

BELLISSIMO

EASTER MENU

2025

FIRST COURSE:

YOUR CHOICE OF APPETIZERS

- CREAM OF CARROT WITH GINGER SOUP
- EGGPLANT FLORENTINA TOPPED W/ FRESH SPINACH & BECHAMEL W/ FONTINA CHEESE
- BREADED BURRATA 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
- FRIED CALAMARI W/LIGHT HERB MARINARA & LEMONS
- CLASSIC CAESAR’S SALAD W/SHREDDED PARMESAN & CROUTONS
- MIXED ORGANIC GREENS SALAD IN A BALSAMIC VINAIGRETTE
- ARUGULA FENNEL SALAD W/ WALNUTS, SHAVED PARMESAN IN A LEMON VINAIGRETTE

ENTREES:

YOUR CHOICE OF ENTREES

- ROASTED HAM IN A HONEY GLAZE SERVED W/PUREED BUTTERMILK POTATOES & FRESH GREEN BEANS55
- HALIBUT PAN-SEARED W/ SHRIMP, TOMATOES & ARTICHOKE HEARTS IN A WHITE WHITE WINE SAUCE70
- COSTOLETTA DI VITELLO PAN-SEARED 12 OZ VEAL SHOPS COOKED IN A MADEIRA WINE DEMIGLACE79
- CRABMEAT RAVIOLI W/BLACK TIGER SHRIMP AND LOBSTER CREAM SAUCE70
- EGGPLANT PARMESAN LIGHTLY BREADED EGGPLANT BAKED W/TOMATO SAUCE, MOZZARELLA & PARMESAN CHEESE SERVED W/ FETTUCINE62
- CHICKEN FLORENTINA CHICKEN BREAST TOPPED W FRESH SPINACH, BECHAMEL SAUCE & FONTINA CHEESE SERVED W/ FRESH VEGETABLES62
- LOBSTER TAIL FRA-DIAVOLA BLACK TIGER SHRIMP OVER LINGUINI IN A SPICY MARINARA75
- LAMB SHANK MILANESE OVER PARPADELLE70
- PARPADELLE W/ SMOKED SALMON W/ PEAS TOSSED IN A CREAM SAUCE68
- INVOLTINI DI VITELLO W/PROSCIUTTO HAM, ASPARAGUS, FONTINA CHEESE IN A SPECIAL SHALLOT, WHITE WINE MARINARA SERVED W/FRESH VEGETABLES70

DESSERTS

(CHOOSE ONE)

- TIRAMISU
- DARK CHOCOLATE MOUSSE W/ TOUCH OF FRANGELICO
- CHEESECAKE W/ STRAWBERRIES
- CANNOLI

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

*NO SUBSTITUTIONS FOR VALENTINE’S MENU PLEASE!

HAPPY EASTER !!

WE ARE GRATEFUL FOR YOUR BUSINESS!