

Bellissimo

DINNER MENU

APPETIZERS

CARPACCIO DI CARNE THINLY SLICED BEEF W/SHAVED PARMESAN, ARUGULA & OLIVE OIL*	15
TORETTI DI MOZZARELLA TOWER OF FRESH MOZZARELLA, FRESH BASIL & TOMATOES IN A LIGHT BALSAMIC VINAIGRETTE	14
PORTABELLO TARTUFATO GRILLED PORTABELLO MUSHROOMS W/ FONTINA CHEESE	14
CALAMARI FRITTI FRIED CALAMARI SERVED W/ A LIGHT MARINARA & FRESH LEMONS	15
COZZE EN UMIDO NEW ZEALAND MUSSELS SAUTÉED IN GARLIC, OLIVE OIL, WHITE WINE, TOMATOES, FRESH BASIL & LEMON	15
COTECHINO CON FAGIOLI MILD ITALIAN SAUSAGE SERVED W/ CANNELLINI BEANS	14
CROSTINA DI POLENTA CALAMARI CALAMARI SAUTEED W/ FRESH GARLIC IN A LIGHT MARINARA SAUCE OVER POLENTA	15

SALADS

INSALATA BELLISSIMO DICED ICEBURG, CUCUMBERS, TOMATO IN A RED WINE VINAIGRETTE TOPPED W/GOAT CHEESE	12
INSALATA ESPINACI BABY SPINACH & FRESH FENNEL W/ WALNUTS, LEMON VINAIGRETTE & SHAVED PARMESAN	12
INSALATA DI RUCOLA ARUGULA TOSSED IN A LIGHT BALSAMIC VINAIGRETTE TOPPED W/ THINLY SHAVED PARMESAN	12
INSALATA MISTA DELLA CASA MIXED ORGANIC GREENS TOSSED IN A LIGHT BALSAMIC VINAIGRETTE	11
CAESAR'S SALAD CHOPPED ROMAINE LETTUCE TOSSED IN AN AUTHENTIC CAESAR'S DRESSING TOPPED WITH CROUTONS AND SHAVED PARMESAN	11

SOUP OF THE DAY

PASTA

LINGUINI FRUTTI MARE W/ MUSSELS, CLAMS, SHRIMP, CALAMARI & SEA SCALLOPS IN AN HERB MARINARA	32
LINGUINI BELLISSIMO W/ DICED SHRIMP, CHERRY TOMATOES, & PORTABELLO MUSHROOMS SAUTÉED IN VIRGIN OLIVE OIL, GARLIC & FRESH BASIL	29
RAVIOLI RIPIENI AL PORTABELLO HOMEMADE PASTA STUFFED WITH PORTABELLO MUSHROOMS IN A LIGHT HERB MARINARA	23
PENNE JULIANA W/PORTABELLO MUSHROOMS, GREEN PEAS, CHERRY TOMATOES, SPINACH & ZUCCHINI SAUTEED IN GARLIC, OLIVE OIL & FRESH BASIL	22
FETTUCINE AL VEAL RAGU RAGU OF VEAL TOPPED W/ GOAT CHEESE	22
AGNOLLOTTI AMORE HOMEMADE EGG PASTA STUFFED W/ GOAT CHEESE & SPINACH IN A LIGHT CREAM GOAT CHEESE SAUCE	23
CAPELLINI AL FILETTI DI POMODORI E BASILICO ANGEL HAIR PASTA W/ FRESH TOMATO AND BASIL SAUCE	21
GNOCCI ALLA BAVA POTATO DUMPLINGS SERVED IN A FONTINA CHEESE SAUCE	21

FISH

FISH OF THE DAY FRESH FISH (CHANGES DAILY)	34
GAMBERI AL MODO MIO JUMBO SHRIMP SAUTEED W/ GARLIC, OLIVE OIL, CHERRY TOMATOES & FRESH ZUCCHINI IN A WHITE WINE LEMON SAUCE	30

CHICKEN

POLLO AL MARSALA PORTABELLO BREAST OF CHICKEN SAUTEED IN MARSALA WINE WITH FRESH PORTABELLO MUSHROOMS	24
POLLO CON ASPARAGUS BREAST OF CHICKEN SAUTEED IN A WHITE WINE SAUCE TOPPED WITH FRESH TOMATO, ASPARAGUS, AND FONTINA CHEESE	24
POLLO CON SALSICCIA BREAST OF CHICKEN SAUTEED WITH SAUSAGE, ONIONS, FRESH MUSHROOMS IN A LIGHT HERB MARINARA	24

VEAL

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

MEAT

FILETTO DI MANZO TENDERLOIN SAUTEED WITH BAROLO WINE, SHITAKE MUSHROOMS SERVED WITH SAUTEED FRESH SPINACH AND POLENTA *	35
AGNELLO AL ROSMARINO RACK OF LAMB SAUTEED WITH FRESH ROSEMARY, GARLIC SERVED W/ SAUTEED SPINACH POLENTA *	35

MENU GASTRONOMIC

5- COURSE CHEF SELECTION FOR TWO PEOPLE 119

VEGETARIAN MENU GASTRONOMIC

5 COURSE VEGETARIAN CHEF SELECTION FOR TWO PEOPLE 90

**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 VÍno e Come Una Giornata Senza Sol”

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