

BELLINI'S

[l'esperienza]

Bruschetta

Toasted Italian bread, olive oil, roasted garlic, basil, tomato, Bufala mozzarella, finished with shaved parmigiano.

Fritti Misto

Sliced baby squid, scallops, shrimp, julienne onions and cherry peppers tossed in seasoned flour and lightly fried.

[insalata]

Dilusso

Family style with Italian meats, cheese, shrimp & cece salad, roasted peppers, tomatoes, artichokes, Sicilian olives, atop mixed greens.

[classico]

Parmigiano Chicken or Veal

Breaded pan-fried cutlets with marinara and an Italian cheese blend with penne pasta.

Piccolo

Rusted cut chicken pan seared with a Madeira glaze, served with roasted garlic mashed potatoes and broccoli sauté.

Rollatini

Veal scaloppini rolled with prosciutto ham, mozzarella cheese, Italian parsley and basil, simmered in a fresh mushroom tomato sauce.

Napolitan

Sautéed chicken, jumbo shrimp and wild mushrooms, simmered with white wine and tomato.

Scampi

Jumbo shrimp sautéed with roasted garlic, basil, lemon and Chardonnay, served with risotto.

Cioppino (\$5.00 pp)

Jumbo shrimp, scallops, calamari, clams and mussels simmered in a seafood broth with marinara, served over linguine.

Filetto (\$7.00 pp)

Grilled 10 oz USDA filet, roasted garlic mashed potatoes and seasonal vegetables.

[dolce]

Our Chef's sweet creations served family style. Enjoy our Torta di Noccolia, Cannolis, Tiramisu and our assorted Mousse Cups.

*All selections include homemade bread with a pesto olive oil,
a choice of fountain soda, coffee or tea.*

39.95/person Monday-Thursday

46.95/person Friday & Saturday (Inclusive of a glass of **Bollini** Merlot or Chardonnay)