



## 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>VERMOUTH SPRITZER</i> -COCCHI AMERICANO, DRY VERMOUTH, CLUB SODA, MINT, STRAWBERRY	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
SQUASH FRITTERS, SAGE AGLIOLI	5	DUCK LIVER PATE, CROSTINI, ONION JAM, COCOA NIBS	6
BLACK RICE <i>SUPPLI AL TELEFONO</i> , SMOKED TOMATO JAM	5	<i>MONDEGHILI</i> , FLORENTINE MEATBALLS, <i>SALSA VERDE</i>	6

**SELECTION OF CICCHETTI** 15

### ANTIPASTI

BUTTER BEAN & BROCCOLI SPIGARELLO ZUPPA, OLIVE OIL	9
BABY ROMAINE <i>INSALATA</i> , GORGONZOLA, CANDIED WALNUTS, CROSTINI, ANCHOVY DRESSING	10
ORGANIC FARRO, BABY CIOGGA & GOLD BEETS, FRISEE, TOASTED ALMONDS, SHERRY VINAIGRETTE	11
GRILLED SARDINES, SHAVED FENNEL, PICKLED RED ONIONS, CUCUMBER, LEMON VINAIGRETTE, CHILE PASTE	14
SEARED PORK BELLY, CHICK PEA & TOMATO STEW, ARUGULA, GRILLED BABY FENNEL, FENNEL OIL	15
HAND CRAFTED <i>BURRATA</i> , KALE PESTO, ROASTED BLACK SAPPHIRE GRAPES, PICKLED RADISH, CHICKWEED, CROSTINI	11/15
<i>SALUMI ARTIGIANALI</i> -DUCK LIVER PATE, PROSCIUTTO, SALUMI <i>FELINO</i> AND NOCCIOLA, RED ONION JAM, CAPERBERRIES, PICKLED VEGETABLES, <i>BRUSCHETTA</i>	13/19

### PANINI

<i>PROSCIUTTO DI PARMA</i> , FRESH MOZZARELLA, ARUGULA, AGLIOLI, BRUSCHETTA	12
PASTRAMI, RED WINE MUSTARD, NAPA CABBAGE, RED ONION <i>AGRODOLCE</i> , AGLIOLI, FOCACCIA	12
SMOKED TROUT, FRILLY RED MUSTARD, LEMON CAPER AGLIOLI, FOCACCIA	11
GRILLED ZUCCHINI, KALE PESTO, ARUGULA, FONTINA, BRUSCHETTA	11

### PRANZO

SWISS CHARD <i>MALFATTI</i> , BROWNEED BUTTER, SAGE, GRANA PADANO	13/17
ROASTED WINTER SQUASH, BROCCOLINI & GOAT CHEESE FRITTATA, KALE SALAD	14
<i>CASUNZEI</i> , BEET AND RICOTTA RAVIOLI, BUTTER SAUCE, GRANA, POPPY SEEDS	13/18
COCOA CASARECCE MILK BRAISED PORK <i>SUGO</i> , ESCAROLE, GRATED HORSERADISH, <i>PECORINO MOLITERNO</i>	14/19
TAGLIOLINI <i>PEPATI</i> , ROASTED TOMATO SAUCE, SMOKED BACON, CHILE FLAKES, GARLIC, HOT PEPPERS, ARUGULA	14/19
POTATO <i>GNOCCHI</i> , ASPARAGUS, CIPOLLINI, GORGONZOLA CREMA, PEA SPROUTS, TOASTED WALNUTS, GRANA	14/19
SLOW BRAISED SHORT RIBS, ESCAROLE, GRILLED RED ONION, CELERY ROOT PUREE, RED WINE SAUCE	27
ROASTED MAHI, HEDGEHOGS, LEEKS, FREGOLA, RED FRILL MUSTARD, WHITE WINE, BUTTER, ALMONDS, ROMESCO	24
ROASTED CHICKEN BREAST, HEN OF THE WOODS, KALE, BUTTER & CRANBERRY BEANS, SOFFRITTO	21
LIBERTY DUCK LEG CONFIT, SWEET ONIONS, CHICORIES, KUMQUATS, BLACK VENERE RICE	20

DINNER: MONDAY-THURSDAY 5:00-9:00PM FRIDAY & SATURDAY 5:00-10:00PM SUNDAY 5:00-9:00PM

LUNCH: WEDNESDAY-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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