

BELLISSIMO

MOTHER’S DAY WEEKEND MENU

2025

FIRST COURSE:

YOUR CHOICE OF APPETIZERS

CREAM OF ASPARAGUS SOUP

CHILLED GAZPACHO

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

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

ROASTED PORCHETTA W/ TASTY CANELLI BEANS

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 FENNEL SALAD W/ WALNUTS, SHAVED PARMESAN IN A LEMON VINAIGRETTE

ENTREES:

YOUR CHOICE OF ENTREES

HALIBUT PAN-SEARED W/ SHRIMP, TOMATOES & ARTICHOKE HEARTS IN A WHITE WHITE WINE SAUCE

70

COSTOLETTA DI VITELLO PAN-SEARED VEAL SHOPS COOKED IN A MADEIRA WINE DEMIGLACE

79

LINGUINI CLEOPATRA SEA SCALLOPS, BLACK TIGER SHRIMP, LOBSTER MEAT, MUSHROOMS TOSSED IN A PINK CHAMPAGNE CREAM SAUCE OVER LINGUINE

75

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

62

CHICKEN ASPARAGUS BREAST OF CHICKEN SAUTÉED IN A WHITE WINE SAUCE TOPPED W/ FRESH TOMATO, ASPARAGUS & FONTINA CHEESE

65

CRABMEAT RAVIOLI W/ BLACK TIGER SHRIMP IN A LOBSTER CREAM SAUCE

70

SURF AND TURF LOBSTER TAIL & FILET MIGNON W/PEPPER BRANDY CREAM SAUCE

79

VITELLO NAPOLI SCALLOPINE OF VEAL TOPPED W/ PROSCIUTTO. MOZZARELLA IN A WHITE WINE SAUCE

70

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

68

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 MOTHER’S DAY MENU PLEASE!

HAPPY MOTHER'S DAY !!

WE ARE GRATEFUL FOR YOUR BUSINESS!