



DINNER

CICCHETTI

FRIED GREEN OLIVES, SMOKED PAPRIKA	5	SMOKED STEELHEAD <i>CANNOLI</i> , HORSERADISH, CRACKLINGS	6
CAULIFLOWER FRITTERS, LEMON-CAPER AGLIOLI	5	DUCK LIVER PATE, <i>CROSTINI</i> , RED ONION JAM, COCOA NIBS	6
BLACK RICE <i>SUPPLI AL TELEFONO</i> , TOMATO JAM	5	<i>MONDEGHILI</i> , FLORENTINE MEATBALLS, <i>SALSA VERDE</i>	6
SELECTION OF CICCHETTI			15

ANTIPASTI

SWEET CORN, FENNEL AND LEEK <i>ZUPPA</i> , BRUSCHETTA, FENNEL TOP PESTO	9
WATERCRESS AND ESCAROLE <i>INSALATA</i> , SANTA ROSA PLUMS, GRANA PADANO, SHERRY VINAIGRETTE	10
FARRO VERDE, TOYBOX TOMATOES, ENGLISH CUCUMBER, SEA BEANS, TOASTED ALMONDS, CANNONAU VINAIGRETTE	11
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, SHAVED FENNEL, CRANBERRY BEANS, <i>SALSA VERDE</i>	12
SEARED PORK BELLY, TUSCAN MELON, RED ENDIVE, FRIED CAPERS, BELUGA LENTIL PUREE, MELON-ANCHOVY DRESSING	13
HAND CRAFTED <i>BURRATA</i> , BLACK MISSION FIGS, RADICCHIO, EASTER EGG RADISHES, OLIVE PESTO, <i>CROSTINI</i>	11/15
<i>SALUMI ARTIGIANALI</i> -DUCK LIVER PATE, BRESAOLA, <i>SALUMI NOCCIOLA</i> AND PICANTE, RED ONION JAM, CAPERBERRIES, PICKLED VEGETABLES, <i>BRUSCHETTA</i>	13/19

FORMAGGI

ROBIOLA <i>TRE LATTE</i> , PIEMONTE, COW, SHEEP AND GOAT'S MILK, RHUBARB <i>AGRODOLCE</i>	7
GRASSETANO, TUSCANY, WATER BUFFALO'S MILK, PICKLED MUSTARD SEEDS, FRIED ALMONDS	7
MOUNTAIN GORGONZOLA, PIEMONTE, COW'S MILK, APRICOT, FENNEL AND OLIVE JAM	7
SELECTION OF CHEESES	
	12/17

PRIMI

SWISS CHARD <i>MALFATTI</i> , BROWNED BUTTER, SAGE, GRANA PADANO	12/16
<i>CASUNZEI</i> , BEET AND RICOTTA RAVIOLI, BUTTER SAUCE, GRANA, POPPY SEEDS	12/17
<i>LUMACHE</i> , SUMMER SQUASH <i>CREMA</i> , GYPSY PEPPERS, SWEET CORN, HEN OF THE WOODS, BABY KALE, ALMONDS	12/17
TAGLIOLINI <i>PEPATI</i> , ROASTED TOMATO SAUCE, SMOKED BACON, JALAPENOS, CHILE FLAKES, GARLIC, ARUGULA	13/18
RUSSET POTATO <i>GNOCCHI</i> , RED WINE BRAISED BEEF <i>SUGO</i> , GRILLED RADICCHIO, GRANA PADANO	13/18
<i>BAMBINO (12 & UNDER)</i> , PASTA FOR KIDS, TOMATO, BUTTER OR CREAM SAUCE	6

All of our pastas are crafted by hand

SECONDI

LOBSTER MUSHROOM, SUGAR SNAP AND LEEK RISOTTO, BLACK KALE PESTO, PINE NUTS, GRANA PADANO	20
ROASTED HALF CHICKEN, BLUE LAKES, TOYBOX SQUASH, CIPPOLINI, OLIVE OIL CRUSHED POTATOES, <i>SALSA GENOVESE</i>	24
GRILLED PORK CHOP, TOMATO, EGGPLANT AND FENNEL <i>CAPONATA</i> , HAZELNUTS, POLENTA, CANNONAU VINEGAR	27
PROSCIUTTO WRAPPED YELLOWTAIL, SAFFRON-TOMATO AND CECI STEW, RADISHES, FIDDLEHEADS, CHILE PASTE	26
GRILLED HANGER STEAK <i>TAGLIATA</i> , PORCINI RUB, ARUGULA, SHAVED GRANA, WATERMELON RADISH, LEMON DRESSING	27
DUCK BREAST, DUCK LEG CONFIT, FRESH CRANBERRY, YELLOW WAX AND FAVA BEANS, SUNGOLDS, <i>BALSAMICO E OLIO</i>	29

CONTORNI

BLUE LAKE BEANS, GRANA, GARLIC-LEMON DRESSING	7	YELLOW WAX, CRANBERRY BEANS, FAVAS, SUNGOLDS	7
GRILLED CHARD STEMS, SHERRY VINAIGRETTE	7	OLIVE OIL CRUSHED POTATOES	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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