

BELLISSIMO

WINTER RESTAURANT WEEK 2025
DINNER MENU
\$40 PER PERSON

FIRST COURSE

CREAM OF BROCCOLI SOUP

PASTA FAGIOLI SOUP

CLASSIC CAESAR'S SALAD w/ SHAVED PARMESAN & FRESHLY BAKED CROUTONS

INSALATA MIXTA ORGANIC MIXED GREENS TOSSED IN A LIGHT BALSAMIC VINAIGRETTE

ITALIAN SAUSAGE CON FAGIOLI ITALIAN SAUSAGE SAUTEED W GARLIC, FRESH BASIL & TOMATOES WITH TASTY CANNELLINI BEANS

EGGPLANT FLORENTINA w/SPINACH, MOZZARELLA CHEESE IN A BECHAMEL SAUCE

TORRETO MOZZARELLA TOWER OF FRESH MOZZARELLA, FRESH BASIL & TOMATOES IN A FLAVORFUL LIGHT BALSAMIC VINAIGRETTE

****ADD A GLASS OF PROSECCO OR
HOUSE WINE FOR \$10
ADD HOUSE WINE FOR \$28/BOTTLE

SECOND COURSE

FISH OF DAY

SPICY TIGER SHRIMP SAUTEED OVER LINGUINE IN AN HERB MARINARA

CRABMEAT RAVIOLI SPINACH PASTA STUFFED WITH CRABMEAT IN LOBSTER CREAM SAUCE

VEAL PORCINI SCALLOPINE OF VEAL SAUTEED WITH PORCINI MUSHROOMS, BRANDY & A TOUCH OF CREAM

LAMB SHANK MILANESE OVER PARPADELLE PASTA

GNOCCHI MARINARA POTATO DUMPLINGS TOSSED IN A LIGHT HERB MARINARA SAUCE

AGNOLOTTI AMORE HOMEMADE EGG PASTA STUFFED W/ GOAT CHEESE & SPINACH IN A FLAVORFUL GOAT CHEESE CREAM SAUCE

CHICKEN MARSALA SAUTEED WITH PORTOBELLO MUSHROOMS IN MARSALA DEMIGLACE

THIRD COURSE

TIRAMISU

DARK CHOCOLATE MOUSSE W/TOUCH OF FRANGELICO

CANNOLI

\$40 PER PERSON

***TIPS, TAXES NOT INCLUDED. MENU VALID FOR ONE PERSON ONLY
*NO SUBSTITUTIONS DURING RESTAURANT WEEK PLEASE!**

BELLISSIMO

WINTER RESTAURANT WEEK 2025
DINNER MENU
\$65 PER PERSON

FIRST COURSE

CREAM OF BROCCOLI SOUP

PASTA FAGIOLI SOUP

SMOKED SALMON SERVED WITH CAPERS, ONIONS, LEMON JUICE & OLIVE OIL

ROASTED PORCHETTA W/ TASTY CANNELLINI BEANS

BURRATA MARINARA ITALIAN COW MILK CHEESE BREADED WITH A LIGHT MARINARA
GARNISHED WITH ARUGULA

FRIED CALAMARI W/ FRESH LEMONS AND HERB MARINARA

INSALATA MIXTA ORGANIC MIXED GREENS TOSSED IN A LIGHT BALSAMIC VINAIGRETTE

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

ARUGULA FENNEL SALAD W/ SHAVED PARMESAN & LEMON VINAIGRETTE

**** ADD A GLASS OF PROSECCO OR
HOUSE WINE FOR \$10
** ADD A BOTTLE OF HOUSE WINE FOR \$20**

SECOND COURSE

FISH OF THE DAY

LOBSTER TAIL FRA-DIAVOLA LOBSTER TAIL, MUSSELS, SHRIMP, LINGUINE IN A SPICY
MARINARA

FILET MIGNON W/MUSHROOMS, POLENTA, SAUTEED FRESH SAUTEED SPINACH IN A RED
WINE SAUCE

DUCK BREAST AL PORTO OVER FLUFFY, PUREED POTATOES W/ SAUTEED SPINACH &
GARLIC IN A PORT WINE SAUCE

VEAL NAPOLI SCALOPPINE OF VEAL W/ PROSCIUTTO, FRESH MOZZARELLA, FRESH HERBS &
PLUM TOMATOES

LOBSTER RAVIOLI IN A MASCARPONE CREAM SAUCE

PARPADELLE W/ SMOKED SALMON & PEAS IN A LIGHT WHITE WINE MARINARA
SAUCE

THIRD COURSE

TIRAMISU

DARK CHOCOLATE MOUSSE W/TOUCH OF FRANGELICO

CANNOLI

CHEESECAKE W/ FRESH STRAWBERRY PUREE

***TIPS, TAXES NOT INCLUDED, MENU VALID FOR ONE PERSON ONLY**

***NO SUBSTITUTIONS DURING RESTAURANT WEEK PLEASE!**

***TIPS, TAXES NOT INCLUDED. MENU VALID FOR ONE PERSON ONLY
*NO SUBSTITUTIONS DURING RESTAURANT WEEK PLEASE!**

**THANK YOU
FOR JOINING
US FOR RESTAURANT WEEK!**