

# BELLISSIMO

FAIRFAX CITY RESTAURANT WEEK

2022

DINNER MENU

## FIRST COURSE

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**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

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

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

## SECOND COURSE

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**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/MIDDLE NECK CLAMS** IN A GARLIC, WHITE WINE CLAM SAUCE W/CHERRY TOMATOES

**BRAISED LAMB SHANK** OVER PARPADELLE PASTA

**PARPADELLE W/ SMOKED SALMON** IN A CREAM SAUCE

## THIRD COURSE

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**TIRAMISU**

**DARK CHOCOLATE MOUSSE** W/TOUCH OF FRANGELICO

**CANNOLI**

**CHEESECAKE** W/ STRAWBERRY SAUCE

**\$35 PER PERSON**

FOR 3 COURSES

# BELLISSIMO

FAIRFAX CITY RESTAURANT WEEK

2022

LUNCH MENU

\*CHOOSE TWO COURSES

## FIRST COURSE

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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

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

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

## SECOND COURSE

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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

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TIRAMISU

DARK CHOCOLATE MOUSSE W/TOUCH OF FRANGELICO

CHEESECAKE W/ A STRAWBERRY SAUCE

\$20 PER PERSON  
FOR TWO COURSES