

BELLISSIMO

RAMW WINTER RESTAURANT WEEK 2023
DINNER
JANUARY 16TH - 22ND

FIRST COURSE

SOUP OF THE DAY

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

INSALATA MIXTA ORGANIC MIXED GREENS TOSSED IN A LIGHT BALSAMIC VINAIGRETTE

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

TORRETTO 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

\$40 PER PERSON

BELLISSIMO

RAMW WINTER RESTAURANT WEEK 2023

LUNCH

JANUARY 16TH- 23RD

FIRST COURSE

INSALATA MIXTA ORGANIC MIXED GREENS TOSSED IN A LIGHT BALSAMIC VINAIGRETTE

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 PORTOBELLO 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

\$25 PER PERSON