



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	8

CICCHETTI

FRIED SICILIAN GREEN OLIVES, SMOKED PAPRIKA	5	SMOKED TROUT CANNOLI, SUMAC, HORSERADISH CREMA	6
CAULIFLOWER FRITTERS, LEMON-CAPER AGLIOLI	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

ROASTED RED GYPSY PEPPER <i>ZUPPA</i> , RICOTTA AND OLIVE <i>BRUSCHETTA</i>	9
ARUGULA AND ENDIVE <i>INSALATA</i> , 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, BELUGA LENTILS, TOMATOES, LEEKS, PURSLANE	12
MASCARPONE PANNA COTTA, HEIRLOOM TOMATOES, FROG HOLLOW PEACHES, ESTATE OLIVE OIL, SEA SALT	13
SEARED PORK BELLY, FREGOLA, SHAVED BRUSSELS, POMEGRANATE SEEDS, RADISH, CANNONAU VINAIGRETTE	15
HAND CRAFTED <i>BURRATA</i> , OLIVE AND GARLIC PUREE, ROASTED GRAPES, NAPA CABBAGE, RADISHES, CROSTINI	11/15
<i>SALUMI ARTIGIANALI</i> -DUCK LIVER PATE, <i>LONZINO</i> , <i>SALUMI SOPPRESSATA</i> AND <i>TOSCANO</i> , RED ONION JAM, CAPERBERRIES, PICKLED VEGETABLES, <i>BRUSCHETTA</i>	13/19

PANINI

<i>PROSCIUTTO DI PARMA</i> , FRESH MOZZARELLA, ARUGULA, AGLIOLI, <i>BRUSCHETTA</i>	12
HANDCRAFTED PASTRAMI, RED WINE MUSTARD, NAPA CABBAGE, RED ONION <i>AGRODOLCE</i> , AGLIOLI, FOCACCIA	12
SMOKED ALBACORE TUNA, RADISHES, WATERCRESS, LEMON CAPER AGLIOLI, FOCACCIA	11
OVEN ROASTED TOMATOES, BUTTER BEAN PUREE, ARUGULA, FRESH MOZZARELLA, KALE PESTO, <i>BRUSCHETTA</i>	11

PRANZO

SWISS CHARD <i>MALFATTI</i> , BROWNEED BUTTER, SAGE, GRANA PADANO	12/16
SUMMER SQUASH, SWEET CORN AND GOAT CHEESE FRITTATA, NETTLE PESTO, LITTLE GEM <i>INSALATA</i>	13
<i>CASUNZEI</i> , BEET AND RICOTTA RAVIOLI, BUTTER SAUCE, GRANA, POPPY SEEDS	12/16
CASARECCE, TOASTED WALNUT <i>CREMA</i> , BRUSSELS SPROUTS, CIPPOLINI ONIONS, BLOOMSDALE SPINACH, GRANA	12/16
TAGLIOLINI <i>PEPATI</i> , ROASTED TOMATO SAUCE, SMOKED BACON, CHILE FLAKES, GARLIC, HOT PEPPERS, ARUGULA	12/17
GNOCCHI, RED WINE BRAISED BEEF CHEEK <i>SUGO</i> , RADICCHIO, HORSERADISH ZEST, <i>PECORINO MOLITERNO</i>	12/17
LIBERTY DUCK LEG CONFIT, GRANA SFORMATO, YELLOW WAX, BLUE LAKES, CRANBERRY BEANS, ROASTED TOMATOES	18
PROSCIUTTO WRAPPED SOLE, EGGPLANT, GYPSY PEPPER AND TOMATO <i>CAPONATA</i> , CHILE FLAKES, COCOA NIBS	20
ROASTED CHICKEN BREAST, FRIED POLENTA, HEN OF THE WOODS, SUMMER SQUASH, CORN, GRILLED RED ONIONS	21
GRILLED NEW YORK STEAK, ROASTED TURNIPS. WATERMELON RADISH, NARDELLO PEPPERS, AMAROSA FINGERLINGS	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

WWW.BELLANICO.NET