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.

Follow and tag us on Instagram @bellini_ristorante_italiano.
[Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.]