

# BELLISSIMO

RAMW & FAIRFAX CITY SUMMER RESTAURANT WEEK 2023  
DINNER MENU

## FIRST COURSE

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### 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

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### 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 SINATRA** WITH MUSHROOMS, SHALLOTS, PROSCIUTTO HAM, FRESH SPINACH, FONTINA CHEESE IN A WHITE WINE DEMIGLACE

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

**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

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TIRAMISU

DARK CHOCOLATE MOUSSE W/TOUCH OF FRANGELICO

CANNOLI

CHEESECAKE W/ FRESH STRAWBERRY PUREE

**\$40 PER PERSON**

# BELLISSIMO

RAMW & FAIRFAX CITY SUMMER RESTAURANT WEEK 2023  
LUNCH MENU

## FIRST COURSE

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**BURRATA** FRESH CREAMY MOZZARELLA BURRATA BOWL W/ MIXED GREENS, TOMATOES, OLIVE OIL, BASIL & AGED BALSAMIC

**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

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**FISH OF DAY**

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

**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

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**TIRAMISU**

**DARK CHOCOLATE MOUSSE W/TOUCH OF FRANGELICO**

**CANNOLI**

**CHEESECAKE** W/ A FRESH STRAWBERRY PUREE

**\$25 PER PERSON**