



BELLISSIMO

DINNER MENU
\$65 PER PERSON | THREE COURSES

FIRST COURSE

CHILLED GAZPACHO

CREAM OF CARROT & GINGER SOUP

SMOKED SALMON SERVED WITH CAPERS, ONIONS, LEMON JUICE & OLIVE OIL

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

FRIED CALAMARI W/ FRESH LEMONS AND HERB MARINARA

INSALATA MIXTA ORGANIC MIXED GREENS TOSSED IN A LIGHT BALSAMIC VINAIGRETTE

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

****ADD A GLASS OF PROSECCO OR
HOUSE WINE FOR \$10
** ADD A BOTTLE OF HOUSE WINE FOR \$28**

SECOND COURSE

FISH OF THE DAY

LOBSTER TAIL FRA-DIAVOLA SEAS SCALLOPS, MUSSELS SHRIMP, LINGUINE IN A SPICY MARINARA

FILET MIGNON IN A PORCINI WINE SAUCE W/ POLENTA AND FRESH SAUTEED SPINACH

DUCK BREAST AL PORTO OVER FLUFFY, PUREED POTATOES W/ SAUTEED SPINACH & GARLIC IN A PORT WINE SAUCE

VEAL NAPOLI SCALOPPINE OF VEAL W/ PROSCIUTTO, FRESH MOZZARELLA, FRESH HERBS & PLUM TOMATOES

LOBSTER RAVIOLI IN A MASCARPONE CREAM SAUCE

PARPADELLE W/ SMOKED SALMON & PEAS IN A LIGHT CREAM SAUCE

THIRD COURSE

TIRAMISU

DARK CHOCOLATE MOUSSE W/TOUCH OF FRANGELICO

CANNOLI

CHEESECAKE W/ FRESH STRAWBERRY PUREE

***TIPS, TAXES NOT INCLUDED. MENU VALID FOR ONE PERSON ONLY
*NO SUBSTITUTIONS DURING RESTAURANT WEEK PLEASE!**

SCAN THE QR CODE AND PROVIDE FEEDBACK FOR A CHANCE TO WIN:





BELLISSIMO

DINNER MENU
\$40 PER PERSON | THREE COURSES

FIRST COURSE

CHILLED GAZPACHO

CREAM OF CARROT & GINGER SOUP

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 FOR \$10**

**** ADD A BOTTLE OF HOUSE WINE FOR \$28**

SECOND COURSE

FISH OF THE DAY

SPICY SEA SCALLOPS & SHRIMP OVER LINGUINE AND HERB MARINARA

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

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

LAMB SHANK MILANESE OVER PARPADELLE PASTA

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

CHICKEN MARSALA SAUTEED WITH PORTOBELLO MUSHROOMS IN MARSALA DEMIGLACE

THIRD COURSE

TIRAMISU

DARK CHOCOLATE MOUSSE W/TOUCH OF FRANGELICO

CANNOLI

* TIPS, TAXES NOT INCLUDED. MENU VALID FOR ONE PERSON ONLY

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SCAN THE QR CODE AND PROVIDE FEEDBACK FOR A CHANCE TO WIN:





BELLISSIMO

LUNCH MENU
\$25 PER PERSON | TWO COURSES
(CHOOSE 1 ENTRÉE & 1 FIRST COURSE OR DESSERT)

FIRST COURSE

CHILLED GAZPACHO

CREAM OF CARROT & GINGER SOUP

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

SAUSAGE WITH POLENTA W/ MILD SAUSAGE, CHERRY TOMATOES , BASIL IN A WHITE WINE TOMATO SAUCE

MIXED ORGANIC GREENS SALAD W/ BALSAMIC VINAIGRETTE

****ADD A GLASS OF PROSECCO OR HOUSE WINE FOR \$10**

****ADD BOTTLE HOUSE WINE FOR \$28**

SECOND COURSE

TILAPIA FRANCESCA DIPPED IN EGG BATTER W/ A LEMON BUTTER WHITE WINE SAUCE

CHICKEN MARSALA W PORTOBELLO MUSHROOMS IN A MARSALA DEMIGLACE

GNOCCHI MARINARA POTATO DUMPLING N 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

* TIPS, TAXES NOT INCLUDED. MENU VALID FOR ONE PERSON ONLY
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SCAN THE QR CODE AND PROVIDE FEEDBACK FOR A CHANCE TO WIN:





BELLISSIMO

LUNCH MENU
\$35 PER PERSON | THREE COURSES

FIRST COURSE

CHILLED GAZPACHO

CREAM OF CARROT & GINGER SOUP

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

FRIED CALAMARI SERVED WITH AN HERB MARINARA & FRESH LEMONS

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

MIXED ORGANIC GREENS SALAD W/ BALSAMIC VINAIGRETTE

****ADD A GLASS OF PROSECCO OR HOUSE WINE FOR \$10
ADD BOTTLE HOUSE WINE FOR \$28

SECOND COURSE

SALMON PAN-SEARED IN A WHITE WINE, LEMON BUTTER SAUCE

LINGUINE WITH CLAMS

VEAL RAVIOLI IN A LIGHT HERB MARINARA

CHICKEN PARMESAN

GNOCCHI IN A PESTO CREAM SAUCE

EGGPLANT PARMESAN

THIRD COURSE

TIRAMISU

DARK CHOCOLATE MOUSSE W/TOUCH OF FRANGELICO

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