



LUNCH

APERITIVI

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

CICCHETTI

FRIED SICILIAN GREEN OLIVES, SMOKED PAPRIKA	5	SMOKED STEELHEAD, <i>CANNOLI</i> , HORSERADISH CREMA	6
CELERY ROOT FRITTERS, GRAPEFRUIT <i>AGLIOLI</i>	5	DUCK LIVER PATE, CROSTINI, ONION JAM, COCOA NIBS	6
BLACK RICE <i>SUPPLI AL TELEFONO</i> , SMOKED TOMATO JAM	5	<i>MONDEGHILLI</i> , FLORENTINE MEATBALLS, <i>SALSA VERDE</i>	6

SELECTION OF CICCHETTI 14

ANTIPASTI

ROBIOLA <i>TRE LATTE</i> , PIEMONTE, COW, SHEEP AND GOAT'S MILK, RHUBARB <i>AGRODOLCE</i>	7
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	9
GOAT CHEESE PANNA COTTA, HEIRLOOM TOMATOES, FROG HOLLOW PEACHES, ESTATE OLIVE OIL, BLACK SEA SALT	12
FARRO VERDE, TOYBOX TOMATOES, ENGLISH CUCUMBER, SEA BEANS, TOASTED ALMONDS, CANNONAU DRESSING	9
FRIED SQUASH BLOSSOMS, RICOTTA AND PEA FILLING, PEA SHOOTS, FENNEL, CRANBERRY BEANS, <i>SALSA VERDE</i>	10
HAND CRAFTED <i>BURRATA</i> , BLACK MISSION FIGS, RADICCHIO, EASTER EGG RADISHES, OLIVE PESTO, CROSTINI	11/15
<i>SALUMI ARTIGIANALI</i> -DUCK LIVER PATE, BRESAOLA, SALUMI NOCCIOLA AND PICANTE, RED ONION JAM,	13/19
CAPERBERRIES, PICKLED VEGETABLES, <i>BRUSCHETTA</i>	

PANINI

<i>PROSCIUTTO DI PARMA</i> , FRESH MOZZARELLA, ARUGULA, <i>AGLIOLI</i> , BRUSCHETTA	12
HANDCRAFTED PASTRAMI, RED WINE MUSTARD, NAPA CABBAGE, RED ONION <i>AGRODOLCE</i> , <i>AGLIOLI</i> , FOCACCIA	12
SMOKED STEELHEAD, RADISHES, LIVING WATERCRESS, LEMON CAPER <i>AGLIOLI</i> , FOCACCIA	11
GYPSY PEPPER <i>PEPPERONATA</i> , SUNGOLDS, GRILLED RED ONIONS, <i>BURRATA</i> , BABY KALE, <i>AGLIOLI</i> , BRUSCHETTA	11

PRANZO

SWISS CHARD <i>MALFATTI</i> , BROWNED BUTTER, SAGE, GRANA PADANO	12/16
SUMMER SQUASH, SWEET CORN AND RICOTTA FRITTATA, ARUGULA RABE PESTO, <i>INSALATA</i> , GRANA PADANO	13
<i>CASUNZEI</i> , BEET AND RICOTTA RAVIOLI, BUTTER SAUCE, GRANA, POPPY SEEDS	12/16
<i>LUMACHE</i> , SUMMER SQUASH <i>CREMA</i> , GYPSY PEPPERS, SWEET CORN, HEN OF THE WOODS, BABY KALE, ALMONDS	12/16
TAGLIOLINI <i>PEPATI</i> , ROASTED TOMATO SAUCE, SMOKED BACON, CHILE FLAKES, GARLIC, HOT PEPPERS, ARUGULA	12/17
RUSSET POTATO <i>GNOCCHI</i> , RED WINE BRAISED BEEF <i>SUGO</i> , GRILLED RADICCHIO, GRANA PADANO	12/17
PROSCIUTTO WRAPPED YELLOWTAIL, SAFFRON-TOMATO AND CECI STEW, RADISHES, FIDDLEHEADS, CHILE PASTE	18
LIBERTY DUCK LEG CONFIT, FRESH CRANBERRY, YELLOW WAX AND FAVA BEANS, SUNGOLDS, <i>BALSAMICO E OLIO</i>	18
GRILLED HANGER STEAK <i>TAGLIATA</i> , PORCINI RUB, ARUGULA, GRANA, WATERMELON RADISH, LEMON DRESSING	19
GRILLED PORK CHOP, TOMATO, EGGPLANT AND FENNEL <i>CAPONATA</i> , HAZELNUTS, POLENTA, CANNONAU VINEGAR	23

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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