

## Antipasti

<b>Baked Polenta "al Cucchiaio" con Stracchino Cheese and Crispy Mushroom</b>	<b>\$14</b>
<b>Grilled Vegetable Platter</b> Zucchini, Mushroom, Fennel, Endive, Eggplant Asparagus and Peppers	<b>\$16</b>
<b>Burrata with Heirloom Tomatoes</b>	<b>\$18</b>
<b>Italian Charcuterie &amp; Cheese with Piadina Bread</b> A selection of cured Italian meats and cheeses	<b>\$22</b>
<b>Polpettine with Tomato Sauce</b>	<b>\$18</b>
<b>Fried Mozzarella in Carrozza</b>	<b>\$16</b>
<b>Sauteed Clams "alla Veneziana"</b>	<b>\$24</b>

## . . . di Pesce

<b>Crudo Tasting</b>	<b>\$24</b>
<b>Tuna Carpaccio with Avocado</b>	<b>\$22</b>
<b>Langoustine Scampi Carpaccio</b>	<b>\$28</b>
<b>Smoked Salmon</b>	<b>\$20</b>
<b>Grilled Octopus with Eggplant purée</b>	<b>\$24</b>
<b>Dressed Lobster</b> Sliced Avocado, Lettuce and Salsa Rosa	<b>\$28</b>
<b>Sea Urchin Crostini</b>	<b>\$24</b>

## Zuppe

<b>Passato di verdure</b>	<b>\$14</b>
<b>Zuppa del Giorno</b>	<b>\$14</b>

## Insalate

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

## Panini

<b>Mr. C Club Sandwich</b> Grilled Chicken Breast with Lettuce, Tomato, Egg and Mayonnaise	<b>\$20</b>	<b>Chicken Milanese with Tomato, Lettuce and Avocado</b>	<b>\$16</b>
<b>Mr C. Cheeseburger</b>	<b>\$22</b>	<b>Tramezzini of the Day</b>	<b>\$14</b>

## Pasta & Risotto

<b>Pappardelle with Bellini Sauce</b>	<b>\$19</b>	<b>Bucatini Cacio e Pepe</b>	<b>\$22</b>
<b>Tortelli with Spinach and Ricotta</b>	<b>\$19</b>	<b>Mezze Maniche al Pomodoro Fresco</b>	<b>\$19</b>
<b>Spaghetti with Sea Urchin</b>	<b>\$32</b>	<b>Classic Lasagna Bolognese</b>	<b>\$19</b>
<b>Linguine "al Pesto" with Cherry tomatoes</b>	<b>\$22</b>	<b>Gnocchi alla Romana</b>	<b>\$19</b>
<b>Tagliatelle with Saffron and Pancetta</b>	<b>\$22</b>	<b>Risotto of the Day</b>	<b>m/p</b>
<b>Tagliolini con Gamberi Rossi e Zucchini</b>	<b>\$32</b>		
<b>Tagliardi "al Dente" con Tartufo Nero di Norcia</b>	<b>\$35</b>		

## Secondi

### From the Land:

<b>Veal Milanese alla Parmigiana</b>	<b>\$40</b>
<b>Rib Eye Tagliata with Arugula and Cherry Tomatoes</b>	<b>\$37</b>
<b>Grilled New Zealand Lamb Chops with Carrot Puré</b>	<b>\$28</b>
<b>Veal Scaloppine al Vino Bianco with Caponatina</b>	<b>\$32</b>
<b>Pollo Rustico with Ash Potatoes</b>	<b>\$22</b>

### From the Sea:

<b>Fritto Misto alla Bellini</b>	<b>\$30</b>
<b>Dover Sole Filet with Baby Artichokes</b>	<b>\$48</b>
<b>Branzino with Tomato Concasse', Black Olives and Parsnip Purée</b>	<b>\$28</b>
<b>Organic Salmon with Green &amp; White Asparagus</b>	<b>\$26</b>
<b>Sliced Tuna Steak with Cherry Tomatoes</b>	<b>\$32</b>

## Antipasti

<b>Baked Polenta "al Cucchiaino" con Stracchino Cheese and Crispy Mushroom</b>	<b>\$14</b>
<b>Grilled Vegetable Platter</b> Zucchini, Mushroom, Fennel, Endive, Eggplant Asparagus and Peppers	<b>\$16</b>
<b>Burrata with Heirloom Tomatoes</b>	<b>\$18</b>
<b>Italian Charcuterie &amp; Cheese with Piadina Bread</b> A selection of cured Italian meats and cheeses	<b>\$22</b>
<b>Polpettine with Tomato Sauce</b>	<b>\$18</b>
<b>Fried Mozzarella in Carrozza</b>	<b>\$16</b>
<b>Sauteed Clams "alla Veneziana"</b>	<b>\$24</b>

## . . . di Pesce

<b>Crudo Tasting</b>	<b>\$24</b>	
<b>Tuna Carpaccio with Avocado</b>	<b>\$22</b>	
<b>Langoustine Scampi Carpaccio</b>		<b>\$28</b>
<b>Smoked Salmon</b>	<b>\$20</b>	
<b>Grilled Octopus with Eggplant purée</b>	<b>\$24</b>	
<b>Dressed Lobster</b> Sliced Avocado, Lettuce and Salsa Rosa	<b>\$28</b>	
<b>Sea Urchin Crostini</b>	<b>\$24</b>	

## Zuppe

<b>Passato di verdure</b>	<b>\$14</b>
<b>Zuppa del Giorno</b>	<b>\$14</b>

## Insalate

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

## Pasta & Risotto

<b>Pappardelle with Bellini Sauce</b>	<b>\$19</b>	<b>Bucatini Cacio e Pepe</b>	<b>\$22</b>
<b>Tortelli with Spinach and Ricotta</b>	<b>\$19</b>	<b>Mezze Maniche al Pomodoro Fresco</b>	<b>\$19</b>
<b>Spaghetti with Sea Urchin</b>	<b>\$32</b>	<b>Classic Lasagna Bolognese</b>	<b>\$19</b>
<b>Linguine "al Pesto" with Cherry Tomatoes</b>	<b>\$22</b>	<b>Gnocchi alla Romana</b>	<b>\$19</b>
<b>Tagliatelle with Saffron and Pancetta</b>	<b>\$22</b>	<b>Risotto of the Day</b>	<b>m/p</b>
<b>Tagliolini con Gamberi Rossi e Zucchini</b>	<b>\$32</b>		
<b>Tagliardi "al Dente" con Tartufo Nero di Norcia</b>	<b>\$35</b>		

## Secondi

### From the Land:

<b>Veal Milanese alla Parmigiana</b>	<b>\$40</b>
<b>Rib Eye Tagliata with Arugula and Cherry Tomatoes</b>	<b>\$37</b>
<b>Grilled New Zealand Lamb Chops with Carrot Purée</b>	<b>\$28</b>
<b>Veal Scaloppine al Vino Bianco with Caponatina</b>	<b>\$32</b>
<b>Pollo Rustico with Ash Potatoes</b>	<b>\$22</b>

### From the Sea:

<b>Fritto Misto alla Bellini</b>	<b>\$30</b>
<b>Dover Sole Filet with Baby Artichokes</b>	<b>\$48</b>
<b>Branzino with Tomato Concassé, Black Olives and Parsnip Purée</b>	<b>\$28</b>
<b>Organic Salmon with Green &amp; White Asparagus</b>	<b>\$26</b>
<b>Sliced Tuna Steak with Cherry Tomatoes</b>	<b>\$32</b>

## Dolci

Chocolate Mousse	\$14
Crostata di Frutta	\$14
Lemon Pie	\$12
Tiramisu	\$12
Profiteroles with Chantilly Cream	\$14
Affogato al Caffè	\$12
Macedonia di Frutta	\$12
Crème Brûlée	\$12
Sorbetto	\$12
<i>Pesca</i>	
<i>Limone</i>	
<i>Mixed Berries</i>	
Gelato	\$12
<i>Vanilla</i>	
<i>Chocolate</i>	
<i>Fiordilatte</i>	

# Bellini

## *Hours of Operation*

### **Monday through Sunday**

Breakfast 7:00 am - 11:00 am

Lunch 12:00 pm - 4:00 pm

Dinner 5:00 pm - 11:00 pm