



DINNER

CICCHETTI

FRIED GREEN OLIVES, SMOKED PAPRIKA	5	SMOKED TROUT CANNOLI, TROUT ROE, HORSERADISH	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

ROASTED RED GYPSY PEPPER <i>ZUPPA</i> , RICOTTA AND OLIVE <i>BRUSCHETTA</i>	9
ARUGULA AND ENDIVE <i>INSALATA</i> , DAPPLE DANDY PLUOTS, TOASTED HAZELNUTS, GOAT CHEESE, MOSCATO VINAIGRETTE	10
ORGANIC FARRO, BLACK MISSION FIGS, WATERCRESS, TOASTED ALMONDS, TAGGIASCA OLIVES, SHERRY VINAIGRETTE	11
FRIED SQUASH BLOSSOMS, GOAT CHEESE FILLING, LENTILS, LEEKS, PURSLANE, CHERRY TOMATOES	13
SEARED PORK BELLY, FREGOLA, SHAVED BRUSSELS, POMEGRANATE SEEDS, RADISH, CANNONAU VINAIGRETTE	15
MASCARPONE PANNA COTTA, HEIRLOOM TOMATOES, FROG HOLLOW PEACHES, ESTATE OLIVE OIL, SEA SALT	13
GRILLED SARDINES, SHAVED FENNEL, PICKLED RED ONIONS, ENGLISH CUCUMBER, LEMON VINAIGRETTE, CHILE PASTE	14
HAND CRAFTED <i>BURRATA</i> , OLIVE AND GARLIC PUREE, ROASTED GRAPES, NAPA CABBAGE, RADISHES, <i>CROSTINI</i>	11/15
<i>SALUMI ARTIGIANALI</i> -DUCK LIVER PATE, <i>LONZINO</i> , <i>SALUMI TOSCANO</i> AND <i>SOPPRESSATA</i> , RED ONION JAM, CAPERBERRIES, PICKLED VEGETABLES, <i>BRUSCHETTA</i>	13/19

FORMAGGI

ROBIOLA DI CAPRA CROSTA FIORITA, <i>LOMBARDIA</i> , GOAT'S MILK, BLACK MISSION FIG JAM	7
MAGGESE, <i>BERGAMO</i> , RAW GOATS'S MILK, QUINCE AND LEMON PUREE, FRIED ALMONDS	7
BLU DI BAGNOLI, <i>LOMBARDIA</i> , GOAT'S MILK, RHUBARB AND RED ONION <i>AGRODOLCE</i>	7
SELECTION OF CHEESES	
12/17	

PRIMI

SWISS CHARD <i>MALFATTI</i> , BROWNED BUTTER, SAGE, GRANA PADANO	13/17
<i>CASUNZEI</i> , BEET AND RICOTTA RAVIOLI, BUTTER SAUCE, GRANA, POPPY SEEDS	13/18
CASARECCE, TOASTED WALNUT <i>CREMA</i> , BRUSSELS SPROUTS, CIPPOLINI ONIONS, BLOOMSDALE SPINACH, GRANA	14/19
TAGLIOLINI <i>PEPATI</i> , ROASTED TOMATO SAUCE, SMOKED BACON, JALAPENOS, CHILE FLAKES, GARLIC, ARUGULA	14/19
RUSSET POTATO GNOCCHI, BRAISED BEEF CHEEK <i>SUGO</i> , RADICCHIO, HORSERADISH ZEST, <i>PECORINO MOLITERNO</i>	14/19
<i>BAMBINO (12 & UNDER)</i> , PASTA FOR KIDS, TOMATO, BUTTER OR CREAM SAUCE	6

All of our pastas are crafted by hand

SECONDI

RED KURI SQUASH RISOTTO, WHITE WINE, BRAISED LEEKS, TOASTED PINE NUTS, <i>RICOTTA SALATA</i>	22
ROASTED CHICKEN BREAST, FRIED POLENTA, HEN OF THE WOODS, SUMMER SQUASH, CORN, GRILLED RED ONIONS	24
BRINED AND GRILLED PORK CHOP, OLIVE OIL CRUSHED POTATOES, BROCCOLI DI CICCIO, GARLIC, KUMQUATS	27
PROSCIUTTO WRAPPED PETRALE SOLE, CAULIFLOWER, EGGPLANT, TOMATO AND PEPPER CAPONATA, PINE NUTS	26
GRILLED NEW YORK STEAK, ROASTED TURNIPS, WATERMELON RADISH, NARDELLO PEPPERS, AMAROSA FINGERLINGS	32
LIBERTY DUCK BREAST, DUCK LEG CONFIT, <i>SFORMATO</i> , CRANBERRY, WAX AND BLUE LAKE BEANS, ROASTED TOMATOES	29

CONTORNI

FRIED POLENTA, <i>SALSA VERDE</i>	7	EGGPLANT, GYPSY PEPPER AND TOMATO <i>CAPONATA</i>	7
OLIVE OIL CRUSHED POTATOES	7	BROCCOLI DI CICCIO, GARLIC, KUMQUATS	7

CHEF-JONATHAN LUCE

SOUS CHEF-JOHN TIEDEMANN

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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