



•ZUPPA•

Granchio Bisque

mirepoix, cream topped with sherry, crab
Cup....6 bowl....8

Tortellini alla brodo.....8

fresh made pasta filled with meat , herbs and Pecorino Romano in chicken broth

Wedding.....8

Bellinis famous filet meatballs, egg, endive, reggiano

•INSALATA•

Classic Italian....8

an array of romaine and spring mix with Roma tomatoes, black olives, carrots, cucumbers in creamy Italian vinaigrette

Caprese.....8

sliced Roma tomatoes, bufala mozzarella, basil drizzled roasted garlic vinaigrette

Char Grilled Caesar Salad.....8

crisp wedge of romaine quickly roasted and topped with a classic Caesar dressing

The Greek.....8

array of tomatoes, onions, olives, cucumbers, feta cheese

Baby Wedge.....8

baby iceberg wedge with creamy gorgonzola dressing

(ADD YOUR CHOICE TO YOUR SALAD)

AHI TUNA...10, SALMON...9, GROUPER...17 OR SHRIMP...9

•APPETIZERS•

Fritto Misto Di Mare.....15

lightly battered fried baby squid, shrimp, bay scallops served with marinara

Oyster Bellini.....12

baked blue point oysters stuffed with a shallot, smoked pancetta, béchamel sauce with spinach

Pastel Formaggio.....12

deep fried panko encrusted boursin cheese cake, sautéed shrimp on top of sun fire marinara

Puffed Pastry encrusted Granchio (Crab).....13

puffed pastry stuffed with crab and cheese filling on top of a roasted red pepper coulis

Filet in Puff Pastry.....12

tender cuts of organic filet, porcini mushrooms, gorgonzola, in arugula pesto and red pepper coulis

Beef Carpaccio.....14

filet beef cut paper thin and garnished with a mustard, lemon, warm vinegar aioli

Zuppa di Mussels.....10

white wine or fra diavolo

Zuppa di Clams.....9

in white wine

Maine Lobster Tail.....18

drizzled in our flavored olive oil with fresh spices, wood roasted, lemon garlic butter

•PASTA•

Linguini Carbonara.....14 Chicken.....18
pancetta, onions, baby peas, leeks in cream with parmesan reggiano

Lasagna Involini.....17
lasagna tower, tomato sauce, topped with bufala mozzarella, stuffed with Italian sausage and cheese

Chicken Alla Vodka.....18
char grilled chicken in a creamy rose sauce tossed in pappardella pasta

Linguini and Meatballs.....17
hand rolled filet of beef meatballs pan seared covered in marinara and topped over linguini

Eggplant Parmesan.....16
sautéed eggplant in a light marinara sauce with fresh bufala mozzarella in basil side of penne

•VEAL•

Veal Chop Picatta.....32
white wine, mushrooms, capers, leeks and lemon served with pasta

Veal Chop Marsala.....32
veal demi glace, mushrooms served with pasta

Veal Chop Toscana.....32
port sherry veal demi glace, mushrooms, gorgonzola, fontina, mozzarella roll-up on pasta

•POLLO•

Picatta.....18
pan seared, lemon, mushrooms, capers, chives, white wine served on pasta

Marsala.....18
pan seared, deglazed in marsala with veal demi glace, wild mushrooms and pasta

Toscana.....20
pan seared, port sherry veal demi glace, gorgonzola, fontina on pasta

•MARE•

Shrimp Scampi, over linguini.....18

Zuppa di Pesce, mussels, clams, array of tomatoes over linguini.....30

Zuppa di Mussels, white wine or fra diavolo over linguini.....17

Zuppa di Clams, white wine or fra diavolo over linguini.....17

Pescecatore, shrimp, scallops, calamari, fish baked in marinara over linguini.....28

Olive Oil fire roasted Maine Lobster Tails36

•STEAKHOUSE SELECTIONS.



Experience the best. The **Certified Angus Beef®** brand is a cut above USDA Choice and Prime.

All steaks cooked over combination wood burning grill, served with Roasted Baby Red Potatoes, daily vegetable, topped with tarragon butter

Premium Organic Angus Filet

Bambino - 6 oz22 Grande Filet - 10 oz.35

Certified Black Angus

Rib eye 14 oz.28 T-Bone.....32 Bone in Rib eye 20 oz.34

Bistecca Tournedos.....26

6 oz. organic Angus filet, polenta, buffalo mozzarella

Add three prawns.....9

Add four scallops.....14

Add lobster....18

All seafood can be pan seared, fire grilled or fried

Bar opens daily at 4:00

Dinner Starts everyday at 5:00

Corkage Fee \$15

Gratuity of 20% added to parties of 6 or more

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Chef Benard Tamburello

www.ourbellinis.com