

Bellissimo

LUNCH MENU

APPETIZERS

CARPACCIO DI CARNE THINLY SLICED BEEF W/PARMESAN, ARUGULA & OLIVE OIL *	13
TORETTI DI MOZZARELLA TOWER OF FRESH MOZZARELLA, BASIL & TOMATOES IN A LIGHT BALSAMIC VINAIGRETTE	11
CALAMARI FRITTI FRIED CALAMARI SERVED W/ A LIGHT MARINARA & FRESH LEMONS	13
COZZE MARINARA NEW ZEALAND MUSSELS SAUTEED IN OLIVE OIL, GARLIC & SPINACH W/ AN HERB WHITE WINE MARINARA	12
COZZE BIANCO NEW ZEALAND MUSSELS SAUTEED IN OLIVE OIL, GARLIC, CHERRY TOMATOES, FRESH BASIL & SPINACH IN A WHITE WINE LEMON SAUCE	12

SALADS

INSALATA BELLISSIMO DICED ICEBURG, CUCUMBERS, TOMATO IN A RED WINE VINAIGRETTE TOPPED W/GOAT CHEESE	10
INSALATA ESPINACI Y FENNEL BABY SPINACH & FRESH FENNEL W/ WALNUTS, LEMON VINAIGRETTE & SHAVED PARMESAN	10
CLASSIC CAESAR'S SALAD CHOPPED ROMAINE LETTUCE TOSSED IN OUR DELICIOUS CAESAR'S DRESSING WITH CROUTONS SHAVED PARMESAN CHEESE	10
INSALATA DI RUCOLA ARUGULA TOSSED IN ALIGHT BALSAMIC VINAIGRETTE TOPPED W/ THINLY SHAVED PARMESAN	10
INSALATA MISTA MIXED ORGANIC GREENS TOSSED IN A LIGHT BALSAMIC VINAIGRETTE	10
INSALATA POLLO MIXED ORGANIC GREENS TOSSED IN A LIGHT BALSAMIC VINAIGRETTE W/ SAUTEED CHICKEN (ENTRÉE PORTION)	16
INSALATA GAMBERI ORGANIC GREENS TOSSED IN A LIGHT LEMON VINAIGRETTE W/ SAUTEED SHRIMP (ENTRÉE PORTION)	18

SOUP OF THE DAY

PASTA

AGNOLLOTTI AMORE HOMEMADE EGG PASTA STUFFED W/ GOAT CHEESE & SPINACH IN A LIGHT CREAM GOAT CHEESE SAUCE	16
FETTUCINE AL VEAL RAGU RAGU OF VEAL & GOAT CHEESE	15
LINGUINI VEGETARIAN ZUCCHINI, ONIONS, PORTABELLO MUSHROOMS, SPINACH & CHERRY TOMATOES SAUTEED IN GARLIC, FRESH BASIL & OLIVE OIL W/ LINGUINE	15

GNOCCI TOMATO POTATO DUMPLINGS SERVED IN A LIGHT HERB MARINARA	15
PENNE PUTTANESCA PENNE TOSSED IN A LIGHT FRESH HERB MARINARA WITH BLACK OLIVES, CAPERS & ANCHOVIES	14
FETTUCINE AL PESTO FETTUCINE TOSSED IN OUR SPECIAL HOMEMADE PESTO SAUCE TOPPED W/ FRESH MOZZARELLA	16
LINGUINE W/ COZZE MARINARA LINGUINE W/NEW ZEALAND MUSSELS SAUTEED IN OLIVE OIL, GARLIC & SPINACH W/ AN HERB WHITE WINE MARINARA	17
LINGUINE W/COZZE BIANCO LINGUINE W/ NEW ZEALAND MUSSELS SAUTEED IN OLIVE OIL, GARLIC, CHERRY TOMATOES, BASIL & SPINACH IN A WHITE WINE LEMON SAUCE	17

FISH

FISH OF THE DAY FRESH FISH (CHANGES DAILY)	18
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CHICKEN

POLLO AL MARSALA PORTABELLO BREAST OF CHICKEN SAUTEED IN MARSALA WINE W/ FRESH PORTABELLO MUSHROOMS	16
POLLO CON SALSICCIA BREAST OF CHICKEN SAUTEED WITH SAUSAGE, ONIONS, FRESH MUSHROOMS IN A LIGHT HERB MARINARA	16

MEAT

VITELLO AL PORCINI VEAL SAUTEED WITH PORCINI MUSHROOMS, SHALLOTS, BRANDY AND A TOUCH OF CREAM	18
VITELLO AL ROSEMARINO VEAL SAUTEED W/ FRESH ROSEMARY IN A LEMON, BUTTER, WHITE WINE SAUCE	18
INVOLTINI DI VITELLO VEAL STUFFED WITH PROSCIUTTO, FONTINA & FRESH ASPARAGUS IN A WHITE WINE, SHALLOT, MARINARA SAUCE	18

MENU GASTRONOMIC

CHEF'S CHOICE 3-COURSE MENU CHANGES DAILY	25
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SIDE OPTIONS

SIDE OF FRESH VEGETABLES	7
SIDE OF PASTA	7

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