



## BRUNCH

### LIBATIONS

FRESH SQUEEZED <b>ORANGE</b> OR <b>GRAPEFRUIT</b> JUICE	5
<b>MIMOSA</b> -ORANGE JUICE, PROSECCO	7
<b>POMEGRANATE PROSECCO</b> -POMEGRANATE JUICE, PROSECCO	7
<b>KIR ROYAL</b> -PROSECCO, VINO DI VISCIOLE	8
PROSECCO DI VALDOBBIADINE, <b>BARTOLOTTI</b> , VENETO	9

### APERITIVI

<b>NEGRONI SBAGLIATO</b> -CAPPELLETTI, SWEET & DRY VERMOUTH, PROSECCO	9
<b>CARDAMARO SOUR</b> - CARDAMARO, LEMON, SIMPLE SYRUP, ORANGE	9
<b>POMPELMO-GRAPEFRUIT JUICE</b> , CAPPELLETTI, PROSECCO	9
<b>BICICLETTA</b> -CAPPELLETTI, SWEET VERMOUTH, PROSECCO	9
<b>VERMOUTH</b> -ON THE ROCKS	7

### ANTIPASTI

<b>BOMBOLONI</b> , FLORENTINE YEAST DOUGHNUTS, SAGE CUSTARD AND CHOCOLATE SAUCES	10
ROBIOLA DI CAPRA CROSTA FIORITA, <b>LOMBARDIA</b> , GOAT'S MILK, BLACK MISSION FIG JAM	7
ROASTED RED GYPSY PEPPER <b>ZUPPA</b> , RICOTTA AND OLIVE <b>BRUSCHETTA</b>	9
ARUGULA AND ENDIVE <b>INSALATA</b> , DAPPLE DANDY PLUOTS, HAZELNUTS, GOAT CHEESE, MOSCATO VINAIGRETTE	10
ORGANIC FARRO, BLACK MISSION FIGS, WATERCRESS, TOASTED ALMONDS, TAGGIASCA OLIVES, SHERRY VINAIGRETTE	11
FRIED SQUASH BLOSSOMS, ENGLISH PEA AND GOAT CHEESE FILLING, BELUGA LENTILS, LEEKS, PURSLANE	12
MASCARPONE PANNA COTTA, HEIRLOOM TOMATOES, FROG HOLLOW PEACHES, ESTATE OLIVE OIL, SEA SALT	13
SEARED PORK BELLY, FREGOLA, SHAVED BRUSSELS, POMEGRANATE SEEDS, RADISH, CANNONAU VINAIGRETTE	14
HAND CRAFTED <b>BURRATA</b> , OLIVE AND GARLIC PUREE, ROASTED GRAPES, NAPA CABBAGE, RADISHES, CROSTINI	11/15
<b>SALUMI ARTIGIANALI</b> -DUCK LIVER PATE, <b>LONZINO</b> , SALUMI <b>SOPPRESSATA</b> , <b>TOSCANO</b> , RED ONION JAM, CAPERBERRIES, PICKLED VEGETABLES, <b>BRUSCHETTA</b>	13/19

### BRUNCH

COUNTRY FRENCH TOAST, WHIPPED MASCARPONE, STRAWBERRIES, BLACKBERRIES, MAPLE SYRUP	11
PORK SHOULDER CONFIT PANINI, FRIED EGG, SWEET ONIONS, TOMATO JAM, HORSERADISH, AGLIOLI, FOCACCIA	12
SWEET ITALIAN SAUSAGE, FRIED EGG, CREAMY POLENTA, GRILLED RED ONIONS, PORK <b>BRODETTO</b>	13
EGGS FLORENTINE, POACHED EGGS, <b>CAVOLO NERO</b> , GARLIC, COUNTRY BREAD, MARBLE POTATOES, HOLLANDAISE	13
POACHED EGGS, PANCETTA, HEIRLOOM TOMATOES, COUNTRY BREAD, MARBLE POTATOES, HOLLANDAISE	13
CURED SALMON, SOFT SCRAMBLED EGGS, HEN OF THE WOODS, CIPPOLINI, ENGLISH PEAS, ARUGULA, FOCACCIA TOAST	14
SWEET CORN, SUMMER SQUASH AND GOAT CHEESE FRITTATA, KALE PESTO, ARUGULA AND ENDIVE <b>INSALATA</b>	14
SWISS CHARD AND RICOTTA <b>MALFATTI</b> , BROWNEED BUTTER, SAGE, GRANA PADANO	12/16
GNOCCHI <b>CARBONARA</b> , EGG SAUCE, PANCETTA, WILD ARUGULA, BLACK PEPPER, GRANA PADANO	14
LIBERTY FARMS DUCK CONFIT HASH, POACHED EGGS, SHALLOTS, FINGERLINGS, RED ENDIVE, <b>SALSA VERDE</b>	16
GRILLED NEW YORK STEAK, FRIED EGG, WILD ARUGULA, SHAVED GRANA, <b>BALSAMICO E OLIO</b>	19

### CONTORNI

SMOKED BACON, PANCETTA OR SWEET ITALIAN SAUSAGE	6	TWO ORGANIC FARM EGGS, ANY STYLE	5
ROASTED MARBLE POTATOES	6	POLENTA, ROASTED TOMATO SAUCE, MOZZARELLA	7

### CHEF-JONATHAN LUCE

DINNER: MONDAY-THURSDAY 5:00-9:30PM FRIDAY & SATURDAY 5:00-10:00PM SUNDAY 5:00-9:00PM

LUNCH: MONDAY-FRIDAY 11:30-2:30PM BRUNCH: SATURDAY & SUNDAY 10:30-2:30PM

ALL ITEMS AVAILABLE FOR CARRY OUT-MC, VISA, AMEX AND CASH GLADLY ACCEPTED

18% GRATUITY ADDED TO PARTIES OF 6 OR MORE

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