



LUNCH

APERITIVI

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| <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

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| 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

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| 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, ENGLISH PEA AND 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

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| <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

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| 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 |
| SEARED ALBACORE, EGGPLANT, GYPSY PEPPER AND TOMATO <i>CAPONATA</i> , SHALLOTS, 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

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