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 Pecoraro (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.]