

Bellini

FIRST COURSE

Baked Sea Scallops on Shell with

Chanterelle Mushrooms

OR

Smoked Duck Magret with

Dark Green Leaves

SECOND COURSE

Tagliardi "al Dente" with Tartufo Nero

di Norcia

THIRD COURSE

Turnedos Filet with Bernaise Sauce

OR

Filet of Turbot "alla Mugnaia"

SWEET

Panettone with Vanilla Cream and

Chocolate Foundant

Four Course 95 • Children (Ages 5-12) 45

Wine Pairing 35

Bellini

FIRST COURSE

Tartare of Organic Scottish Salmon
served with Tosazu Japanese Dressing

OR

White and Green Asparagus Salad with
Venetian Stracchino Cheese and
Fried Polenta

SECOND COURSE

Risotto with New Zealand Langoustine
Scampi and Cardoons

THIRD COURSE

Colorado Lamb Loin with
Asian Mushrooms

OR

Chilean Sea Bass with Cerignola Olives,
Oven Dried Tomatoes and Arugula Pesto

SWEET

Creme Brulee alla Bellini

Four Course 95 • Children (Ages 5-12) 45
Wine Pairing 35

KIDS PRIX FIXE MENU

Bellini

FIRST COURSE

Prosciutto Cotto di Pragra with Asiago Cheese

SECOND COURSE

Penne al Pomodoro

THIRD COURSE

Chicken Milanese with French Fries

SWEET

Individual Choco Mousse

Children (Ages 5-12) 45

A la carte menu and vegetarian options available.