



BRUNCH

LIBATIONS

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

APERITIVI

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

ANTIPASTI

BOMBOLONI , YEAST DOUGHNUTS, SAGE CUSTARD AND CHOCOLATE SAUCES	6/9
ROBIOLA, PIEMONTE, COW, SHEEP AND GOAT'S MILK, BLOOD ORANGE, FENNEL AND SHALLOT MOSTARDA	7
SWEET CORN, FENNEL AND LEEK ZUPPA , BRUSCHETTA, FENNEL TOP PESTO	9
BABY KALE, WATERCRESS, LAMB'S QUARTER, RED VELVET APRIUMS, MOUNTAIN GORGONZOLA, SHERRY VINAIGRETTE	9
FARRO VERDE, CORAL CHAMPAGNE CHERRIES, WILD ARUGULA, TOASTED ALMONDS, SEA BEANS, CANNONAU DRESSING	9
FRIED SQUASH BLOSSOMS, ENGLISH PEA AND RICOTTA CHEESE, PEA TENDRILS, RADISH, ASPARAGUS, SALSA VERDE	10
HAND CRAFTED BURRATA , BLUE LAKES, YELLOW WAX BEANS, PURSLANE, FIDDLEHEADS, OLIVE PESTO, SUMAC	11/15
SEARED PORK BELLY, PICKLED RED CABBAGE, ROASTED RED GRAPES, RED WINE MUSTARD, ENDIVE, HAZELNUTS	12
SALUMI ARTIGIANALI -DUCK LIVER PATE, BRESAOLA, SALUMI NOCCIOLA AND PICANTE, RED ONION JAM,	13/19
CAPERBERRIES, PICKLED VEGETABLES, BRUSCHETTA	

BRUNCH

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