

BELLISSIMO

WINTER RESTAURANT WEEK 2025

DINNER MENU

\$65 PER PERSON

FIRST COURSE

CREAM OF BROCCOLI SOUP

PASTA FAGIOLI SOUP

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

ROASTED PORCHETTA W/ TASTY CANNELLINI BEANS

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

ARUGULA FENNEL SALAD W/ SHAVED PARMESAN & LEMON VINAIGRETTE

****ADD A GLASS OF PROSECCO OR
HOUSE WINE FOR \$10
** ADD A BOTTLE OF HOUSE WINE FOR \$32**

SECOND COURSE

FISH OF THE DAY

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

FILET MIGNON W/MUSHROOMS, POLENTA, SAUTEED FRESH SAUTEED SPINACH IN A RED WINE SAUCE

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 WHITE WINE MARINARA 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!**