

Bellini

LUNCH

Antipasti

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|--|------|
| Whole Wheat Bruschetta Selection | \$14 |
| Grilled Vegetable Platter Zucchini, Mushroom, Fennel, Endive, Eggplant Asparagus and Peppers | \$14 |
| Burrata with Heirloom Tomatoes | \$16 |
| Italian Charcuterie and Cheese with Piadina Bread A selection of cured meats and cheeses | \$16 |
| Polpettine with Tomato Sauce | \$16 |
| Fried Mozzarella in Carrozza | \$16 |

. . . di Pesce

| | |
|---|------|
| Crudo Tasting | \$24 |
| Tuna Carpaccio with Avocado | \$22 |
| Scampi Carpaccio | \$28 |
| Smoked Salmon | \$20 |
| Grilled Octopus with Chickpea purée | \$24 |
| Dressed Lobster Sliced Avocado, Lettuce and Salsa Rosa | \$28 |
| Sea Urchin Crostini | \$21 |

Zuppe

| | |
|--------------------|------|
| Passato di verdure | \$14 |
| Zuppa del Giorno | \$14 |

Insalate

| | | | |
|--|------|---|------|
| Mixed Greens Salad with Honey Mustard Dressing | \$16 | Chicken Salad with Arugula, Artichoke and Shaved Parmesan | \$18 |
| Endive Salad with Avocado, Pear and Pecorino | \$18 | Tuna Salad with Cannellini beans, Frisée and Sweet Onion | \$18 |
| Arugula Salad with Cherry Tomatoes and Shaved Parmesan | \$16 | Scampi Salad with Butter Lettuce and Avocado | \$26 |

Panini

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|--|------|---|------|
| Mr. C Club Sandwich Grilled Chicken Breast with Lettuce, Tomato, Bacon and Mayonnaise | \$20 | Chicken Milanese with Tomato, Lettuce and Avocado | \$16 |
| Mr C. Cheeseburger | \$22 | Bellini Toast - Italian Prosciutto Cotto and Cheese | \$14 |

Pasta & Risotto

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|---------------------------------------|------|------------------------------|------|
| Pappardelle with Bellini Sauce | \$19 | Bucatini Cacio e Pepe | \$19 |
| Spinach and Ricotta Fagottini | \$19 | Mezze Maniche alla Primavera | \$19 |
| Tortelli con Ricotta di Bufala | \$19 | Classic Lasagna Bolognese | \$19 |
| Spaghetti with Sea Urchin | \$32 | Gnocchi alla Romana | \$19 |
| Tagliatelle with Saffron and Pancetta | \$22 | Risotto of the Day | m/p |
| Tagliolini with Zucchini and Scampi | \$26 | | |

Secondi

From the Land:

| | |
|---|------|
| Veal Milanese alla Parmigiana | \$30 |
| Beef Straccetti with Rosemary and Arugula | \$30 |
| Grilled New Zealand Lamb Chops with Carrot Puré | \$28 |
| Veal Scaloppine al Vino Bianco with Caponatina | \$28 |
| Pollo Rustico with Ash Potatoes | \$22 |

From the Sea:

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|--|------|
| Mixed Grilled Seafood Platter | \$54 |
| Dover Sole Filet with Baby Artichokes | \$48 |
| Branzino with Tomato Concasse', Black Olives and Parsnip Purée | \$28 |
| Sliced Tuna Steak with Cherry Tomatoes | \$32 |

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| Organic Salmon with Asparagus Purée and Mushroom Sauce | \$26 |

Bellini

Dolci

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|--|------|
| Chocolate Mousse | \$14 |
| Ricotta Cheesecake with Candied Orange | \$12 |
| Lemon Pie | \$12 |
| Tiramisu | \$12 |
| Profiteroles with Chantilly Cream | \$14 |
| Affogato al Caffé | |
| Macedonia di Frutta | \$12 |
| Sorbetto | \$12 |
| <i>Pesca</i> | |
| <i>Limone</i> | |
| <i>Mixed Berries</i> | |
| Gelato | \$12 |
| <i>Vanilla</i> | |
| <i>Chocolate</i> | |
| <i>Fiordilatte</i> | |

Caffè' e Digestivi

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|------------------|------|
| Espresso | \$5 |
| Caffé Latte | \$6 |
| Cappuccino | \$6 |
| Coffee | \$4 |
| Tea | \$4 |
| Amaro Montenegro | \$16 |
| Limoncello | \$16 |
| Grappa | \$16 |
| Cynar | \$16 |
| Fernet Branca | \$16 |