

Bellini

Insalate (Salads)

Insalata Bellini ... \$7.95

Mixed field greens, cherry tomatoes, gorgonzola and radishes in a light Italian dressing

Insalata del Giardino ... \$5.95

Mixed field greens and cherry tomatoes in a light balsamic vinaigrette

Insalata di Cesare ... \$5.95

Crispy romaine lettuce with a home-made Caesar dressing and croutons

Add white anchovies \$2.50

Insalata di Spinaci e Arancia ... \$7.95

Baby spinach with oranges, cherry tomatoes, shaved ricotta cheese in an orange citronette

Insalata di Rucola con Noci Arrostiti ... \$9.95

Baby arugula, toasted walnuts and gorgonzola in a strawberry dressing

Antipasto Italiano ... \$12.50

Prosciutto di Parma, salami Milanese, roasted eggplant, olives, roasted peppers, Romano, grana padano and fresh mozzarella cheese

Mozzarella alla Caprese ... \$8.95

Buffalo mozzarella over beefsteak tomatoes in a basil olive oil

Antipasti (Appetizers)

Bruschetta di Pomodoro ... \$6.95

Fresh chopped tomatoes, basil, red onions, extra virgin olive oil and dry ricotta cheese

Add white anchovies for \$2.50

Frittata or Grigliata di Calamari ... \$12.95

Fresh squid grilled or fried to perfection

Pepata di Cozze ... \$11.95

Steamed mussels in a garlic white wine sauce or light tomato sauce

Escargots ... \$10.95

Escargots with sun-dried tomatoes, spinach and garlic in a cognac demi-glaze

Portobello con Skarmoza ... \$10.95

Grilled portobello mushroom topped with smoked Skarmoza cheese, in a light Porto wine sauce over grilled focaccia.

Carpaccio di Salmone ... \$10.95

Fresh smoked salmon carpaccio topped with arugula and shaved parmigiana, flavored with white truffle oil

Peperoni e Carciofi Arrostiti ... \$9.95

Home-made roasted peppers with Roman hearts of artichokes

Primi Piatti

Fresh home-made or whole-wheat pasta, prepared daily

Penne Bellini ... \$14.95

Mushrooms, peas and bacon in a blush cream nutmeg sauce

Gnocchi (Sorrento or Gorgonzola) ... \$15.95

Semolina, potatoes and fresh ricotta dumplings

Ravioli di Ricotta Fresca ... \$14.95

Home-Made Raviolis stuffed with fresh ricotta cheese served in a pesto tomato sauce with roasted pine nuts.

Penne alla Vodka ... \$14.50

Fresh basil, shallots, parmigiano and a touch of vodka in a blush sauce

Fettuccine Alfredo ... \$12.95

Add chicken \$4.50

Add shrimp \$8.50

Fusilli Lunghi all' A Matriciana ... \$15.95

Long spiral pasta, caramelized onions and applewood smoked bacon in tomato sauce

Fettuccine con Gamberetti ... \$16.95

Rock shrimp sautéed in a pesto cream sauce

Orecchiette Rape e Salciccia di Pollo ... \$16.95

Grilled chicken sausage, broccoli rabe, pine nuts and sun-dried tomato in a light tomato sauce

Fusilli con Salmone ... \$15.95

Diced Norwegian salmon in a aurora brandy sauce.

Fettuccine alla Boscaiola ... \$15.95

Artichokes, onions, peas and mushrooms with a touch of tomato sauce

Fettuccine con Bolognese ... \$16.50

Ragu of beef, carrots, celery and sweet onions in a light tomato sauce (slow cooked).

Melanzane alla Parmigiana ... \$15.95

Lightly breaded eggplant, topped with marinara & mozzarella

Add Linguine Pomodoro for 7.50

Capellini alla Positano ... \$22.95

Angel hair pasta, jumbo lump crab meat and fresh herbs in a light plump tomato sauce

Ravioli di Granchio ... \$18.95

Home-made ravioli stuffed with jumbo lump crab meat in a pesto cream sauce

Linguine alla Puttanesca ... \$14.95

Black olives, capers and anchovies in a tomato sauce

Linguine con Vongole ... \$17.95

Little neck clams in a white wine or marinara sauce

Fettuccine Integrali agli Scampi ... \$21.95

Home-made whole wheat fettuccine with jumbo shrimp in a scampi sauce

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.

Sharing charge for salad & appetizer \$4.50, for entree \$8.50

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

Bellini

Secondi Piatti

Pesce (Fish)

Grilled Fish of the Day ... Market Price

Brought in daily, grilled to perfection! Fresh fillet or whole

Spigola alla Griglia ... Market Price

Mediterranean sea bass (whole fish table side file) grilled to perfection in a saffron Sicilian sun-dried tomato sauce.

Zuppa di Pesce ... \$23.95

Fresh assortments of sautéed seafood over a bed of linguini in a white wine or light tomato sauce

Gamberoni Fra Diavolo ... \$22.95

Sautéed jumbo shrimp over a bed of linguini or vegetables

Gamberoni alla Griglia ... \$22.95

Grilled jumbo shrimp over a bed of spinach, finished in a lemon butter sauce

Salmone alla Griglia ... \$20.95

Grilled Norwegian salmon with sun-dried tomato and capers, in a lemon white wine sauce

Pollo (Free-Range Chicken)

Pollo Bellini ... \$19.95

Chicken breast topped with roasted peppers, anchovies, jumbo lump crab meat and capers in a light tomato sauce

Pollo al Balsamico di Modena ... \$18.95

Chicken breast, caramelized red onion, portobello mushroom in a 12-year aged balsamic sauce

Pollo alla Romana ... \$16.95

Chicken breast in a light tomato cream, sauce topped with artichoke hearts and parmigiano

Pollo Rollatini con Rosemarino ... \$18.95

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

Pollo alla Parmigiana ... \$16.95

Freshly breaded topped with marinara and provolone over a bed of linguini

Pollo alla Saltimbocca ... \$17.95

With prosciutto and fontina in a Chianti Classico & fresh sage sauce

Pollo con Funghi Tritati ... \$16.95

Chicken breast topped with portobello cremini and button mushrooms in a dry marsala wine sauce.

Risotto (Arborio Rice)

(Add wild-brown risotto for \$2.95)

Risotto di Carciofi e Taleggio ... \$17.95

Arborio rice with grilled roman style artichokes in a white wine sauce, finished with imported Taleggio

Risotto con Frutti di Mare ... \$23.95

Sautéed assortment of seafood over a bed of risotto finished with extra virgin olive oil

Risotto con Gamberoni ... \$22.95

Jumbo shrimp in a bed of home-made Arborio risotto with a roasted tomato sauce

Carne (Free-Range Meats)

Bisteca Bellini ... \$27.95

12 oz. New York strip steak grilled to perfection, topped with roasted peppers in a Porto wine sauce.

Vitello alla Parmigiana ... \$17.95

Freshly breaded veal topped with marinara and provolone over a bed of linguini

Vitello con Carciofi e Asparagi ... \$18.95

Sautéed veal medallions with asparagus and artichoke hearts in a light demi-glaze

Vitello con Granchio ... \$21.95

Sautéed veal medallions in a spinach lemon white wine sauce, topped with jumbo lump crab meat

Vitello Scaloppini ... \$18.95

Sautéed veal medallions with onions, mushrooms and peppers in a light tomato sauce.

Salsiccia Fatto in Casa ... \$16.95

Grilled home-made sausage over a bed of sautéed broccoli rabe

Vitello alla Saltimbocca ... \$19.95

With prosciutto and fontina in a Chianti Classico & fresh sage sauce.

Available for \$6.95 each: Side of spinach, asparagus, broccoli rabe or a medley of grilled vegetables

Side of Home-Made Pastas with Garlic and olive oil or Pomodoro sauce \$7.50.

20% gratuity will be added to parties of 6 or more.

Sharing charge for salad & appetizer \$4.50, for entree \$8.50

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