Ground beef, red pepper flakes, spicy Serrano peppers, red bell peppers, red onion, cheddar and mozzarella cheese with classic red sauce \$12

THE GRECO

Mediterranean-spiced chicken with garlic, black olives, red bell peppers, pepperoncinis, cracked black pepper, feta and mozzarella cheeses \$12

ENTRÉE SALADS

HONEY-ROASTED PECAN...our most popular salad- fresh spinach topped with parmesan-encrusted chicken breast, honeyed pecans, caramelized onions, roma tomatoes and pecorino cheese, dressed with honey-balsamic vinaigrette \$10

THE COBB....fresh romaine topped with rows of egg, black olives, roma tomatoes, gorgonzola crumbles, diced chicken breast, crumbled bacon and sliced avocado, served with garlic-balsamic vinaigrette \$10

AHI TUNA NIÇOISE....seared Ahi tuna over fresh spinach with roasted fingerling potatoes, fresh green beans, imported olives, grape tomatoes and egg, finished in our house garlic vinaigrette \$13

ROASTED BEET SALAD...citrus-roasted golden beets over spinach tossed with light-basil vinaigrette, finished with goat cheese mousse \$9

PETITE SALADS

BELLINI'S HOUSE SALAD

a mix of fresh romaine and spinach topped with diced tomatoes, red onion, cucumber, carrots and feta cheese, served with your choice of dressing...\$4.25
entrée-size with grilled chicken...\$9
entrée-size with petite grilled salmon...\$13

BELLINI'S CAESAR SALAD

a wonderful classic with fresh parmesan and croutons...\$4.25
entrée-size with grilled chicken...\$9
entrée-size with petite grilled salmon...\$13
(anchovies available upon request)

HOMEMADE SOUP

By the cup...\$3.50 By the bowl...\$5

Chef's Soup of the Day



BELLINI'S PROUDLY SERVES
SAN DAMIANO EXTRA VIRGIN
OLIVE OIL
100% TAGGIASCA MADE FROM
LOCALLY-OWNED LIGURIAN
GROVES



PASTA CLASSICS

YOUR FAVORITES AND OUR NEWEST CREATIONS

PESTO TORTELLINI....Cheese-stuffed tortellini tossed in basil pesto cream with sautéed mushrooms and tomatoes, garnished with a dollop of basil pesto \$10
With grilled chicken...\$12 With grilled shrimp...\$14

POLLO PANCETTA....Sliced grilled chicken tossed with rich Alfredo cream, fettuccine pasta, cracked black pepper and crumbled bacon \$12

MEDITERRANEAN CHICKEN FETTUCCINE

With spicy Mediterranean chicken, Mediterranean-infused Alfredo sauce and broccoli florets \$12

SPAGHETTI....Tossed with tomato-basil sauce \$7

With meat sauce...\$8 With meatballs...\$9 Add Italian sausage...\$9

THE GRECO....Sliced grilled chicken, Cracked black pepper, spicy pepperoncini peppers, diced tomatoes, black olives, red bell peppers and penne pasta tossed in a spicy Mediterranean wine sauce and garnished with crumbled feta \$11 Substitute shrimp...\$14

LINGUINE CON FRUTTI DI MARE....Shrimp, scallops and baby clams sautéed in butter and white wine, tossed with linguine pasta and pomodoro sauce, garnished with mussels \$14

LASAGNA....Bellini's special recipe made with Italian sausage, ground beef, black olives, and mushrooms \$10

CALAMARI DIABLO....Calamari sautéed in butter and garlic, tossed in spicy pomodoro sauce with black olives, artichoke hearts, and pepperoncini peppers, laid over linguine pasta \$13

LINGUINE WITH CLAMS AND CILANTRO PESTO....Baby clams sautéed in butter and garlic, tossed with linguine, tomatoes and cilantro pesto \$12



SANDWICHES

SERVED WITH PASTA SALAD OR FRENCH FRIES

BELLINI'S BURGER

Grilled to your specifications with lettuce, pickle, onion and tomatoes \$10

Add cheddar...\$1 Add 2 strips of bacon...\$1

ITALIAN MEATBALL

Our handmade meatballs on toasted French loaf, topped with tomato-basil sauce, sautéed onions and bell peppers, pepperoncinis and melted provolone cheese \$9

MEDITERRANEAN CHICKEN SANDWICH

Mediterranean-spiced chicken breast with grilled artichoke hearts, tomato, sautéed spinach and melted cheddar, on grilled wheat bread with bacon-basil mayonnaise and Bellini's sauce \$9

FLAT-IRON STEAK SANDWICH

Grilled flat-iron steak served open-faced on toasted focaccia with bacon-basil aioli, grilled tomato and provolone cheese \$12

SALMON CLUB

Seared Norwegian salmon fillet served open-faced on toasted focaccia with lemon aioli, crisp bacon, fresh lettuce and tomato \$14

BELLINI ON RYE

Turkey on marbled rye with cucumbers, red onion, cracked black pepper, provolone cheese, with tangy Bellini's sauce \$9

PORTOBELLO MUSHROOM SANDWICH

Grilled Portobello mushroom cap with bacon-basil aioli, goat cheese mousse and fresh spinach \$10