

BELLISSIMO

WINTER RESTAURANT WEEK
DINNER
JANUARY 13TH - 19TH, 2020

FIRST COURSE

ARUGULA BEET SALAD WITH AN ORANGE CHAMPAGNE VINAIGRETTE

BABY SPINACH & FRESH FENNEL W/ WALNUTS, FRESH LEMON VINAIGRETTE & SHAVED PARMESAN

INSALATA MISTA ORGANIC MIXED GREENS IN A FLAVORFUL BALSAMIC VINAIGRETTE
TUNA CARPACCIO W/ CORNICHONS, RED ONIONS, CALIFORNIA FREEZE IN A FRESH BASIL AND LEMON GARLIC DRESSING

CROSTINO POLENTA WITH CALAMARI, BASIL, GARLIC, CHERRY TOMATOES IN A WHITE WINE TOMATO SAUCE

SOUP OF THE DAY

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

ITALIAN SAUSAGE CON FAGIOLI ITALIAN SAUSAGE W/ TASTY CANNELLINI BEANS

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

SECOND COURSE

FISH OF DAY

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

VEAL RAVIOLI WITH A WILD MUSHROOM, FRESH ROSEMARY DEMIGLACE

CHICKEN MARSALA WITH PORTABELLO MUSHROOMS IN MARSALA DEMIGLACE

VEAL PORCINI WITH PORCINI MUSHROOMS, SHALLOTS IN A BRANDY CREAM DEMIGLACE

PORTABELLO MUSHROOM RAVIOLI IN A LIGHT HERB MARINARA

PENNE JULIANA PASTA WITH FRESH VEGETABLES, OLIVE OIL & GARLIC

FETTUCINE RAGU PASTA W/ RAGU OF SAUSAGE & GOAT CHEESE

LINGUINE W/SHRIMP & SCALLOPS IN A LIGHT HERB MARINARA

BRAISED LAMB SHANK OVER PARPADELLE PASTA

PARPADELLE WITH SMOKED SALMON AND FRESH PEAS IN A CREAM SAUCE

CHICKEN FLORENTINA IN A BECHAMEL SAUCE W/ FRESH SPINICH & FONTINA CHEESE

THIRD COURSE

TIRAMISU
DARK CHOCOLATE MOUSSE W/TOUCH OF FRANGELICO
STRAWBERRIES SABAGLIONE
CANNOLI
CHEESECAKE W/ A FRESH RASPBERRY SAUCE

\$35 PER PERSON

BELLISSIMO

WINTER RESTAURANT WEEK
LUNCH
JANUARY 13TH – 19TH, 2020

FIRST COURSE

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

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 SPINICH AND FONTANA CHEESE

THIRD COURSE

TIRAMISU

DARK CHOCOLATE MOUSSE W/TOUCH OF FRANGELICO

STRAWBERRIES SABAGLIONE

CANNOLI

CHEESECAKE W/ A FRESH RASPBERRY PUREE

\$22 PER PERSON

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