

# LUNCH

## ANTIPASTI

FRIED CHARD STEMS, GARLIC AGLIOLI	5
FRIED <i>MONDEGHILI</i> , <i>SALSA VERDE</i>	5
FRIED SQUASH BLOSSOMS, CRANBERRY BEAN FILLING, OLIVE PESTO	6
CHILLED PURPLE CHEROKEE HEIRLOOM TOMATO <i>ZUPPA</i> , GOAT CHEESE BRUSCHETTA	6
LITTLE GEM LETTUCE, MOUNTAIN GORGONZOLA, CANDIED WALNUTS, PLUMS, CHAMPAGNE VINAIGRETTE	8
ORGANIC FARRO SALAD, ESCAROLE, SUNGOLDS, CUCUMBER, TOASTED PISTACHIOS, <i>BAGNA CAUDA</i> VINAIGRETTE	8
LA QUERCIA PROSCIUTTO, GALIA MELON, ESTATE OLIVE OIL	9
BURRATA, <i>FATTA IN CASA</i> , HEIRLOOM TOMATOES, FROG HOLLOW PEACHES, DEL MONACO ESTATE OLIVE OIL	10

## PANINI

LA QUERCIA PROSCIUTTO, PECORINO FRESCO, ARUGULA, GRILLED COUNTRY BREAD	9
COUNTRY TERRINE, GRILLED RED ONIONS, GARLIC AGLIOLI, GRILLED COUNTRY BREAD	8
PORK SHOULDER CONFIT, RADICCHIO, HORSERADISH, SWEET ONIONS, AGLIOLI, FOCACCIA	8
SMOKED STEELHEAD, SHAVED RADISH, FRIED CAPERS, FOCACCIA	9
FRESH PECORINO, SWEET PEA PUREE, TAGGIASCA OLIVES, GRILLED COUNTRY BREAD	8

## PRANZO

LEEK, RED ONION AND TOMA BRUSCA FRITTATA, ARUGULA SALAD, CITRUS VINAIGRETTE	12
PROSCIUTTO, ONION AND FONTINA FRITTATA, ARUGULA SALAD, CITRUS VINAIGRETTE	12
SWISS CHARD <i>MALFATTI</i> , BROWNED BUTTER, SAGE, GRANA PADANO	12
<i>CASUNZEI</i> , RED AND GOLD BEET FILLED RAVIOLI, BUTTER, GRANA, POPPY SEEDS	13
TAGLIOLINI <i>PEPATI</i> , SMOKED BACON, HOT PEPPERS, ROASTED TOMATO SAUCE, ARUGULA, GRANA PADANO	13
<i>ORECCHIETTE</i> , BRAISED GOAT <i>SUGO</i> , RADICCHIO, GRILLED RED ONIONS, GRANA PADANO	13
DUROC PORK <i>SALTIMBOCCA</i> , SAGE, PROSCIUTTO, MARBLE POTATOES, <i>AGRODOLCE</i> SAUCE	14
ROASTED PITMAN FARMS CHICKEN BREAST, SUMMER SQUASH, CORN, VIDALIA ONIONS, ALMONDS, LEMON SAUCE	15
ROASTED ALBACORE <i>CON PANCETTA</i> , BLUE LAKE, CRANBERRY AND YELLOW WAX BEANS, SUNGOLDS, HERB VINAIGRETTE	18
KID'S PASTA WITH TOMATO SAUCE, PLAIN, BUTTER OR CREAM (CHILDREN 12 & UNDER)	5

## FORMAGGI

LA TUR, COW, SHEEP AND GOAT'S MILK CHEESE, CHERRY-CIPPOLINI <i>MOSTARDA</i>	5
SPEZIATO AL TARTUFO, COW'S MILK CHEESE, WILD ARUGULA, DEL MONACO EXTRA VIRGIN OLIVE OIL	5
BLU DEL MONCENISIO, COW'S MILK CHEESE, APRICOT-SHALLOT-CACAO NIB <i>MARMELLATA</i>	5

**SELECTION OF CHEESES** 12

WE USE LOCAL, SUSTAINABLE AND ORGANIC PRODUCTS WHEN AVAILABLE  
DINNER: MONDAY-THURSDAY 5:30-9:30PM FRIDAY & SATURDAY 5:30-10:00PM 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  
4238 PARK BLVD. OAKLAND, CA 94602 510-336-1180

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