



## 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	7

### CICCHETTI

FRIED SICILIAN GREEN OLIVES, SMOKED PAPRIKA	5	SMOKED TROUT CANNOLI, SUMAC, HORSERADISH CREMA	6
CELERY ROOT FRITTERS, GRAPEFRUIT <i>AGLIOLI</i>	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

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	9
YELLOW CORN PANNA COTTA, HEIRLOOM TOMATOES, FROG HOLLOW PEACHES, ESTATE OLIVE OIL, BLACK SEA SALT	12
ORGANIC FARRO, LIVING WATERCRESS, FRESH CHICKPEAS, TOASTED ALMONDS, GOAT CHEESE, <i>GREMOLATA</i> DRESSING	9
FRIED SQUASH BLOSSOMS, RICOTTA AND PEA FILLING, PEA SHOOTS, FENNEL, CRANBERRY BEANS, <i>SALSA VERDE</i>	10
MONTEREY SQUID, PORK BELLY, BELUGA LENTILS, TOYBOX TOMATOES, WHITE WINE, CHILE FLAKES, GREEN ONION	13
HAND CRAFTED <i>BURRATA</i> , BLACK MISSION FIGS, RADICCHIO, RADISHES, OLIVE PESTO, CROSTINI	11/15
<i>SALUMI ARTIGIANALI</i> -DUCK LIVER PATE, PROSCIUTTO, SALUMI FINOCCHIONA AND CALABRESE, RED ONION JAM, CAPERBERRIES, PICKLED VEGETABLES, <i>BRUSCHETTA</i>	13/19

### PANINI

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

### PRANZO

SWISS CHARD <i>MALFATTI</i> , BROWNED BUTTER, SAGE, GRANA PADANO	12/16
SUMMER SQUASH, SWEET CORN AND RICOTTA FRITTATA, ARUGULA RABE PESTO, <i>INSALATA</i> , GRANA PADANO	13
<i>CASUNZEI</i> , BEET AND RICOTTA RAVIOLI, BUTTER SAUCE, GRANA, POPPY SEEDS	12/16
<i>GNOCCHI</i> , SWEET CORN CREMA, LOBSTER MUSHROOMS, LEEKS, CAVOLO NERO, <i>PECORINO MOLITERNO</i>	12/16
TAGLIOLINI <i>PEPATI</i> , ROASTED TOMATO SAUCE, SMOKED BACON, CHILE FLAKES, GARLIC, HOT PEPPERS, ARUGULA	12/17
COCOA CASARECCE, RED WINE BRAISED BEEF <i>SUGO</i> , HEN OF THE WOODS MUSHROOMS, RADICCHIO, GRANA PADANO	12/17
SEARED HAWAIIAN OPAH, SAFFRON-TOMATO AND CECI BEAN STEW, RADISHES, KALE SPROUTS, CHILI PASTE	18
LIBERTY DUCK LEG CONFIT, FRESH CRANBERRY, YELLOW WAX AND FAVA BEANS, SUNGOLDS, <i>BALSAMICO E OLIO</i>	18
GRILLED HANGER STEAK, PORCINI RUB, BUTTER BEANS, ESCAROLE, RED ONIONS, PEPPERS, MARROW SAUCE	19
GRILLED PORK CHOP, TOMATO, PEPPER AND EGGPLANT <i>CAPONATA</i> , TOASTED ALMONDS, CANNONAU VINEGAR	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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