

# BELLISSIMO

FAIRFAX CITY RESTAURANT WEEK  
DINNER  
SEPTEMBER 13-19<sup>TH</sup> 2020

## FIRST COURSE

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FRESH ARUGULA BEET SALAD W ORANGE VINAIGRETTE & GOAT CHEESE

INSALATA MISTA ORGANIC MIXED GREENS IN A BALSAMIC VINAIGRETTE

TUNA CARPACCIO W/ CORNICHONS, RED ONIONS, CALIFORNIA FREEZE IN A BASIL, FRESH LEMON GARLIC DRESSING

CROSTINO POLENTA W/ CALAMARI, BASIL, GARLIC, CHERRY TOMATOES IN A WHITE WINE TOMATO SAUCE

BUTTERNUT SQUASH SOUP

CHILLED GAZPACHO

CLASSIC CAESAR'S SALAD W/ SHAVED PARMESAN & FRESH CROUTONS

ITALIAN SAUSAGE CON FAGIOLI ITALIAN SAUSAGE W/TASTY CANNELLINI BEANS

TORETTA MOZZARELLA TOWER OF FRESH MOZZARELLA, FRESH BASIL & TOMATOES IN A LIGHT BALSAMIC

## SECOND COURSE

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FISH OF DAY

CRABMEAT RAVIOLI WITH A LOBSTER CREAM SAUCE

CHICKEN MARSALA WITH PORTABELLO MUSHROOMS IN MARSALA DEMI-GLACE

VEAL PORCINI W/ PORCINI MUSHROOMS, SHALLOTS IN A BRANDY CREAM DEMI-GLACE

PORTABELLO MUSHROOM RAVIOLI IN A LIGHT HERB MARINARA

PENNE JULIANA PASTA WITH FRESH VEGETABLES, OLIVE OIL & GARLIC

CHICKEN FLORENTINA W BÉCHAMEL SAUCE, FRESH SPINACH & FONTINA CHEESE

FETTUCINE RAGU PASTA W/ RAGU OF SAUSAGE & GOAT CHEESE

LINGUINE W/SHRIMP & SCALLOPS IN A LIGHT HERB MARINARA

BRAISED LAMB SHANK OVER PARPADELLE PASTA

## THIRD COURSE

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TIRAMISU

DARK CHOCOLATE MOUSSE W/TOUCH OF FRANGELICO

STRAWBERRIES SABAGLIONE

CANNOLI

CHEESECAKE W/ A FRESH RASPBERRY SAUCE

**\$35 PER PERSON**

# BELLISSIMO

FAIRFAX CITY RESTAURANT WEEK  
LUNCH  
SEPTEMBER 13-19<sup>TH</sup> 2020

## FIRST COURSE

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FRESH ARUGULA BEET SALAD W ORANGE VINAIGRETTE & GOAT CHEESE

INSALATA MISTA ORGANIC MIXED GREENS IN A BALSAMIC VINAIGRETTE

SAUSAGE WITH POLENTA W/ MILD SAUSAGE, CHERRY TOMATOES, BASIL IN A WHITE WINE TOMATO SAUCE

SOUP OF THE DAY

CLASSIC CAESAR'S SALAD W/ SHAVED PARMESAN & FRESHLY BAKED CROUTON

## SECOND COURSE

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FISH OF DAY

AGNOLLOTTI AMORE EGG PASTA STUFFED WITH GOAT CHEESE, SPINACH IN A LIGHT CREAM GOAT CHEESE SAUCE

LINGUINE VEGETARIAN PASTA WITH FRESH VEGETABLES, OLIVE OIL & GARLIC

FETTUCINE RAGU PASTA W/ RAGU OF SAUSAGE & GOAT CHEESE

CHICKEN MARSALA W/ FRESH PORTABELLO MUSHROOMS IN A MARSALA WINE DEMIGLACE

PARPADELLE W/ SMOKED SALMON & FRESH PEAS IN A LIGHT CREAM SAUCE

## THIRD COURSE

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TIRAMISU

DARK CHOCOLATE MOUSSE W/ A TOUCH OF FRANGELICO

STRAWBERRIES SABAGLIONE

CANNOLI

CHEESECAKE W/ A FRESH RED RASPBERRY SAUCE

**\$20 PER PERSON**

