

Bellini Lunch

Insalate (salad)

Soup of the Day (Ask your server)

Arugula Salad ... \$6.25

Caesar Salad ... \$5.25

Add chicken \$3.50

House Garden Salad ... \$5.25

Salmon Caesar ... \$9.25

Baby Spinach Salad ... \$5.75

Baby spinach with oranges, cherry tomato, shaved ricotta salata in an orange citronette

Antipasti (appetizer)

Antipasto ... \$7.25

Cold Hors d'oeuvres

Homemade Roasted Peppers ... \$6.00

Fresh Calamari ... \$7.25

Grilled or Fried

Tomato Bruschetta ... \$4.75

Add white anchovies \$2.00

Steamed Mussels ... \$6.50

White or Red sauce

Focaccia Panini \$6.75 (sandwich) Served with roasted potatoes

Chicken Cutlet

With broccoli rabe or spinach

Grilled Sausage

With roasted peppers

Chicken Parmigiana

Topped with Mozzarella

Grilled Salmon

With mixed greens and tomatoes

Roasted Turkey Breast

Eggplant, roasted peppers, and provolone cheese

Grilled Chicken and Portobello

Italian

Prosciutto, sopressata, fresh mozzarella, peppers and eggplant

Vegetarian

Eggplant, zucchinis, peppers, asparagus and fresh tomatoes

Homemade Pasta Fresh homemade or whole wheat pasta prepared daily

Penne Bellini ... \$9.50

Penne with mushrooms, peas and bacon in a pink cream sauce

Fusilli Lunghi ... \$9.50

Long spiral pasta with onion, smoked applewood bacon and tomato sauce

Gnocchi (Sorrento or Gorgonzola) ... \$9.75

Small dumplings made from semolina potatoes

Linguine Puttanesca ... \$9.50

Black olives, capers and anchovies in a light marinara sauce

Fettuccini Mushroom and Peas ... \$9.75

Artichokes, onions, white wine and a touch of tomato sauce

Fettuccini and Shrimp ... \$10.75

Rock shrimp sautéed in a pesto cream sauce

Pappardelle Chicken Porcini ... \$10.50

Wide pasta and diced chicken in a porcini cognac sauce

Fusilli Salmon ... \$10.50

Diced Norwegian salmon in a light brandy aurora sauce

Cheese Ravioli ... \$9.25

Filled with a ricotta cheese, light marinara sauce

Turkey Lasagna ... \$10.75

Layers of lasagna made with turkey ragu, mozzarella and marinara sauce.

Eggplant Parmigiana ... \$9.50

Secondi Piatti (Free range chicken and meats)

Grilled Fish of the Day ... Market Price

Brought daily

Shrimp Risotto ... \$12.50

In a roasted tomato sauce

Grilled Norwegian Salmon ... \$12.50

Sun-dried tomatoes, capers and a lemon white wine sauce

Chicken or Veal Pramigiana ... \$11.50/12.50

Freshly breaded topped with marinara and mozzarella over linguine pasta

Chicken Balsamico ... \$12.50

Sauteed chicken, red caramelized onion and Portobello in a balsamic vinegar reduction

Chicken Romano ... \$11.50

In a light tomato cream sauce topped with artichoke hearts and parmigiana

Chicken with Wild Mushrooms ... \$11.50

Chicken breast topped with portabella, porcini and button mushrooms in a marsala wine sauce

Chicken or Veal Saltimbocca ... \$10.25/12.50

With prosciutto, fontina cheese, spinach

Chicken Fontinella ... \$11.50

Chicken breast topped with asparagus, fontina in a pink sauce

Chicken Rollatini Rosmarino ... \$11.25

Chicken breast rolled with provolone cheese, prosciutto, grilled and finished with a mushroom and rosemary sauce

Veal Scallopine ... \$11.75

Medallions with sautéed onions, mushrooms, peppers

Veal Carciofi and Asparagi ... \$11.75

Veal medallions sautéed with asparagus and artichokes

Veal alla Pizzaiola ... \$11.75

Sautéed veal medallions, black olives, chopped tomatoes, capers and smoked mozzarella in a light marinara sauce.

Involtone di Manzo ... \$11.75

Beef tenderloins rolled around prosciutto, mozzarella and spinach in a mushroom sauce

Grilled Homemade Sausage ... \$10.75

Over a bed of sautéed broccoli rabe

Available for \$6.50 each: Side of spinach, asparagus, broccoli rabe, escarole, grilled vegetables medley

Our Chef will make every attempt to prepare a dish not found on our menu. 20% Gratuity will be added to parties of 6 or more.

[Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.]