

# BELLISSIMO

MOTHER'S DAY WEEKEND  
SATURDAY AND SUNDAY, MAY 13<sup>TH</sup> & 14<sup>TH</sup>  
2023

\*ADD A GLASS OF PROSECCO

10

## APPETIZERS

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SOUP OF THE DAY

10

FRIED CALAMARI SERVED W/ HERB MARINARA & FRESH LEMONS

14

BLACK TIGER SHRIMP WITH PANCETTA SAUTEED SHRIMP TOPPED W/  
PANCETTA IN A GARLIC BUTTER  
SAUCE

14

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

13

CLASSIC CAESAR'S SALAD

10

MIXED GREENS SALAD MIXED ORGANIC GREENS TOSSED IN A LIGHT  
BALSAMIC VINAIGRETTE

10

ARUGULA SALAD MIXED WITH A LIGHT VINAIGRETTE

10

BURRATA W/ MARINERA BREADED ITALIAN COW MILK CHEESE SERVED WITH  
AN HERB MARINARA

13

## ENTREES

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CHICKEN GRANCHIOLI W/ CRABMEAT, FRESH HERBS, PLUM TOMATOES, AND FONTINA  
CHEESE IN A WHITE WINE SAUCE

26

PAN-SEARED FISH OF THE DAY

34

VEAL PORCINI SCALLOPPINE OF VEAL SAUTEED WITH PORCINI MUSHROOMS, SHALLOTS &  
BRANDY WITH A TOUCH OF CREAM

34

LINGUINI CAPRESE W/ LOBSTER TAIL, SHRIMP, SEA SCALLOPS & MUSSELS IN AN  
HERB, DICED TOMATOES AND WHITE WINE SAUCE WITH A TOUCH OF MARINARA

45

CRABMEAT RAVIOLI W/ A LOBSTER CREAM SAUCE GARNISHED W/  
TIGER SHRIMP

36

RACK OF LAMB RACK OF LAMB SAUTEED WITH FRESH ROSEMARY, GARLIC IN A WHITE  
WINE DEMIGLACE SERVED OVER POLENTA & SPINACH

36

PORTABELLO MUSHROOM RAVIOLI IN AN HERB MARINARA

26

PENNE JULIANI SAUTÉED W/ GREEN SQUASH, MUSHROOMS, CHERRY TOMATOES,  
FRESH SPINACH & ONIONS

25

OSSO BUCCO MILANESE BRAISED VEAL SHANKS WITH VEGETABLES IN A WHITE WINE  
TOMATO DEMIGLACE SERVED OVER SAFFRON RICE

36

\*KID'S MENU: ASK YOUR SERVER

## DESSERTS

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TIRAMISU

DARK CHOCOLATE MOUSSE W/ A TOUCH OF FRANGELICO  
CHEESECAKE W/STRAWBERRIES  
CANNOLI