

# BELLISSIMO

WINTER RESTAURANT WEEK  
LUNCH  
JANUARY 13<sup>TH</sup> – 19<sup>TH</sup>, 2020

## FIRST COURSE

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**INSALATA MISTA** ORGANIC MIXED GREENS IN A BALSAMIC VINAIGRETTE

**SAUSAGE WITH POLENTA** W/ MILD SAUSAGE, CHERRY TOMATOES, BASIL IN A WHITE WINE TOMATO SAUCE

**SOUP OF THE DAY**

**CLASSIC CAESAR'S SALAD** W/ SHAVED PARMESAN & FRESHLY BAKED CROUTON

**TORRETTA MOZZARELLA** W/FRESH MOZZARELLA, BASIL, TOMATOES IN A VINAIGRETTE

**FRESH ARUGULA BEET SALAD** W/ AN ORANGE VINAIGRETTE AND GOAT CHEESE

## SECOND COURSE

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**FISH OF DAY**

**CHICKEN GRANCHIOLI** WITH PLUM TOMATOES, CRABMEAT, FONTINA CHEESE & FRESH HERBS

**CHICKEN MARSALA** W PORTABELLO MUSHROOMS IN A MARSALA DEMIGLACE

**LINGUINE VEGETARIAN** PASTA WITH FRESH VEGETABLES, OLIVE OIL & GARLIC

**FETTUCINE RAGU** PASTA W/ RAGU OF SAUSAGE & GOAT CHEESE

**GNOCCHI MARINARA** POTATO DUMPLINGS TOSSED IN A LIGHT HERB MARINARA SAUCE

**AGNOLLOTTI AMORE** EGG PASTA STUFFED WITH GOAT AND RICOTTA CHEESE & FRESH SPINACH IN A LIGHT CREAM SAUCE

**CHICKEN FLORENTINA** IN A BECHAMEL SAUCE WITH FRESH SPINACH AND FONTANA CHEESE

## THIRD COURSE

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**TIRAMISU**

**DARK CHOCOLATE MOUSSE** W/TOUCH OF FRANGELICO

**STRAWBERRIES SABAGLIONE**

**CANNOLI**

**CHEESECAKE** W/ A FRESH RASPBERRY PUREE

**\$22 PER PERSON**