

BELLISSIMO

EASTER MENU (3 COURSES) 2024

FIRST COURSE: YOUR CHOICE OF APPETIZERS

CREAM OF ASPARAGUS SOUP

SHRIMP & PANCETTA OVER POLENTA

EGGPLANT FLORENTINA TOPPED W/ FRESH SPINACH & BECHAMEL W/ FONTINA CHEESE

BREADED BURRATTA SERVED WARM W/ AN HERB MARINARA & GARNISHED W/ARUGULA

FRIED CALAMARI W/LIGHT HERB MARINARA & LEMONS

SMOKED SALMON W/CAPERS, ONIONS DRIZZLED W/ OLIVE OIL

CLASSIC CAESAR'S SALAD W/SHREDDED PARMESAN & CROUTONS

MIXED ORGANIC GREENS SALAD IN A BALSAMIC VINAIGRETTE

ARUGULA SALAD MIXED WITH A BALSAMIC VINAIGRETTE

ENTREES: YOUR CHOICE OF ENTREES

ROASTED HAM IN A HONEY GLAZE SERVED W/PUREED BUTTERMILK POTATOES & FRESH GREEN BEANS 49

ROCKFISH ROSEMARINO PAN-SEARED W/ A WHITE WINE, BUTTER & FRESH ROSEMARY SAUCE 60

RACK OF LAMB PAN SEARED W/ FRESH ROSEMARY, GARLIC IN A RED WINE DEMIGLACE OVER SPINACH 65

LOBSTER TAIL FRA-DIAVOLA SEA SCALLOPS, SHRIMP OVER LINGUINI IN A SPICY MARINARA 70

EGGPLANT PARMIGIAN LIGHTLY BREADED EGGPLANT BAKED W/TOMATO SAUCE, MOZZARELLA & PARMESAN CHEESE SERVED W/ FETTUCINE 46

CRABMEAT RAVIOLI W/BLACK TIGER SHRIMP AND LOBSTER CREAM SAUCE 65

PARPADELLE W/ SMOKED SALMON W/FRESH PEAS TOSSED IN A CREAM SAUCE 52

OSSO BUCCO MILANESE BRAISED VEAL SHANKS W/VEGETABLES IN A WHITE WINE TOMATO DEMIGLACE SERVED OVER SAFFRON RICE 65

CHICKEN FLORENTINA SAUTEED CHICKEN BREAST TOPPED W/ FRESH SPINACH & BECHAMEL W/ FONTINA CHEESE 52

VEAL NAPOLI W/PROSCIUTTO HAM, FRESH MOZZARELLA, PLUM TOMATOES & HERBS 62

PORTABELLO RAVIOLI WITH A FRESH HERB MARINARA 46

DESSERTS (YOUR CHOICE OF DESSERTS)

TIRAMISU

DARK CHOCOLATE MOUSSE W/ TOUCH OF FRANGELICO

CHEESECAKE W/ STRAWBERRIES

VANILLA GELATO

RASPBERRY SORBET

HAPPY EASTER!

***TIPS, TAXES NOT INCLUDED, MENU VALID FOR ONE PERSON ONLY
*NO SUBSTITUTIONS FOR EASTER MENU PLEASE!**

HAPPY EASTER!

WE ARE GRATEFUL FOR YOUR BUSINESS!