



## BRUNCH

### LIBATIONS

FRESH SQUEEZED <b>ORANGE</b> OR <b>GRAPEFRUIT</b> JUICE	5
<b>MIMOSA</b> -ORANGE JUICE, PROSECCO	7
<b>POMEGRANATE PROSECCO</b> -POMEGRANATE JUICE, PROSECCO	7
<b>KIR ROYAL</b> -PROSECCO, VINO DI VISCIOLE	8
PROSECCO DI VALDOBBIADINE, <b>BARTOLOTTI</b> , VENETO	9

### APERITIVI

<b>NEGRONI SBAGLIATO</b> -CAPPELLETTI, SWEET & DRY VERMOUTH, PROSECCO	9
<b>CARDAMARO SOUR</b> - CARDAMARO, LEMON, SIMPLE SYRUP, ORANGE	9
<b>POMPELMO-GRAPEFRUIT JUICE</b> , CAPPELLETTI, PROSECCO	9
<b>BICICLETTA</b> -CAPPELLETTI, SWEET VERMOUTH, PROSECCO	9
<b>CARPANO ANTICA VERMOUTH</b> -ON THE ROCKS	7

### ANTIPASTI

<b>BOMBOLONI</b> , YEAST DOUGHNUTS, SAGE CUSTARD AND CHOCOLATE SAUCES	6/9
ROBIOLA <b>TRE LATTE</b> , PIEMONTE, COW, SHEEP AND GOAT'S MILK, RHUBARB <b>AGRODOLCE</b>	7
SWEET CORN, FENNEL AND LEEK <b>ZUPPA</b> , BRUSCHETTA, FENNEL TOP PESTO	9
WATERCRESS AND ESCAROLE <b>INSALATA</b> , SANTA ROSA PLUMS, GRANA PADANO, SHERRY VINAIGRETTE	9
FARRO VERDE, TOYBOX TOMATOES, ENGLISH CUCUMBER, SEA BEANS, TOASTED ALMONDS, CANNONAU DRESSING	9
GOAT CHEESE PANNA COTTA, HEIRLOOM TOMATOES, FROG HOLLOW PEACHES, ESTATE OLIVE OIL, BLACK SEA SALT	12
FRIED SQUASH BLOSSOMS, RICOTTA AND PEA FILLING, PEA SHOOTS, FENNEL, CRANBERRY BEANS, <b>SALSA VERDE</b>	10
HAND CRAFTED <b>BURRATA</b> , BLACK MISSION FIGS, RADICCHIO, EASTER EGG RADISHES, OLIVE PESTO, CROSTINI	11/15
SEARED PORK BELLY, TUSCAN MELON, RED ENDIVE, CAPERS, BELUGA LENTIL PUREE, MELON-ANCHOVY DRESSING	12
<b>SALUMI ARTIGIANALI</b> -DUCK LIVER PATE, BRESAOLA, SALUMI NOCCIOLA AND PICANTE, RED ONION JAM, CAPERBERRIES, PICKLED VEGETABLES, <b>BRUSCHETTA</b>	13/19

### BRUNCH

COUNTRY FRENCH TOAST, WHIPPED MASCARPONE, STRAWBERRIES, BLACKBERRIES, HUCKLEBERRIES, MAPLE SYRUP	11
PORK SHOULDER CONFIT PANINI, FRIED EGG, SWEET ONIONS, TOMATO JAM, HORSERADISH, AGLIOLI, FOCACCIA	12
SWEET ITALIAN SAUSAGE, FRIED EGG, CREAMY POLENTA, GRILLED RED ONIONS, PORK <b>BRODETTO</b>	13
EGGS FLORENTINE, POACHED EGGS, <b>CAVOLO NERO</b> , COUNTRY BREAD, MARBLE POTATOES, HOLLANDAISE	13
POACHED EGGS, PANCETTA, TOMATOES, HEN OF THE WOODS, COUNTRY BREAD, MARBLE POTATOES, HOLLANDAISE	13
SUMMER SQUASH, SWEET CORN AND RICOTTA FRITTATA, BLACK KALE PESTO, INSALATA, SHERRY VINAIGRETTE	14
CURED SALMON, POACHED EGGS, LIVING WATERCRESS, FENNEL, RADISHES, MARBLE POTATOES, HOLLANDAISE	14
SWISS CHARD AND RICOTTA <b>MALFATTI</b> , BROWNED BUTTER, SAGE, GRANA PADANO	12/16
LUMACHE <b>CARBONARA</b> , EGG SAUCE, PANCETTA, WILD ARUGULA, BLACK PEPPER, GRANA PADANO	14
LIBERTY FARMS DUCK CONFIT HASH, POACHED EGGS, SHALLOTS, FINGERLINGS, RED ENDIVE, <b>SALSA VERDE</b>	16
GRILLED HANGER STEAK, PORCINI RUB, FRIED EGG, ARUGULA, GRANA, WATERMELON RADISH, LEMON DRESSING	19

### CONTORNI

SMOKED BACON, PANCETTA OR SWEET ITALIAN SAUSAGE	6	TWO ORGANIC FARM EGGS, ANY STYLE	5
ROASTED MARBLE POTATOES	6	POLENTA, ROASTED TOMATO SAUCE, MOZZARELLA	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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