



## 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
TALEGGIO, LOMBARDY, COW'S MILK, FRESH CRANBERRY <b>MOSTARDA</b>	7
ROASTED RED KURI SQUASH AND LEEK <b>ZUPPA</b> , BRUSCHETTA, SHELLING BEAN PUREE, SEED POWDER	9
LITTLE GEM AND RED ENDIVE <b>INSALATA</b> , WARREN PEARS, RICOTTA SALATA, TOASTED PINE NUTS	9
ORGANIC FARRO, ARUGULA, SHAVED FENNEL, FUYU PERSIMMON, TOASTED HAZELNUTS, CHARDONNAY VINAIGRETTE	9
CELERY ROOT AND EGG YOLK <b>SFORMATO</b> , COUNTY LINE CHICORIES, POMEGRANATE, PUMPKIN SEEDS, GRANA CRISP	11
HAND CRAFTED <b>BURRATA</b> , MISSION FIG AND OLIVE JAM, CRANBERRY BEANS, PEPPERCRESS, SHAVED SQUASH	11/15
<b>SALUMI ARTIGIANALI</b> -DUCK LIVER PATE, <b>BRESAOLA</b> , SALUMI FINOCCHIONA AND <b>SOPPRESSATA</b> , RED ONION JAM, CAPERBERRIES, PICKLED VEGETABLES, <b>BRUSCHETTA</b>	13/19

### BRUNCH

COUNTRY FRENCH TOAST, WHIPPED MASCARPONE, STRAWBERRIES, BLACKBERRIES, RASPBERRIES, 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, CHANTERELLES, ARTICHOKE, COUNTRY BREAD, MARBLE POTATOES, HOLLANDAISE	13
CURED SALMON, SOFT SCRAMBLED EGGS, GREEN ONION, SHAVED BRUSSELS, RADISH, ARUGULA, FOCACCIA TOAST	14
HEN OF THE WOODS, LEEK AND GORGONZOLA FRITTATA, LITTLE GEM INSALATA, SHERRY VINAIGRETTE	14
SWISS CHARD AND RICOTTA <b>MALFATTI</b> , BROWNED BUTTER, SAGE, GRANA PADANO	12/16
GNOCCHI <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 PORK CHOP, FRIED EGG, BUTTERNUT SQUASH, CELERY ROOT AND PEPPER <b>CAPONATA</b> , ALMONDS, OLIVES	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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