

# Bellini

## Restaurant Week Menu

### *Antipasti – Choose One*

#### *Insalata di Cesare*

Crispy romaine lettuce with a homemade creamy Caesar dressing, croutons, and shaved parmigiano.

#### *Insalata Bellini*

Baby arugula, candied walnuts, provolone, and honey crisp apple in pomegranate vinaigrette dressing.

#### *Insalata di Caprese*

Buffalo mozzarella and tomato confit topped with basil pesto and Tuscan E.V.O.O.

#### *Antipasto Italiano*

Italian cured meats and cheese selections with grilled marinated vegetables and olives.

#### *Bruschetta Siciliana*

Chopped Roma tomatoes, fresh basil, red onions, E.V.O.O. and dry ricotta cheese over Tuscan bread.

### *Pasta Course – Choose One*

*Homemade pastas, gluten-free available upon request.*

#### *Ravioli di Ricotta Fresca (Vegetarian)*

Ravioli stuffed with fresh ricotta cheese served in San Marzano fondue.

#### *Penne Pecorano (Vegetarian)*

Bell peppers, onions, carrots, celery and mushroom puree braised with tomato sauce served with a touch of cream and mozzarella cheese.

#### *Casarecci Pesto*

Freeform pasta tossed in a homemade pesto sauce. (No nuts added)

#### *Gnocchi di Gorgonzola OR Sorrento*

Gnocchi served in a gorgonzola sauce **or** San Marzano fondue with diced fresh mozzarella and basil.

#### *Risotto Gamberetti*

Rock-shrimp with a light cream saffron white wine sauce.

### *Entrée – Choose One*

*Each entrée course will be served with a side of vegetable medley.*

#### *Pollo San Marco*

Sautéed chicken tender with garlic mushrooms and sundried tomato sherry wine sauce, topped with smoked mozzarella cheese.

#### *Pollo alla Livornese*

Sautéed chicken tender with wild mushrooms, scallions' touch of cream marsala wine.

#### *Vitello OR Pollo alla Parmigiana*

Freshly breaded veal **or** chicken tender, pan-fried, topped with marinara and parmigiano.

#### *Vitello Saltimbocca*

Sautéed veal medallions, spinach, prosciutto, fontina cheese in a grass-fed veal stock, red wine, fresh thyme.

#### *Sogliola Marechiaro*

Dover Sole filet pan-seared topped with a roasted garlic, butter, lemon sauce.

*Specialty Cocktail: \$14*

**Bourbon Breeze**

*Maker's 46, cardamaro, grenadine, honey, lemon, bitters.*

*[Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.]*