

BELLISSIMO

FAIRFAX CITY SUMMER RESTAURANT WEEK 2022

AUGUST 29TH - SEPTEMBER 4TH

DINNER

*CHOOSE 3 COURSES

FIRST COURSE

SOUP OF THE DAY

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

INSALATA ARUGULA ORGANIC ARUGULA TOSSED IN A LIGHT BALSAMIC VINAIGRETTE
TOPPED W/ SHAVED PARMESAN

ITALIAN SAUSAGE CON FAGIOLI ITALIAN SAUSAGE SAUTEED W GARLIC, FRESH BASIL
& TOMATOES WITH TASTY CANNELLINI BEANS

BURRATA ITALIAN COW MILK CHEESE BREADED WITH A LIGHT MARINARA GARNISHED WITH
ARUGULA

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

****ADD A GLASS OF PROSECCO OR
HOUSE WINE ! \$10.00**

SECOND COURSE

FISH OF DAY

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

CHICKEN MARSALA SAUTEED WITH PORTOBELLO MUSHROOMS IN MARSALA
DEMIGLACE

VEAL PORCINI WITH PORCINI MUSHROOMS, SHALLOTS IN A BRANDY CREAM DEMIGLACE

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

GNOCCHI MARINARA POTATO DUMPLINGS TOSSED IN A LIGHT HERB MARINARA SAUCE

AGNOLOTTI AMORE HOMEMADE EGG PASTA STUFFED W/ GOAT CHEESE & SPINACH IN A
FLAVORFUL GOAT CHEESE CREAM SAUCE

FETTUCINE VEAL RAGU PASTA W/ RAGU OF VEAL TOPPED WITH GOAT CHEESE

BRAISED LAMB SHANK OVER PARPADELLE PASTA

THIRD COURSE

TIRAMISU

DARK CHOCOLATE MOUSSE W/TOUCH OF FRANGELICO

CANNOLI

CHEESECAKE W/ FRESH STRAWBERRY PUREE

***3 COURSE MENU FOR \$35**

BELLISSIMO

FAIRFAX CITY SUMMER RESTAURANT WEEK 2022

AUGUST 29TH- SEPTEMBER 4TH

LUNCH MENU

*CHOOSE TWO COURSES

FIRST COURSE

INSALATA ARUGULA ORGANIC ARUGULA TOSSED IN A LIGHT BALSAMIC VINAIGRETTE
TOPPED W/ SHAVED PARMESAN

BURRATA ITALIAN COW MILK CHEESE BREADED WITH A LIGHT MARINARA GARNISHED WITH
ARUGULA

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

**** ADD A GLASS OF PROSECCO OR
HOUSE WINE ! \$10.00**

SECOND COURSE

FISH OF DAY

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

CHICKEN MARSALA W PORTABELLO MUSHROOMS IN A MARSALA DEMIGLACE

PORTABELLO MUSHROOM RAVIOLI IN A LIGHT HERB MARINARA SAUCE

LINGUINE VEGETARIAN PASTA WITH FRESH VEGETABLES, OLIVE OIL & GARLIC

CHEESE TORTELLINI IN A VODKA, TOMATO AND CREAM SAUCE

FETTUCINE VEAL RAGU PASTA W/ VEAL RAGU TOPPED W/ GOAT CHEESE

THIRD COURSE

TIRAMISU

DARK CHOCOLATE MOUSSE W/TOUCH OF FRANGELICO

CANNOLI

CHEESECAKE W/ A FRESH STRAWBERRY PUREE

***2 COURSE MENU FOR \$20**

