

Bellissimo Pizzetes

Mediterranean Shrimp Pizza

Marinated Shrimp, Garlic Thyme Extra
Virgin Olive Oil, Fennel, Red Onion
Roasted Tomatoes, Feta Cheese
\$12.50

Roasted Vegetable Pizza

Roasted Portobello Mushrooms, Arugula
Pesto, Roasted Tomatoes, Artichokes
Spinach, Pine nuts, Mozzarella
\$9.50

Lobster Margherita Pizza

Maine Lobster, Basil Pesto
Handmade Fresh Curd Mozzarella
Vine Ripe Tomato
\$13.50

Build Your Own Pizza \$8.50

Shrimp	\$4	Onion	\$1
Lobster	\$4	Roasted Portobello	\$1
Pepperoni	\$2	Roasted Tomato	\$1
Sausage	\$2	Artichokes	\$1
Braised Beef	\$2	Spinach	\$1
Chicken	\$2	Red Bell Pepper	\$1

Appetizers

Steamed Mussels

Fennel, Roasted Tomato
Fresh Basil, Pepperoni
Rich Seafood Broth, Garlic Crostini
\$8

Sausage Stuffed Mushrooms

Fennel Sausage, Feta Cheese, Spinach
Truffle Oil, Balsamic Syrup
White Bean Puree
\$7

Shrimp Bruschetta

Marinated Grilled Shrimp
Toasted Parmesan Garlic Crostini
Tomato Basil Compote
\$11

Honey Lime Grilled Shrimp

Creamy Goat Cheese Polenta
Prosciutto, Roasted Red
Bell Peppers, Truffled Arugula
\$9

Diver Scallops

Pan Seared Diver Sea Scallops, Pancetta Risotto
Roasted Corn Truffle Relish
Sweet Balsamic Syrup
\$9.50

Calamari Provencal

Polenta Crusted Calamari
Pepperoncini, Scallions
Tomato Basil Sauce
\$8

Salads

Baby Spinach

Baby Spinach, Sweet Garlic Vinaigrette
Gorgonzola Cheese, Pine Nuts
Burgundy Glazed Onions, Pancetta Chip
\$7

Bellissimo Caesar

Baby Hearts of Romaine
Anchovy Parmesan Croutons
Roasted Tomatoes, Lemon Garlic Dressing
\$7

Caprese

Hand pulled Mozzarella
Vine Ripe Tomato
Herb Oil, Truffle Oil
\$7

Braised Angus Beef Gnocchi

Reggiano Parmesan, Herb Butter
Petite Arugula
Truffle Oil, Mushrooms
\$9

Soups

Seafood Chowder

Morsels of Scallops, Shrimp, King Crab
Lobster enhanced Saffron
Rich Cream, Served En Croûte
\$8.50

Soup Du Jour

Chef's Preparation
of Today's Soup
\$6.50

Entree

Bellissimo Fettucini Alfredo

Creamy Alfredo, Arugula Pesto, Artichokes
Roasted Tomatoes - \$13
Add Shrimp - \$19

Baked Penne

Fennel Sausage, Roasted Red Bell Peppers, Onions
Roasted Tomatoes, Tomato Sauce, Parmesan Cheese
\$15

Chicken Piccata

Lemon Caper Sauce, Charred Cherry Tomatoes
Asparagus, Parmesan Risotto
\$14

Pan Seared Salmon

Peruvian Mash Potatoes, Butter Braised Fennel
Wilted Spinach, Tomato Basil Relish
\$21

Cioppino

Saffron Risotto, Shrimp, Scallops, Salmon
Mussels, Lobster, Clams
\$25

Veal Saltimbocca Roulade

Lemon Sage Butter Sauce, Herb Parmesan Risotto
Roasted Brussel Sprouts, Pancetta
\$22

Braised Beef Short Rib

Roasted Garlic Gnocchi, Confit Tomatoes, Roasted Cipollini
Wilted Spinach, Portobello Mushrooms
\$22

Slow Roasted Prime Rib

Scalloped Potatoes, Broccolini
Horseradish Whipped Cream
\$26

Balsamic Glazed Rack Of Lamb

Burgundy Glazed Onions, Butternut Squash Puree
Broccolini, Port Wine Demi
\$28

New York Steak

Peppercorn Demi Glace, Scalloped Potatoes
Rosemary Vegetable Skewers
\$26

Filet Mignon Of Angus Beef

Blue Cheese Gratin, Truffle Bordelaise
Herb Yukon Gold Mash
\$28

Austrailian Lobster Tail

Chef's Selected Vegetable
Peruvian Mash Potatoes
Market Price

Alaskan King Crab

Chef's Selected Vegetable
Parmesan Twice Baked Potato
Market Price

We Thank You

Gina Stock Chef de Cuisine | André Smith Chef de Partie
gratuity of 18% added for parties of six or more