



LUNCH

APERITIVI

<i>NEGRONI SBAGLIATO</i> -CAPPELLETTI, SWEET & DRY VERMOUTH, PROSECCO	9
<i>CARDAMARO SOUR</i> - CARDAMARO, LEMON, SIMPLE SYRUP, ORANGE	9
<i>POMPELMO</i> -GRAPEFRUIT JUICE, CAPPELLETTI, PROSECCO	9
<i>BICICLETTA</i> -CAPPELLETTI, SWEET VERMOUTH, PROSECCO	9
<i>CARPANO ANTICA VERMOUTH</i> -ON THE ROCKS	8

CICCHETTI

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

SELECTION OF CICCHETTI 14

ANTIPASTI

ROASTED RED KURI SQUASH AND LEEK <i>ZUPPA</i> , BRUSCHETTA, SHELLING BEAN PUREE, SEED POWDER	9
LITTLE GEM AND RED ENDIVE <i>INSALATA</i> , WARREN PEARS, RICOTTA SALATA, TOASTED PINE NUTS, PEAR VINAIGRETTE	9
ORGANIC FARRO, ARUGULA, SHAVED FENNEL, FUYU PERSIMMON, TOASTED HAZELNUTS, CHARDONNAY VINAIGRETTE	9
CELERY ROOT AND EGG YOLK <i>SFORMATO</i> , COUNTY LINE CHICORIES, POMEGRANATE, PUMPKIN SEEDS, GRANA CRISP	10
GRILLED SARDINES, PANCETTA, BELUGA LENTILS, ROASTED TOMATO SAUCE, CHILE FLAKES, GREEN ONION	13
HAND CRAFTED <i>BURRATA</i> , MISSION FIG AND OLIVE JAM, CRANBERRY BEANS, PEPPERCRESS, SHAVED SQUASH	11/15
<i>SALUMI ARTIGIANALI</i> -DUCK LIVER PATE, <i>BRESAOLA</i> , SALUMI <i>FINOCCHIONA</i> AND <i>SOPPRESSATA</i> , RED ONION JAM, CAPERBERRIES, PICKLED VEGETABLES, <i>BRUSCHETTA</i>	13/19

PANINI

<i>PROSCIUTTO DI PARMA</i> , FRESH MOZZARELLA, ARUGULA, AGLIOLI, BRUSCHETTA	12
HANDCRAFTED PASTRAMI, RED WINE MUSTARD, NAPA CABBAGE, RED ONION <i>AGRODOLCE</i> , AGLIOLI, FOCACCIA	12
SMOKED STEELHEAD, RADISHES, LIVING WATERCRESS, LEMON CAPER AGLIOLI, FOCACCIA	11
ARTICHOKES, HEN OF THE WOODS MUSHROOMS, RED ONIONS, FRESH MOZZARELLA, AGLIOLI, BRUSCHETTA	11

PRANZO

SWISS CHARD <i>MALFATTI</i> , BROWNED BUTTER, SAGE, GRANA PADANO	12/16
HEN OF THE WOODS, LEEK AND GORGONZOLA FRITTATA, LITTLE GEM <i>INSALATA</i> , SHERRY VINAIGRETTE	13
<i>CASUNZEI</i> , BEET AND RICOTTA RAVIOLI, BUTTER SAUCE, GRANA, POPPY SEEDS	12/16
RUSSET POTATO <i>GNOCCHI</i> , STINGING NETTLE PESTO, CHANTERELLES, LEEKS, CAVOLO NERO, GRANA PADANO	12/16
TAGLIOLINI <i>PEPATI</i> , ROASTED TOMATO SAUCE, SMOKED BACON, CHILE FLAKES, GARLIC, HOT PEPPERS, ARUGULA	12/17
COCOA <i>CASARECCE</i> , BRAISED BEEF <i>SUGO</i> , RADICCHIO, HEN OF THE WOODS MUSHROOMS, PECORINO MOLITERNO	12/17
LIBERTY DUCK LEG CONFIT, VENERE BLACK RICE RISOTTO, BRUSSELS, CALOMONDIN, COUNTY LINE CHICORIES	18
MT LASSEN STEELHEAD, BUTTER BEANS, KALE SPROUTS, <i>SALSICCHE</i> , MUSSELS, SHELLFISH <i>BRODO</i> , <i>SALSA GENOVESE</i>	20
ROASTED CHICKEN, OLIVE OIL CRUSHED POTATOES, CAULIFLOWER, BROCCOLI DI CICCIO, CURRANTS, PINE NUTS	21
GRILLED PORK CHOP, BUTTERNUT SQUASH, CELERY ROOT AND PEPPER <i>CAPONATA</i> , ALMONDS, OLIVES	23

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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