

# Bellissimo

## DINNER MENU

### APPETIZERS

<b>CARPACCIO DI CARNE</b> THINLY SLICED BEEF W/PARMESAN, ARUGULA & OLIVE OIL*	14
<b>TORETTI DI MOZZARELLA</b> TOWER OF FRESH MOZZARELLA, BASIL & TOMATOES IN A LIGHT BALSAMIC VINAIGRETTE	12
<b>PORTABELLO TARTUFATO</b> GRILLED PORTABELLO MUSHROOMS W/ FONTINA CHEESE & TRUFFLE OIL	12
<b>CALAMARI FRITTI</b> FRIED CALAMARI SERVED W/ A LIGHT MARINARA & FRESH LEMONS	14
<b>COZZE EN UMIDO</b> MUSSELS SAUTÉED IN GARLIC, OLIVE OIL, WHITE WINE, TOMATOES, FRESH BASIL & LEMON	12
<b>COTECHINO CON FAGIOLI</b> MILD ITALIAN SAUSAGE SERVED W/ CANNELLINI BEANS	12
<b>CROSTINA DI POLENTA CALAMARI</b> CALAMARI SAUTEED W/ FRESH GARLIC IN A LIGHT MARINARA SAUCE OVER POLENTA	13

### SALADS

<b>INSALATA BELLISSIMO</b> DICED ICEBURG, CUCUMBERS, TOMATO IN A RED WINE VINAIGRETTE TOPPED W/GOAT CHEESE	12
<b>INSALATA ESPINACI</b> BABY SPINACH & FRESH FENNEL W/ WALNUTS, LEMON VINAIGRETTE & SHAVED PARMESAN	12
<b>INSALATA DI RUCOLA</b> ARUGULA TOSSED IN A LIGHT BALSAMIC VINAIGRETTE TOPPED W/ THINLY SHAVED PARMESAN	12
<b>INSALATA MISTA DELLA CASA</b> MIXED ORGANIC GREENS TOSSED IN A LIGHT BALSAMIC VINAIGRETTE	10
<b>CAESAR'S SALAD</b> CHOPPED ROMAINE LETTUCE TOSSED IN AN AUTHENTIC CAESAR'S DRESSING TOPPED WITH CROUTONS AND SHAVED	10

### SOUP OF THE DAY

### PASTA

<b>LINGUINI AL FRUTTI MARE</b> W/MUSSELS, CLAMS, SHRIMP, CALAMARI & SEA SCALLOPS IN AN HERB MARINARA	29
<b>LINGUINI BELLISSIMO</b> W/ DICED SHRIMP, CHERRY TOMATOES, & PORTABELLO MUSHROOMS SAUTÉED IN VIRGIN OLIVE OIL, GARLIC & FRESH BASIL	27
<b>RAVIOLI RIPIENI AL PORTABELLO</b> HOMEMADE PASTA STUFFED WITH PORTA- BELLO MUSHROOMS IN A LIGHT HERB MARINARA	22
<b>PENNE JULIANA</b> W/PORTABELLO MUSHROOMS, GREEN PEAS, CHERRY TOMATOES, SPINACH & ZUCCHINI SAUTEED IN GARLIC, OLIVE OIL & FRESH BASIL	22
<b>FETTUCINE AL RAGU SALSICCIA CAPRINO</b> W/ RAGU OF SAUSAGE AND GOAT CHEESE	20
<b>AGNOLLOTTI AMORE</b> HOMEMADE EGG PASTA STUFFED W/ GOAT CHEESE & SPINACH IN A LIGHT CREAM GOAT CHEESE SAUCE	20
<b>CAPELLINI AL FILETTI DI POMODORI E BASILICO</b> ANGEL HAIR PASTA W/ FRESH TOMATO AND BASIL SAUCE	19
<b>GNOCCI ALLA BAVA</b> POTATO DUMPLINGS SERVED IN A FONTINA CHEESE SAUCE	19

## FISH

<b>FISH OF THE DAY</b> FRESH FISH (CHANGES DAILY)	34
<b>GAMBERI AL MODO MIO</b> JUMBO SHRIMP SAUTEED W/ GARIC, OLIVE OIL, CHERRY TOMATOES & FRESH ZUCCHINI IN A WHITE WINE LEMON SAUCE	28

## CHICKEN

<b>POLLO AL MARSALA PORTABELLO</b> BREAST OF CHICKEN SAUTEED IN MARSALA WINE WITH FRESH PORTABELLO MUSHROOMS	23
<b>POLLO CON ASPARAGUS</b> BREAST OF CHICKEN SAUTEED IN A WHITE WINE SAUCE TOPPED WITH FRESH TOMATO, ASPARAGUS AND FONTINA CHEESE	23
<b>POLLO CON SALSICCIA</b> BREAST OF CHICKEN SAUTEED WITH SAUSAGE, ONIONS, FRESH MUSHROOMS IN A LIGHT HERB MARINARA	23

## VEAL

<b>VITELLO ALLA SORRENTINA</b> SCALLOPPINE OF VEAL TOPPED WITH PROSCIUTTO, EGGPLANT, FONTINA CHEESE, WHITE WINE DEMIGLACE	27
<b>VITELLO AL PORCINI</b> SCALLOPPINE OF VEAL SAUTEED WITH PORCINI MUSHROOMS, BRANDY AND A TOUCH OF CREAM	27
<b>VITELLO AL ROSEMARINO</b> SCALLOPPINE OF VEAL SAUTEED W/ FRESH ROSEMARY IN A LEMON, BUTTER, WHITE WINE SAUCE	26
<b>INVOLTINI DI VITELLO</b> SCALLOPPINE OF VEAL STUFFED WITH PROSCIUTTO, FONTINA, FRESH ASPARAGUS IN A WHITE WINE, SHALLOT, MARINARA SAUCE	27

## MEAT

<b>FILETTO DI MANZO</b> TENDERLOIN SAUTEED WITH BAROLO WINE, SHITAKE MUSHROOMS SERVED WITH SAUTEED FRESH SPINACH AND POLENTA *	34
<b>AGNELLO AL ROSMARINO</b> RACK OF LAMB SAUTEED WITH FRESH ROSEMARY, GARLIC SERVED W/ SAUTEED SPINACH POLENTA *	34

## MENU GASTRONOMIC

5- COURSE CHEF SELECTION FOR TWO PEOPLE 109

## VEGETARIAN MENU GASTRONOMIC

5 COURSE VEGETARIAN CHEF SELECTION FOR TWO PEOPLE 85

PLEASE ASK ABOUT OUR DAILY DELICIOUS SPECIALS

ALL MAIN COURSES SERVED WITH FRESH VEGETABLES

WE OFFER GLUTEN-FREE, VEGETARIAN AND CHILD SIZED OPTIONS

*“Una Cena Senza Vïno e Come Una Giornata Senza Sol”*

\*REGARDING THE SAFETY OF THESE ITEMS, WRITTEN INFORMATION IS AVAILABLE UPON REQUEST