

# BELLINI'S

*italian eatery*

"sip, share & relax"

Joseph Marrello

## [antipasti]

**Authentic Small Plates choose one for 5.95 or three for 15.95**

*Veal Meatballs, Minestra (Greens and Beans), Bufala mozzarella wrapped w/ Prosciutto  
Imported Salami & Pecorino Romano, Shrimp & Cece, Mozzarella Garlic Bread*

**Bruschetta** basil, tomato, Bufala mozzarella with a balsamic glaze **9.95**

**Fritti Misto** sliced baby squid, scallops, shrimp, julienne onions and cherry peppers **11.95**

**Arrosto Gamberetto** prosciutto wrapped roasted shrimp, sautéed Tuscan beans and spinach **12.95**

**Melanzana** eggplant, goat cheese, ricotta, marinara and Italian cheeses **8.95**

**Antipasto Dilusso** Italian meats, cheese, roasted vegetables, tomato, artichokes, Sicilian olives with mixed greens **17.95**

## [pizza]

**Quattro Formaggio** pomodoro and a blend of Italian cheese **9.95**

**Margherita** roasted garlic, tomato, basil and pesto with fresh spinach **11.50**

**Salsicce** sweet sausage and roasted pepperonata **10.95**

**Gorgonzola** red peppers, olives and caramelized onions **13.50**

**Pesto** chicken, roasted garlic, red peppers and tomato **13.95**

## [piatti del giorno]

*Daily platters using our family recipes that have been passed down through generations.*

**Sunday-** Bucatini with Veal Meatballs **14.95** **Monday-** Saltimboca **18.95** **Tuesday-** Nino's Roasted Chicken **17.95**

**Wednesday-** Lasagna al forno **14.95** **Thursday-** Involtini (Stuffed Chicken) **18.95** **Friday-** Lobster Bucatini **26.95**

**Saturday-** Fragente e Mondo (Surf & Turf) **26.95**

## [zuppa/insalata]

**Lentil** hearty stew of beans and sausage **3.95** **Florentine** cream soup with chicken, spinach and mushrooms **3.95**

**Di Casa** mixed greens tossed with carrots, tomato, croutons, dried berries topped with shaved parmigiano **4.95**

**Caesar** hearts of romaine with our homemade dressing **5.95**

**Zeppa** iceberg wedges, creamy gorgonzola, crisp pancetta and tomato slices **7.95**

**Caserta** baby spinach, mixed greens, crispy pancetta, red onion, Roma tomatoes, Bufala mozzarella with a citrus vinaigrette **8.95**

**Prodotto** pear, gorgonzola, dried berries, toasted walnuts, onion and tomato with balsamic vinaigrette **9.95**

**Mediterranea** mixed greens with aged Asiago, Sicilian olives and tomato with a roasted garlic vinaigrette **9.95**

**Salad additions:** herb grilled chicken **4.00**, Tuscan chicken cutlet **4.00**, pan-seared salmon **6.00** or prosciutto wrapped shrimp **6.00**

## [pasta]

**Gnocchi** marinara, cream, Pecorino romano with veal meatballs **13.95**

**Linguine** mussels, littleneck clams, garlic, herbs and marinara **16.95**

**Raccolto** roasted vegetables, spinach, linguine, roasted garlic and marinara **13.95**

**Cavatelli** sweet sausage, spinach, tomato, roasted pepperonata and garlic **14.95**

**Tortelloni** chicken medallions, wild mushrooms and rosemary with a rich cream sauce **16.95**

**Pappardelle** seared chicken, asparagus, artichokes, sundried tomatoes with a roasted garlic cream sauce **17.95**

**Penne** plum tomatoes, traditional homemade meat ragu and shaved parmigiano **12.95**

**Carbonara** bucatini pasta, pancetta, caramelized onions and peas simmered in a cream sauce **14.95**

## [classico]

**Parmigiano** pan-fried cutlets, penne pasta and imported Italian cheeses **Chicken 15.95 Veal 18.95**

**Napolitan** seared chicken, jumbo shrimp and wild mushrooms with a roasted garlic tomato sauce over risotto **18.95**

**Saltimboca** chicken scallopini, prosciutto, provolone with wilted greens, wild mushrooms over garlic mashed potatoes **17.95**

**Francese** chicken medallions, broccoli and linguine with a Chardonnay lemon butter sauce **17.95**

**Piccolo** rustic cut chicken pan seared with a Madeira glaze, served with broccoli and garlic mashed potatoes **17.95**

**Marsala** pork medallions, Marsala and wild mushrooms with garlic mashed potatoes and vegetables **17.50**

**Rollatini** veal scallopini, prosciutto, mozzarella and mushrooms with a basil marinara sauce over risotto **18.95**

**Cioppino** scallops, jumbo shrimp, calamari, clams and mussels in a seafood broth with marinara over linguine **22.95**

**Salmone** seared salmon and Mediterranean vegetables in a light Chardonnay butter sauce with risotto **18.95**

**Branzino** roasted Chilean sea bass with wild mushrooms, tomato, Tuscan beans, olives and wilted greens **24.95**

**Bistecca** 12 oz. center cut New York Strip finished with a Chianti reduction and romano cheese **25.95**

**Filetto** Char-grilled filet mignon, seasoned with herbs and garlic butter 6 oz. **23.95** 10 oz. **29.95**

## [contorno]

Spinach & mushrooms **5.95**

Sautéed broccoli & cauliflower **5.95**

Prosciutto wrapped asparagus **7.95**

Wild mushroom risotto **5.95**

Roasted garlic mashed potatoes **4.95**

Nuts and nut based oils may be used in some of our menu items. If you are allergic to nuts, or to any other foods, please let your server know.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

For your convenience, an 18% gratuity is added to all parties of 6 or more.