

## BRUNCH

### APERITIVI

<i>AMERICANO</i> -SWEET VERMOUTH, APEROL	7	FRESH SQUEEZED ORANGE OR GRAPEFRUIT JUICE	3
<i>BICICLETTA</i> -APEROL, SWEET VERMOUTH, PROSECCO	8	MIMOSA-ORANGE JUICE, PROSECCO	6
<i>SALE E PEPE</i> -DRY VERMOUTH, GRAPEFRUIT, SALT, PEPPER	7	POMEGRANATE PROSECCO	7
<i>CARPANO ANTICA VERMOUTH-ON ICE</i>	7	KIR ROYAL-PROSECCO, VINO DI VISCIOLE	7
<i>POMEGRANATE</i> - POMEGRANATE WINE, LIME JUICE, SODA	7	PROSECCO DI VALDOBBIADINE, <b>LA TORDERA</b> , VENETO	7

### LIBATIONS

### COLAZIONE

<i>BOMBOLONI</i> , FLORENTINE DOUGHNUTS, SAGE CUSTARD SAUCE	7
LUCERO FARM STRAWBERRIES, WHIPPED CREAM, LEMON CURD, ALMOND COOKIE	7
COUNTRY FRENCH TOAST, WHIPPED MASCARPONE, STRAWBERRIES, MAPLE SYRUP	9
PORK BELLY PANINI, FRIED EGG, WHITE WINE MUSTARD, RED ONION PUREE, FOCACCIA	8
COUNTRY TERRINE PANINI, GRILLED RED ONIONS, GARLIC AGLIOLI, GRILLED COUNTRY BREAD	8
TWO EGGS, ANY STYLE, MARBLE POTATOES, SMOKED BACON OR ITALIAN SAUSAGE, COUNTRY BREAD	10
POACHED EGGS, CAVOLO NERO, COUNTRY BREAD, HOLLANDAISE, MARBLE POTATOES	10
RED ONION, LEEK AND TOMA BRUSCA FRITTATA, MARBLE POTATOES, COUNTRY BREAD	11
PROSCIUTTO, ONION AND FONTINA FRITTATA, MARBLE POTATOES, COUNTRY BREAD	12
DUCK CONFIT HASH, POACHED EGGS, MARBLE POTATOES, GREEN ONION, COUNTRY BREAD	12
TWO FRIED EGGS, SWEET ITALIAN SAUSAGE, CREAMY POLENTA, GRILLED RED ONIONS, MUSTARD SAUCE	12

### CONTORNI

SMOKED DUROC BACON OR SWEET ITALIAN SAUSAGE	4	TWO EGGS, ANY STYLE	4
MARBLE POTATOES, ROASTED GARLIC	4	POLENTA, DOLCE GORGONZOLA	5

### ANTIPASTI

FRIED <i>MONDEGHILI</i> , <i>SALSA VERDE</i>	5
LA TUR, COW, SHEEP AND GOAT'S MILK CHEESE, CHERRY-CIPPOLINI <i>MOSTARDA</i> , CROSTINI	5
FRIED SQUASH BLOSSOMS, CRANBERRY BEAN FILLING, OLIVE PESTO	6
LITTLE GEM LETTUCE, MOUNTAIN GORGONZOLA, CANDIED WALNUTS, PLUOTS, CHAMPAGNE VINAIGRETTE	8
ORGANIC FARRO SALAD, ESCAROLE, SUNGOLDS, CUCUMBER, TOASTED PISTACHIOS, <i>BAGNA CAUDA</i> VINAIGRETTE	8
LA QUERCIA PROSCIUTTO, MELON, BRUSCHETTA. ESTATE OLIVE OIL	9
BURRATA, <i>FATTA IN CASA</i> , HEIRLOOM TOMATOES, FROG HOLLOW PEACHES, DEL MONACO ESTATE OLIVE OIL	10

### PRANZO

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, PORK SAUCE	13
ROASTED PITMAN FARMS CHICKEN BREAST, SUMMER SQUASH, CORN, VIDALIA ONIONS, ALMONDS, LEMON SAUCE	14
ROASTED ALBACORE CON <i>PANCETTA</i> , BLUE LAKE, CRANBERRY AND YELLOW WAX BEANS, SUNGOLDS, HERB VINAIGRETTE	17

**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**  
**WWW.BELLANICO.NET**  
**4238 PARK BLVD OAKLAND, CA 94602 510-336-1180**