

# Bellini

LUNCH

## Antipasti

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

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

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:

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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## Dolci

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

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