

Bellissimo

LUNCH MENU

APPETIZERS

CARPACCIO DI CARNE THINLY SLICED BEEF W/PARMESAN, ARUGULA & OLIVE OIL	10
TORETTI DI MOZZARELLA TOWER OF FRESH MOZZARELLA, BASIL & TOMATOES IN A LIGHT BALSAMIC VINAIGRETTE	8
CALAMARI FRITTI FRIED CALAMARI SERVED W/ A LIGHT MARINARA & FRESH LEMONS	9
COZZE MARINARA NEW ZEALAND MUSSELS SAUTEED IN OLIVE OIL, GARLIC & SPINACH W/ AN HERB WHITE WINE MARINARA	9
COZZE BIANCO NEW ZEALAND MUSSELS SAUTEED IN OLIVE OIL, GARLIC, CHERRY TOMATOES, FRESH BASIL & SPINACH IN A WHITE WINE LEMON SAUCE	9

SALADS

INSALATA BELLISSIMO DICED ICEBURG, CUCUMBERS, TOMATO IN A RED WINE VINAIGRETTE TOPPED W/GOAT CHEESE	7
INSALATA ESPINACI Y FENNEL BABY SPINACH & FRESH FENNEL W/ WALNUTS, LEMON VINAIGRETTE & SHAVED PARMESAN	8
INSALATA DI RUCOLA ARUGULA TOSSED IN ALIGHT BALSAMIC VINAIGRETTE TOPPED W/ THINLY SHAVED PARMESAN	8
INSALATA MISTA MIXED ORGANIC GREENS TOSSED IN A LIGHT BALSAMIC VINAIGRETTE	7
INSALATA POLLO MIXED ORGANIC GREENS TOSSED IN A LIGHT BALSAMIC VINAIGRETTE W/ SAUTEED CHICKEN (ENTRÉE PORTION)	11
INSALATA GAMBERI ORGANIC GREENS TOSSED IN A LIGHT LEMON VINAIGRETTE W/ SAUTEED SHRIMP (ENTRÉE PORTION)	14

SOUP OF THE DAY

PASTA

AGNOLLOTTI AMORE HOMEMADE EGG PASTA STUFFED W/ GOAT CHEESE & SPINACH IN A LIGHT CREAM GOAT CHEESE SAUCE	12
FETTUCINE AL RAGU SALSICCIA RAGU OF SAUSAGE & GOAT CHEESE	12
LINGUINI VEGETARIAN ZUCCHINI, RED PEPPERS, SPINACH,& CHERRY TOMATOES SAUTEED IN GARLIC, FRESH BASIL & OLIVE OIL W/ LINGUINE	11
GNOCCI TOMATO POTATO DUMPLINGS SERVED IN A LIGHT HERB MARINARA	11

PASTA (CONTINUED)

PENNE PUTANESCA PENNE TOSSED IN A LIGHT FRESH HERB MARINARA WITH BLACK OLIVES & ANCHOVIES	11
FETTUCINE AL PESTO FETTUCINE TOSSED IN OUR SPECIAL HOMEMADE PESTO TOPPED W FRESH MOZZARELLA	11
LINGUINE W/ COZZE MARINARA LINGUINE W/NEW ZEALAND MUSSELS SAUTEED IN OLIVE OIL, GARLIC & SPINACH W/ AN HERB WHITE WINE MARINARA	13
LINGUINE W/COZZE BIANCO LINGUINE W/ NEW ZEALAND MUSSELS SAUTEED IN OLIVE OIL, GARLIC, CHERRY TOMATOES, BASIL & SPINACH IN A WHITE WINE LEMON SAUCE	13

FISH

FISH OF THE DAY FRESH FISH (CHANGES DAILY)

CHICKEN

POLLO AL MARSALA PORTABELLO BREAST OF CHICKEN SAUTEED IN MARSALA WINE W/ FRESH PORTABELLO MUSHROOMS	12
POLLO CON SALSICCIA BREAST OF CHICKEN SAUTEED WITH SAUSAGE, ONIONS, FRESH MUSHROOMS IN A LIGHT HERB MARINARA	12

MEAT

VITELLO AL PORCINI VEAL SAUTEED WITH PORCINI MUSHROOMS, BRANDY AND A TOUCH OF CREAM	15
VITELLO AL ROSEMARINO VEAL SAUTEED W/ FRESH ROSEMARY IN A LEMON, BUTTER, WHITE WINE SAUCE	13
INVOLTINI DI VITELLO VEAL STUFFED WITH PROSCIUTTO, FONTINA & FRESH ASPARAGUS IN A WHITE WINE, SHALLOT, MARINARA SAUCE	15

MENU GASTRONOMIC

CHEF'S 3 COURSE LUNCH MENU THAT CHANGES DAILY - THE BEST WAY TO HAVE A SPLENDID LUNCH WITH US!	19
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**REGARDING THE SAFETY OF THESE ITEMS, WRITTEN INFORMATION IS AVAILABLE
UPON REQUEST.*

**THANK YOU FOR SPENDING TIME
WITH US!**

