

bellini's

Celebrating our 50th year Anniversary 1959-2009.
Our plates are authentically prepared, carefully
presented e' designed for sharing.

antipasti

Small plates-as an appetizer to share or a light dinner!

- Minestra* (greens & beans) 6.95
Shrimp e' Cece (Sicilian style) 6.95
Bruschetta basil, tomato & Bufala mozzarella 9.95
Fritti Misto calamari, scallops, shrimp, onions & cherry peppers 12.95
Veal Meatball "50 year family recipe" 8.95
Bufala mozzarella wrapped with prosciutto 6.95
Arrosto Gamberetto prosciutto wrapped shrimp, greens & beans 13.95
Salsetta Italian cheeses & artichoke dip 8.95
"Stack" eggplant cutlets, roasted tomatoes, Bufala mozzarella 9.95
Mozzarella garlic bread 5.95
Cozzi PEI mussels, hot ham, roasted tomatoes in a seafood broth 9.95
Portabello mushrooms & sausage baked in a puff pastry 9.95
Antipasto Dilusso Italian meats, Asiago cheese, shrimp, artichoke,
Sicilian olives with mixed greens *small plate* 13.95 *platter* 19.95

insalata

"Fresh from the Farm" vegetables creatively prepared.

- Di Casa* field greens with vine ripened tomatoes, polenta croutons,
dried berries topped with shaved Reggiano 5.95
Zeppa iceberg wedges, gorgonzola, crispy pancetta & tomato 8.95
Caserta baby spinach, mixed greens, crispy pancetta, tomato, &
Bufala mozzarella 9.95
Prodotto pear, gorgonzola, dried berries, toasted walnuts & tomato 10.95
Sicilian Meatball mixed greens, tomatoes, cucumbers, balsamic & ricotta
Del Pastaio 11.95
Caprese Bufala mozzarella, yellow & red tomatoes with fresh basil 9.95

Salad Toppings:

- Grilled or Tuscan Chicken* 4.00 *Crisp Calamari* 5.00
Pan-seared Salmon 7.00 *Prosciutto e' Shrimp* 6.00

wood-fired pizza

artisan pizza prepared with our semolina dough baked at 650 degrees

- Margherita* Bufala mozzarella, roasted tomatoes & basil 11.95
Shrimp e' Tomato roasted with Bufala mozzarella 13.95
Da Nico baby spinach, prosciutto & goat cheese 13.95
Messina spicy salami, Pecorino romano & egg 12.95
Salicce sweet sausage & roasted pepperonata 11.95
Pesto chicken, pesto, red peppers & tomato 13.95

"1959 Italian Classics"

Celebrating our 50th Year Anniversary, we are cooking up the classics.

- "Nino's Classic Mixed Sauce"* Rigatone tossed with marinara, cream & Pecorino, Italian sausage & 1/2 lb. veal meatball 12.95
Wheat Pasta Stanislaus, CA tomatoes, pesto & summer vegetables with Bufala mozzarella 13.95
Chicken Cutlet pan fried with broccoli rabe & seasonal vegetables 16.95
Antipasto Caldo combination of shellfish, roasted vegetables & eggplant cutlets with marinara & Italian cheese 18.95
Filetto grilled 6 oz. filet with garden tomatoes, basil & Bufala mozzarella 24.95

pasta + classico + supper club

Our 4-Course Supper Club offers our wood-fired mozzarella garlic bread your choice of soup or salad, any entree and enjoy one of our mini homemade desserts. Pasta selections start at \$20 e' Classico \$25; certain selections have an up-charge listed.

- Gnocchi* marinara, cream, Pecorino romano with veal meatballs 14.95
Linguine PEI mussels, littleneck clams, garlic, fresh herbs & marinara 17.95
Cavatelli sweet sausage, baby spinach, tomato & roasted pepperonata 14.95
Bolognese meat sauce with veal, beef & pork, Stanislaus, CA tomatoes & shaved parmigiano 14.95
Pappardelle seared chicken, asparagus, artichokes, sun-dried tomatoes with a roasted garlic cream sauce 18.95 *4-Course+2.00*
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- Parmigiano* pan-fried cutlets, rigatone with basil marinara & cream *Chicken* 15.95 *Veal* 19.95
Napolitan seared chicken, jumbo shrimp & wild mushrooms with a roasted tomato & garlic sauce over risotto 19.95
Saltimboca chicken scallopini, prosciutto & provolone with wilted greens & wild mushrooms 18.95
Rollatini veal scallopini, prosciutto, mozzarella & mushrooms with a basil marinara 20.95
Salmon seared salmon and Mediterranean vegetables in a light Chardonnay butter sauce 19.95
Cioppino scallops, jumbo shrimp, calamari, clams & PEI mussels in a seafood broth with marinara over linguine 23.95 *4-Course+5.00*
Bistecca 12oz. center cut NY strip finished with a Chianti reduction 26.95 *4-Course+5.00*

Planning a Special Occasion...

Within our restaurants we offer private e' semi-private settings.
At your home or office our entire menu is available for takeout
as well as our selections of family-style platters.

www.eatdrinkbellinis.com

For an elaborate Catering Event off-premise...

Introducing Jacob e' Anthony's Catering Company.
Contact our catering coordinator to plan your special occasion at a select
off-premise venue or at Saratoga Polo.

www.jacobandanthony.com

18% gratuity applied to parties of 6 or more. Please alert our staff if you have any special dietary restrictions due to a food allergy or intolerance.