

# Bellissimo

## LUNCH MENU

### APPETIZERS

<b>CARPACCIO DI CARNE</b> THINLY SLICED BEEF W/PARMESAN, ARUGULA & OLIVE OIL *	12
<b>TORETTI DI MOZZARELLA</b> TOWER OF FRESH MOZZARELLA, BASIL & TOMATOES IN A LIGHT BALSAMIC VINAIGRETTE	10
<b>CALAMARI FRITTI</b> FRIED CALAMARI SERVED W/ A LIGHT MARINARA & FRESH LEMONS	12
<b>COZZE MARINARA</b> NEW ZEALAND MUSSELS SAUTEED IN OLIVE OIL, GARLIC & SPINACH W/ AN HERB WHITE WINE MARINARA	10
<b>COZZE BIANCO</b> NEW ZEALAND MUSSELS SAUTEED IN OLIVE OIL, GARLIC, CHERRY TOMATOES, FRESH BASIL & SPINACH IN A WHITE WINE LEMON SAUCE	10

### SALADS

<b>INSALATA BELLISSIMO</b> DICED ICEBURG, CUCUMBERS, TOMATO IN A RED WINE VINAIGRETTE TOPPED W/GOAT CHEESE	8
<b>INSALATA ESPINACI Y FENNEL</b> BABY SPINACH & FRESH FENNEL W/ WALNUTS, LEMON VINAIGRETTE & SHAVED PARMESAN	9
<b>CLASSIC CAESAR'S SALAD</b> CHOPPED ROMAINE LETTUCE TOSSED IN OUR DELICIOUS CAESAR'S DRESSING WITH CROUTONS AND PARMESAN CHEESE	9
<b>INSALATA DI RUCOLA</b> ARUGULA TOSSED IN ALIGHT BALSAMIC VINAIGRETTE TOPPED W/ THINLY SHAVED PARMESAN	8
<b>INSALATA MISTA</b> MIXED ORGANIC GREENS TOSSED IN A LIGHT BALSAMIC VINAIGRETTE	8
<b>INSALATA POLLO</b> MIXED ORGANIC GREENS TOSSED IN A LIGHT BALSAMIC VINAIGRETTE W/ SAUTEED CHICKEN (ENTRÉE PORTION)	14
<b>INSALATA GAMBERI</b> ORGANIC GREENS TOSSED IN A LIGHT LEMON VINAIGRETTE W/ SAUTEED SHRIMP (ENTRÉE PORTION)	17

### SOUP OF THE DAY

### PASTA

<b>AGNOLLOTTI AMORE</b> HOMEMADE EGG PASTA STUFFED W/ GOAT CHEESE & SPINACH IN A LIGHT CREAM GOAT CHEESE SAUCE	14
<b>FETTUCINE AL RAGU SALSICCIA</b> RAGU OF SAUSAGE & GOAT CHEESE	14
<b>LINGUINI VEGETARIAN</b> ZUCCHINI, RED PEPPERS, SPINACH,& CHERRY TOMATOES SAUTEED IN GARLIC, FRESH BASIL & OLIVE OIL W/ LINGUINE	14

<b>GNOCCI TOMATO</b> POTATO DUMPLINGS SERVED IN A LIGHT HERB MARINARA	14
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## PASTA (CONTINUED)

<b>PENNE PUTANESCA</b> PENNE TOSSED IN A LIGHT FRESH HERB MARINARA WITH BLACK OLIVES & ANCHOVIES	13
<b>FETTUCINE AL PESTO</b> FETTUCINE TOSSED IN OUR SPECIAL HOMEMADE PESTO TOPPED W FRESH MOZZARELLA	14
<b>LINGUINE W/ COZZE MARINARA</b> LINGUINE W/NEW ZEALAND MUSSELS SAUTEED IN OLIVE OIL, GARLIC & SPINACH W/ AN HERB WHITE WINE MARINARA	15
<b>LINGUINE W/COZZE BIANCO</b> LINGUINE W/ NEW ZEALAND MUSSELS SAUTEED IN OLIVE OIL, GARLIC, CHERRY TOMATOES, BASIL & SPINACH IN A WHITE WINE LEMON SAUCE	15

## FISH

<b>FISH OF THE DAY</b> FRESH FISH (CHANGES DAILY)	17
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## CHICKEN

<b>POLLO AL MARSALA PORTABELLO</b> BREAST OF CHICKEN SAUTEED IN MARSALA WINE W/ FRESH PORTABELLO MUSHROOMS	14
<b>POLLO CON SALSICCIA</b> BREAST OF CHICKEN SAUTEED WITH SAUSAGE, ONIONS, FRESH MUSHROOMS IN A LIGHT HERB MARINARA	14

## MEAT

<b>VITELLO AL PORCINI</b> VEAL SAUTEED WITH PORCINI MUSHROOMS, BRANDY AND A TOUCH OF CREAM	17
<b>VITELLO AL ROSEMARINO</b> VEAL SAUTEED W/ FRESH ROSEMARY IN A LEMON, BUTTER, WHITE WINE SAUCE	16
<b>INVOLTINI DI VITELLO</b> VEAL STUFFED WITH PROSCIUTTO, FONTINA & FRESH ASPARAGUS IN A WHITE WINE, SHALLOT, MARINARA SAUCE	17

## MENU GASTRONOMIC

<b>CHEF'S CHOICE 3-COURSE MENU</b> THAT CHANGES DAILY	22
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## SIDE OPTIONS

<b>SIDE OF FRESH VEGETABLES</b>	7
<b>SIDE OF PASTA</b>	7

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