

BELLISSIMO

WINTER RESTAURANT WEEK 2024

LUNCH MENU

\$25 PER PERSON

FIRST COURSE

CREAM OF BROCCOLI SOUP

PASTA FAGIOLI SOUP

FRESH MOZZARELLA FRESH MOZZARELLA W/ TOMATOES, FRESH BASIL IN A LIGHT BALSAMIC VINAIGRETTE

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

MIXED ORGANIC GREENS SALAD W/ BALSAMIC VINAIGRETTE

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

****ADD BOTTLE HOUSE WINE FOR \$28**

SECOND COURSE

PENNE CON POLPETTE PASTA WITH VEAL MEATBALLS IN AN HERB MARINARA

CHICKEN MARSALA W PORTOBELLO MUSHROOMS IN A MARSALA DEMIGLACE

GNOCCHI MARINARA POTATO DUMPLING N A LIGHT HERB MARINARA SAUCE

LINGUINE VEGETARIAN PASTA WITH FRESH VEGETABLES, OLIVE OIL & GARLIC

CHEESE TORTELLINI IN A VODKA, TOMATO AND CREAM SAUCE

FETTUCINE NORCINA PASTA IN A CREAM SAUCE W/ SAUSAGE & SAUTEED MUSHROOMS

THIRD COURSE

TIRAMISU

DARK CHOCOLATE MOUSSE W/TOUCH OF FRANGELICO

\$25 PER PERSON

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

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

BELLISSIMO

WINTER RESTAURANT WEEK 2025

LUNCH MENU

\$35 PER PERSON

FIRST COURSE

CREAM OF BROCCOLI

PASTA FAGIOLI SOUP

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

FRIED CALAMARI SERVED WITH AN HERB MARINARA & FRESH LEMONS

EGGPLANT FLORENTINA FRESH SPINACH, MOZZARELLA CHEESE IN A BECHAMEL SAUCE

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

MIXED ORGANIC GREENS SALAD W/ BALSAMIC VINAIGRETTE

ARUGULA FENNEL SALAD W/SHAVED PARMESAN IN A LEMON VINAIGRETTE

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

****ADD BOTTLE HOUSE WINE FOR \$28**

SECOND COURSE

SALMON PAN-SEARED IN A WHITE WINE, LEMON BUTTER SAUCE

LINGUINE WITH CLAMS (WHITE SAUCE OR RED SAUCE)

VEAL RAVIOLI IN A LIGHT HERB MARINARA

CHICKEN PARMESAN BREAST OF CHICKEN BREADED & TOPPED W/ MARINARA & MOZZARELLA CHEESE

GNOCCHI MARINARA POTATO PASTA IN AN HERB MARINARA

FETTUCINE VEAL RAGU FETTUCINE W/ RAGU OF VEAL, TOMATOES & FRESH HERBS

PARPADELLE PASTA W/SAUTEED CHICKEN & MUSHROOM IN A CREAM SAUCE

THIRD COURSE

TIRAMISU

DARK CHOCOLATE MOUSSE W/TOUCH OF FRANGELICO

CANNOLI