



DINNER

CICCHETTI

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

ROASTED RED KURI SQUASH AND LEEK <i>ZUPPA</i> , BRUSCHETTA, SHELLING BEAN PUREE, SEED POWDER	9
LITTLE GEMS AND BABY KALE <i>INSALATA</i> , TOASTED PUMPKIN SEEDS, GRANA, MOSCATO VINAIGRETTE	10
ORGANIC FARRO, ARUGULA, CARA CARAS, TOASTED HAZELNUTS, CHARDONNAY VINAIGRETTE	11
ROMANESCO AND EGG YOLK <i>SFORMATO</i> , STINGING NETTLE PESTO, RED ENDIVE, CHICKWEED, PEARS, FOCACCETTE	12
SEARED LAMB BELLY, ROASTED BABY RED BEETS, FREGOLA, BLOOD ORANGE, OLIVES, RADICCHIO, BLOOD ORANGE GEL	14
HAND CRAFTED <i>BURRATA</i> , BLACK MISSION FIG AND OLIVE JAM, CRANBERRY BEANS, PEPPERCRESS, SHAVED SQUASH	11/15
<i>SALUMI ARTIGIANALI</i> -DUCK LIVER PATE, <i>BRESAOLA</i> , SALUMI PORCINI AND <i>SOPPRESSATA</i> , RED ONION JAM, CAPERBERRIES, PICKLED VEGETABLES, <i>BRUSCHETTA</i>	13/19

FORMAGGI

TALEGGIO, LOMBARDY, COW'S MILK, FRESH CRANBERRY <i>MOSTARDA</i>	7
PECORINO DI MOLITERNO, SARDEGNA, SHEEP'S MILK, PICKLED MUSTARD SEEDS, FRIED ALMONDS	7
MOUNTAIN GORGONZOLA, PIEMONTE, COW'S MILK, QUINCE AND PEAR BUTTER	7
SELECTION OF CHEESES	
	12/17

PRIMI

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> , GORGONZOLA <i>CREMA</i> , COUNTY LINE CHICORIES, TOASTED WALNUTS, GRANA	14/19
TAGLIOLINI <i>PEPATI</i> , ROASTED TOMATO SAUCE, SMOKED BACON, JALAPENOS, CHILE FLAKES, GARLIC, ARUGULA	14/19
COCOA <i>CASARECCE</i> , BRAISED BEEF <i>SUGO</i> , RADICCHIO, HEN OF THE WOODS MUSHROOMS, PECORINO MOLITERNO	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

VENERE BLACK RICE RISOTTO, YELLOW FOOT MUSHROOMS, GREEN GARLIC, ARTICHOKE, BABY KALE, SAGE <i>PANNA COTTA</i>	20
ROASTED CHICKEN, CRUSHED POTATOES, ROASTED CAULIFLOWER, BROCCOLI DI CICCIO, CURRANTS, PINE NUTS	24
BRINED AND GRILLED PORK CHOP, CREAMY POLENTA, CHANTERELLES, CIPPOLINI, HUCKLEBERRIES, SALSA GENOVESE	27
PROSCIUTTO WRAPPED ONO, ROOT VEGETABLE <i>CAPONATA</i> , CHILE FLAKES, TOASTED ALMONDS, CANNONAU VINEGAR	26
ROASTED NY STEAK, <i>CREMA FRITTA</i> , SCARLET TURNIPS, BRUSSELS, THUMBELINA CARROTS, FENNEL, MARROW SAUCE	27
ROASTED LIBERTY DUCK BREAST, -DUCK LEG CONFIT, ORGANIC <i>FARROTTO</i> , KUMQUATS, LEEKS, CHICORIES	29

CONTORNI

ROASTED CAULIFLOWER, CURRANTS, PINE NUTS	7	CREAMY POLENTA, GRANA PADANO	7
GRILLED CHARD STEMS, SHERRY VINAIGRETTE	7	SQUASH, CELERY ROOT AND PEPPER <i>CAPONATA</i>	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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