

# BELLISSIMO

WINTER RESTAURANT WEEK 2026

DINNER MENU

\$65 PER PERSON

## FIRST COURSE

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CREAM OF GINGER CARROT SOUP

PASTA FAGIOLI

CARPACCIO DE CARNE

COZZE UMIDO MUSSELS IN A WHITE WINE MARINARA SAUCE

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 \$34**

## SECOND COURSE

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FISH OF THE DAY

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

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

INVOLTINI DI VITELLO VEAL STUFFED WITH PROSCIUTTO, FONTINA, FRESH ASPARAGUS IN A WHITE WINE, SHALLOT, MARINARA SAUCE

VEAL RAVIOLI PORCINI BRANDY CREAM SAUCE, TOPPED WITH A 5 OZ TENDERLOIN MEDALLION

PARPADELLE AURORA W/ ATLANTIC SMOKED SALMON, PEAS IN A PINK VODKA CREAM SAUCE

CHICKEN GRANCIOLI

## THIRD COURSE

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TIRAMISU

DARK CHOCOLATE MOUSSE W/TOUCH OF FRANGELICO

CANNOLI

PISTACHIO GELATO

CHEESECAKE W/ FRESH STRAWBERRY PUREE

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