

BELLISSIMO

WINTER RESTAURANT WEEK 2022
DINNER
JANUARY 17TH - 23RD

FIRST COURSE

INSALATA MISTA ORGANIC MIXED GREENS IN A FLAVORFUL BALSAMIC VINAIGRETTE

CROSTINO POLENTA WITH CALAMARI, BASIL, GARLIC, CHERRY TOMATOES IN A WHITE WINE TOMATO SAUCE

SOUP OF THE DAY

CLASSIC CAESAR'S SALAD W/ SHAVED PARMESAN & FRESHLY BAKED CROUTONS

ITALIAN SAUSAGE CON FAGIOLI ITALIAN SAUSAGE W/ TASTY CANNELLINI BEANS

TORRETTO MOZZARELLA TOWER OF FRESH MOZZARELLA, FRESH BASIL & TOMATOES IN A LIGHT BALSAMIC VINAIGRETTE

****ADD A GLASS OF PROSECCO! \$10.00**

SECOND COURSE

FISH OF DAY

CRABMEAT RAVIOLI SPINACH PASTA STUFFED WITH CRABMEAT IN LOBSTER CREAM SAUCE GARNISHED WITH BLACK TIGER SHRIMP

VEAL PORCINI WITH PORCINI MUSHROOMS, SHALLOTS IN A BRANDY DEMIGLACE

CHICKEN FLORENTINA IN A BECHAMEL SAUCE W/ FRESH SPINACH & FONTINA CHEESE

CHICKEN MARSALA SAUTEED WITH PORTOBELLO MUSHROOMS IN MARSALA DEMIGLACE

PORTOBELLO MUSHROOM RAVIOLI IN A LIGHT HERB MARINARA SAUCE

FETTUCINE RAGU PASTA W/ RAGU OF SAUSAGE & GOAT CHEESE

LINGUINE W/SHRIMP & SCALLOPS IN A LIGHT HERB MARINARA

BRAISED LAMB SHANK OVER PARPADELLE PASTA

THIRD COURSE

TIRAMISU

DARK CHOCOLATE MOUSSE W/TOUCH OF FRANGELICO

STRAWBERRIES ZABAGLIONE

CANNOLI

CHEESECAKE W/ STRAWBERRY SAUCE

\$40 PER PERSON

BELLISSIMO

WINTER RESTAURANT WEEK 2022

LUNCH

JANUARY 17TH-23RD

FIRST COURSE

INSALATA MISTA ORGANIC MIXED GREENS IN A BALSAMIC VINAIGRETTE

SAUSAGE WITH POLENTA W/ MILD SAUSAGE, CHERRY TOMATOES , BASIL IN A WHITE WINE TOMATO SAUCE

SOUP OF THE DAY

CLASSIC CAESAR'S SALAD W/ SHAVED PARMESAN & FRESHLY BAKED CROUTON

TORRETTO MOZZARELLA W/FRESH MOZZARELLA, BASIL, TOMATOES IN A VINAIGRETTE

**** ADD A GLASS OF PROSECCO! \$10.00**

SECOND COURSE

FISH OF DAY

CHICKEN FLORENTINA IN A BECHAMEL SAUCE WITH FRESH SPINICH AND FONTANA CHEESE

CHICKEN MARSALA W PORTOBELLO MUSHROOMS IN A MARSALA DEMIGLACE

LINGUINE VEGETARIAN PASTA WITH FRESH VEGETABLES, OLIVE OIL & GARLIC

FETTUCINE RAGU PASTA W/ RAGU OF SAUSAGE & GOAT CHEESE

GNOCCHI MARINARA POTATO DUMPLINGS TOSSED IN A LIGHT HERB MARINARA SAUCE

CHEESE TORTELLINI IN A VODKA, TOMATO AND CREAM SAUCE

THIRD COURSE

TIRAMISU

DARK CHOCOLATE MOUSSE W/TOUCH OF FRANGELICO

STRAWBERRIES ZABAGLIONE

CANNOLI

CHEESECAKE W/ A STRAWBERRY SAUCE

\$25 PER PERSON