

Bellini

Antipasti

Baked Polenta "al Cucchiaino" with Stracchino Cheese and Crispy Mushrooms	\$16
Grilled Vegetable Platter Zucchini, Mushroom, Fennel, Endive, Eggplant Asparagus and Peppers	\$18
Burrata with Heirloom Tomatoes	\$19
Italian Charcuterie & Cheese with Piadina Bread A selection of cured Italian meats and cheeses	\$22
Polpettine with Tomato Sauce	\$19
Fried Mozzarella in Carrozza	\$18
Sauteed Clams "alla Veneziana"	\$24

. . . di Pesce

Crudo Tasting	\$25
Tuna Carpaccio with Avocado	\$24
Langoustine Scampi Carpaccio	\$29
Smoked Salmon	\$22
Grilled Octopus with Eggplant Purée	\$24
Dressed Lobster Sliced Avocado, Lettuce and Salsa Rosa	\$29

Zuppe

Passato di verdure	\$15
Zuppa del Giorno	\$15
Pasta & Fagioli	\$15

Insalate

Mixed Green Salad with Honey Mustard Dressing	\$18	Chicken Salad with Arugula, Artichoke and Shaved Parmesan	\$20
Endive Salad with Avocado, Pear and Pecorino	\$19	Tuna Salad with Cannellini beans, Frisee and Sweet Onion	\$20
Umbrian Lentil Salad with Butternut Squash and Baby Kale	\$22	Scampi Salad with Butter Lettuce and Avocado	\$26

Panini

Mr. C Club Sandwich Grilled Chicken Breast with Lettuce, Tomato, Egg and Mayonnaise	\$22	Chicken Milanese with Tomato, Lettuce and Avocado	\$19
Mr C. Cheeseburger	\$22	Panino with Tomato and Fresh Mozzarella	\$19

Pasta & Risotto

Pappardelle "alla Bellini"	\$22	Bucatini Cacio e Pepe	\$24
Tortelli with Spinach and Ricotta	\$22	Mezze Maniche al Pomodoro Fresco	\$22
Spaghetti alle Vongole	\$32	Classic Lasagna Bolognese	\$22
Linguine "al Pesto" with Cherry tomatoes	\$24	Gnocchi of the Day	\$22
Tagliatelle with Saffron and Pancetta	\$24	Risotto of the Day	m/p
Tagliolini con Gamberi Rossi e Zucchini	\$34		
Tagliardi "al Dente" con Tartufo Nero di Norcia	\$37		

Secondi

From the Land:

Veal Milanese alla Parmigiana	\$40
Rib Eye Tagliata with Arugula and Cherry Tomatoes	\$37
Grilled Australian Lamb Chops with Carrot Puré	\$30
Veal Scaloppine al Vino Bianco with Caponatina	\$32
Pollo Rustico with Ash Potatoes	\$26

From the Sea:

Fritto Misto alla Bellini	\$30
Dover Sole Filet with Baby Artichokes	\$48
Branzino with Tomato Concasse', Black Olives and Parsnip Purée	\$29
Organic Salmon with Green and White Asparagus	\$28
Pesce del Giorno	m/p

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Dolci

Chocolate Mousse	\$16
Crostata di Frutta	\$16
Lemon Pie	\$14
Tiramisu	\$14
Profiteroles with Chartilly Cream	\$16
Affogato al Caffè	\$14
Macedonia di Frutta	\$14
Crème Brûlée	\$14
Sorbetto	\$14
<i>Pesca</i>	
<i>Limone</i>	
<i>Mixed Berries</i>	
Gelato	\$14
<i>Vanilla</i>	
<i>Chocolate</i>	
<i>Frangipane</i>	

Ballini

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