



DINNER

CICCHETTI

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| FRIED GREEN OLIVES, SMOKED PAPRIKA | 5 | SMOKED TROUT CANNOLI, SUMAC, HORSERADISH CREMA | 6 |
| CAULIFLOWER FRITTERS, LEMON-CAPER AGLIOLI | 5 | DUCK LIVER PATE, <i>CROSTINI</i> , RED ONION JAM, COCOA NIBS | 6 |
| BLACK RICE <i>SUPPLI AL TELEFONO</i> , TOMATO JAM | 5 | <i>MONDEGHILI</i> , FLORENTINE MEATBALLS, <i>SALSA VERDE</i> | 6 |
| SELECTION OF CICCHETTI | | | 15 |

ANTIPASTI

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| CHILLED HEIRLOOM TOMATO <i>ZUPPA</i> , WATERMELON RADISH, CUCUMBER, BASIL PESTO | 9 |
| LITTLE GEM AND RED ENDIVE <i>INSALATA</i> , WARREN PEARS, RICOTTA SALATA, TOASTED PINE NUTS | 10 |
| ORGANIC FARRO, LIVING WATERCRESS, FRESH CHICKPEAS, TOASTED ALMONDS, GOAT CHEESE, <i>GREMOLATA</i> DRESSING | 11 |
| YELLOW CORN PANNA COTTA, HEIRLOOM TOMATOES, FROG HOLLOW PEACHES, ESTATE OLIVE OIL, BLACK SEA SALT | 12 |
| FRIED SQUASH BLOSSOMS, RICOTTA AND PEA FILLING, PEA SPROUTS, SHAVED FENNEL, CRANBERRY BEANS, <i>SALSA VERDE</i> | 12 |
| MONTEREY SQUID, PORK BELLY, BELUGA LENTILS, TOYBOX TOMATOES, WHITE WINE, CHILE FLAKES, GREEN ONION | 14 |
| HAND CRAFTED <i>BURRATA</i> , BLACK MISSION FIGS, RADICCHIO, EASTER EGG RADISHES, OLIVE PESTO, <i>CROSTINI</i> | 11/15 |
| <i>SALUMI ARTIGIANALI</i> -DUCK LIVER PATE, PROSCIUTTO, <i>SALUMI FINOCCHIONA</i> AND CALABRESE, RED ONION JAM, CAPERBERRIES, PICKLED VEGETABLES, <i>BRUSCHETTA</i> | 13/19 |

FORMAGGI

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| ROBIOLA <i>TRE LATTE</i> , PIEMONTE, COW, SHEEP AND GOAT'S MILK, RHUBARB <i>AGRODOLCE</i> | 7 |
| GRASSETANO, TUSCANY, WATER BUFFALO'S MILK, PICKLED MUSTARD SEEDS, FRIED ALMONDS | 7 |
| MOUNTAIN GORGONZOLA, PIEMONTE, COW'S MILK, PEACH, FENNEL AND OLIVE JAM | 7 |
| SELECTION OF CHEESES | |
| | 12/17 |

PRIMI

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| SWISS CHARD <i>MALFATTI</i> , BROWNED BUTTER, SAGE, GRANA PADANO | 13/17 |
| <i>CASUNZEI</i> , BEET AND RICOTTA RAVIOLI, BUTTER SAUCE, GRANA, POPPY SEEDS | 13/18 |
| RUSSET POTATO <i>GNOCCHI</i> , SWEET CORN CREMA, LOBSTER MUSHROOMS, LEEKS, CAVOLO NERO, <i>PECORINO MOLITERNO</i> | 14/19 |
| TAGLIOLINI <i>PEPATI</i> , ROASTED TOMATO SAUCE, SMOKED BACON, JALAPENOS, CHILE FLAKES, GARLIC, ARUGULA | 14/19 |
| COCOA CASARECCE, RED WINE BRAISED BEEF <i>SUGO</i> , RADICCHIO, HEN OF THE WOODS MUSHROOMS, GRANA PADANO | 14/19 |
| <i>BAMBINO (12 & UNDER)</i> , PASTA FOR KIDS, TOMATO, BUTTER OR CREAM SAUCE | 6 |

All of our pastas are crafted by hand

SECONDI

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| VENERE BLACK RICE RISOTTO, SQUASH BLOSSOMS, ENGLISH PEAS, WHITE WINE, GRANA, MASCARPONE | 21 |
| ROASTED HALF CHICKEN, BLUE LAKES, TOYBOX SQUASH, CIPPOLINI, OLIVE OIL CRUSHED POTATOES, <i>SALSA GENOVESE</i> | 25 |
| GRILLED PORK CHOP, HEIRLOOM TOMATO, PEPPER AND EGGPLANT <i>CAPONATA</i> , TOASTED ALMONDS, CANNONAU VINEGAR | 27 |
| SEARED HAWAIIAN OPAH, SAFFRON-TOMATO AND CECI BEAN STEW, EASTER EGG RADISHES, KALE SPROUTS, CHILI PASTE | 26 |
| GRILLED HANGER STEAK, PORCINI RUB, BUTTER BEANS, ESCAROLE, RED ONIONS, NARDELLO PEPPERS, MARROW SAUCE | 28 |
| DUCK BREAST, DUCK LEG CONFIT, FRESH CRANBERRY, YELLOW WAX AND FAVA BEANS, SUNGOLDS, <i>BALSAMICO E OLIO</i> | 29 |

CONTORNI

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| BLUE LAKE BEANS, GRANA, GARLIC-LEMON DRESSING | 7 | YELLOW WAX, CRANBERRY BEANS, FAVAS, SUNGOLDS | 7 |
| GRILLED CHARD STEMS, SHERRY VINAIGRETTE | 7 | OLIVE OIL CRUSHED POTATOES | 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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