

# Bellissimo

## DINNER MENU

### APPETIZERS

<b>CARPACCIO DI CARNE</b> THINLY SLICED BEEF W/PARMESAN, ARUGULA & OLIVE OIL*	12
<b>TORETTI DI MOZZARELLA</b> TOWER OF FRESH MOZZARELLA, BASIL & TOMATOES IN A LIGHT BALSAMIC VINAIGRETTE	11
<b>PORTABELLO TARTUFATO</b> GRILLED PORTABELLO MUSHROOMS W/ FONTINA CHEESE & TRUFFLE OIL	11
<b>CALAMARI FRITTI</b> FRIED CALAMARI SERVED W/ A LIGHT MARINARA & FRESH LEMONS	12
<b>COZZE EN UMIDO</b> MUSSELS SAUTÉED IN GARLIC, OLIVE OIL, WHITE WINE, TOMATOES, FRESH BASIL & LEMON	12
<b>COTECHINO CON FAGIOLI</b> MILD ITALIAN SAUSAGE SERVED W/ CANNELLINI BEANS	11
<b>CROSTINA DI POLENTA CALAMARI</b> CALAMARI SAUTEED W/ FRESH GARLIC IN A LIGHT MARINARA SAUCE OVER POLENTA	12

### SALADS

<b>INSALATA BELLISSIMO</b> DICED ICEBURG, CUCUMBERS, TOMATO IN A RED WINE VINAIGRETTE TOPPED W/GOAT CHEESE	11
<b>INSALATA ESPINACI</b> BABY SPINACH & FRESH FENNEL W/ WALNUTS, LEMON VINAIGRETTE & SHAVED PARMESAN	12
<b>INSALATA DI RUCOLA</b> ARUGULA TOSSED IN A LIGHT BALSAMIC VINAIGRETTE TOPPED W/ THINLY SHAVED PARMESAN	11
<b>INSALATA MISTA DELLA CASA</b> MIXED ORGANIC GREENS TOSSED IN A LIGHT BALSAMIC VINAIGRETTE	9

### SOUP OF THE DAY

### PASTA

<b>LINGUINI AL FRUTTI MARE</b> w/MUSSELS, CLAMS, SHRIMP, CALAMARI & SEA SCALLOPS IN AN HERB MARINARA	27
<b>LINGUINI BELLISSIMO</b> W/ DICED SHRIMP, CHERRY TOMATOES, & PORTABELLO MUSHROOMS SAUTÉED IN VIRGIN OLIVE OIL, GARLIC & FRESH BASIL	26
<b>RAVIOLI RIPIENI AL PORTABELLO</b> HOMEMADE PASTA STUFFED WITH PORTABELLO MUSHROOMS IN A LIGHT HERB MARINARA	21
<b>PENNE JULIANA</b> W/PORTABELLO MUSHROOMS, GREEN PEAS, CHERRY TOMATOES, SPINACH & ZUCCHINI SAUTEED IN GARLIC, OLIVE OIL & FRESH BASIL	21
<b>FETTUCINE AL RAGU SALSICCIA CAPRINO</b> W/ RAGU OF SAUSAGE AND GOAT CHEESE	20
<b>AGNOLLOTTI AMORE</b> HOMEMADE EGG PASTA STUFFED W/ GOAT CHEESE & SPINACH IN A LIGHT CREAM GOAT CHEESE SAUCE	18
<b>CAPELLINI AL FILETTI DI POMODORI E BASILICO</b> ANGEL HAIR PASTA W/ FRESH TOMATO AND BASIL SAUCE	18
<b>GNOCCI ALLA BAVA</b> POTATO DUMPLINGS SERVED IN A FONTINA CHEESE SAUCE	18

## FISH

**FISH OF THE DAY** FRESH FISH (CHANGES DAILY)

**GAMBERI AL MODO MIO** JUMBO SHRIMP SAUTEED W/ GARIC, OLIVE OIL, CHERRY TOMATOES & FRESH ZUCCHINI IN A WHITE WINE LEMON SAUCE 28

**CALAMARI UMIDO** CALAMARI SAUTEED IN OLIVE OIL & FRESH GARLIC IN A LIGHT HERB MARINARA GARNISHED W GARLIC TOAST 23

## CHICKEN

**POLLO AL MARSALA PORTABELLO** BREAST OF CHICKEN SAUTEED IN MARSALA WINE WITH FRESH PORTABELLO MUSHROOMS 22

**POLLO CON ASPARAGUS** BREAST OF CHICKEN SAUTEED IN A WHITE WINE SAUCE TOPPED WITH FRESH TOMATO, ASPARAGUS AND FONTINA CHEESE 22

**POLLO CON SALSICCIA** BREAST OF CHICKEN SAUTEED WITH SAUSAGE, ONIONS, FRESH MUSHROOMS IN A LIGHT HERB MARINARA 22

## VEAL

**VITELLO ALLA SORRENTINA** SCALLOPPINE OF VEAL TOPPED WITH PROSCIUTTO, EGGPLANT, FONTINA CHEESE , WHITE WINE DEMIGLACE 26

**VITELLO AL PORCINI** SCALLOPPINE OF VEAL SAUTEED WITH PORCINI MUSHROOMS, BRANDY AND A TOUCH OF CREAM 26

**VITELLO AL ROSEMARINO** SCALLOPPINE OF VEAL SAUTEED W/ FRESH ROSEMARY IN A LEMON, BUTTER ,WHITE WINE SAUCE 25

**INVOLTINI DI VITELLO SCALLOPPINE** OF VEAL STUFFED WITH PROSCIUTTO, FONTINA, FRESH ASPARAGUS IN A WHITE WINE, SHALLOT, MARINARA SAUCE 26

## MEAT

**FILETTO DI MANZO** TENDERLOIN SAUTEED WITH BAROLO WINE, SHITAKE MUSHROOMS SERVED WITH SAUTEED FRESH SPINACH AND POLENTA \* 31

**AGNELLO AL ROSMARINO** RACK OF LAMB SAUTEED WITH FRESH ROSEMARY, GARLIC SERVED W/ SAUTEED SPINACH POLENTA \* 31

## MENU GASTRONOMIC

5- COURSE CHEF SELECTION FOR TWO PEOPLE 99

## VEGETARIAN MENU GASTRONOMIC

5 COURSE VEGETARIAN CHEF SELECTION FOR TWO PEOPLE 75

PLEASE ASK ABOUT OUR DAILY DELICIOUS SPECIALS

ALL MAIN COURSES SERVED WITH FRESH VEGETABLES

WE OFFER GLUTEN-FREE, VEGETARIAN AND CHILD SIZED OPTIONS

*“Una Cena Senza Vïno e Come Una Giornata Senza Sol”*

*\*REGARDING THE SAFETY OF THESE ITEMS, WRITTEN INFORMATION IS AVAILABLE UPON REQUEST*