

BELLISSIMO

WINTER RESTAURANT WEEK 2025
DINNER MENU
\$40 PER PERSON

FIRST COURSE

CREAM OF BROCCOLI SOUP

PASTA FAGIOLI 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

EGGPLANT FLORENTINA W/SPINACH, MOZZARELLA CHEESE IN A BECHAMEL SAUCE

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 HOUSE WINE FOR \$32/BOTTLE

SECOND COURSE

FISH OF DAY

SPICY TIGER SHRIMP SAUTEED OVER LINGUINE IN AN HERB MARINARA

CRABMEAT RAVIOLI SPINACH PASTA STUFFED WITH CRABMEAT IN LOBSTER CREAM SAUCE

VEAL PORCINI SCALLOPINE 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

\$40 PER PERSON

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

BELLISSIMO

WINTER RESTAURANT WEEK 2024

LUNCH MENU

\$25 PER PERSON

FIRST COURSE

CREAM OF BROCCOLI SOUP

PASTA FAGIOLI 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 \$32**

SECOND COURSE

PENNE CON POLPETTE PASTA WITH VEAL MEATBALLS IN AN HERB MARINARA

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 NORCINA PASTA IN A CREAM SAUCE W/ SAUSAGE & SAUTEED MUSHROOMS

THIRD COURSE

TIRAMISU

DARK CHOCOLATE MOUSSE W/TOUCH OF FRANGELICO

\$25 PER PERSON

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

***NO SUBSTITUTIONS DURING RESTAURANT WEEK PLEASE!**

BELLISSIMO

WINTER RESTAURANT WEEK 2025

LUNCH MENU

\$35 PER PERSON

FIRST COURSE

CREAM OF BROCCOLI

PASTA FAGIOLI SOUP

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

FRIED CALAMARI SERVED WITH AN HERB MARINARA & FRESH LEMONS

EGGPLANT FLORENTINA FRESH SPINACH, MOZZARELLA CHEESE IN A BECHAMEL SAUCE

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

MIXED ORGANIC GREENS SALAD W/ BALSAMIC VINAIGRETTE

ARUGULA FENNEL SALAD W/SHAVED PARMESAN IN A LEMON VINAIGRETTE

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

**** ADD BOTTLE HOUSE WINE FOR \$32**

SECOND COURSE

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

LINGUINE WITH CLAMS (WHITE SAUCE OR RED SAUCE)

VEAL RAVIOLI IN A LIGHT HERB MARINARA

CHICKEN PARMESAN BREAST OF CHICKEN BREADED & TOPPED W/ MARINARA & MOZZARELLA CHEESE

GNOCCHI MARINARA POTATO PASTA IN AN HERB MARINARA

FETTUCINE VEAL RAGU FETTUCINE W/ RAGU OF VEAL, TOMATOES & FRESH HERBS

PARPADELLE PASTA W/SAUTEED CHICKEN & MUSHROOM IN A CREAM SAUCE

THIRD COURSE

TIRAMISU

DARK CHOCOLATE MOUSSE W/TOUCH OF FRANGELICO

CANNOLI

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

**THANK YOU
FOR JOINING
US
FOR RESTAURANT WEEK!**