

VB

VILLA BELLINI

LA CUCINA ITALIANA

SINCE 2014

Dinner Menu

Antipasti (Appetizers)

Calamari Fritti \$16

fried golden calamari | zucchini | squash | eggplant | marinara

Famberoni Bellini \$22

argentinian prawns | prosecco tempura | allium mayonnaise | charcoal
mash potato bisque

Burrata Pugliese \$18

burrata pugliese | spinach | confit grape tomatoes | fresh basil |
balsamic | e.v.o.o.

Carpaccio di Filetto \$25

raw filet mignon | arugula | shaved parmigiano | black truffle | thin
croutons

Mozzarella di Bufala \$24

buffalo milk mozzarella | parma prosciutto | mixed greens

Parmigiana di Melanzane Classica \$16

eggplant | marinara | mozzarella | parmigiano reggiano chips | basil

Sautè di Cozze e Vongole \$18

mussels | clams | garlic | white wine

Insalata di Mare Tiepida \$24

shrimp | scallops | mussels | clams | octopus | calamari | citronette

Tagliere Misto \$22

prosciutto di parma | soppressata | bresaola | pancetta | fontina cheese
| grana padano cheese | focaccia pugliese

• *Gran Tagliere (serves 4 people)* \$40 •

• *Kindly note that 20% gratuity is added for parties of 6 or more.* •

Zuppa & Insalate (Soup & Salad)

Zuppa Del Forno \$5 cup/ \$8 bowl
homemade soup of the day

Caesar Salad Bellini \$11

thinly sliced parmigiano reggiano (aged 24 months) | romaine lettuce | parmigiano crouton |
homemade caesar dressing

Rocket Salad \$14

arugula | confit grape tomatoes | fontina cheese | caramelized shallots | red bell pepper chips

Iceberg Wedge \$12

iceberg lettuce | roasted walnuts | pancetta bits | sundried tomatoes | homemade ranch
dressing

Spinach Salad \$14

baby spinach | pears | taleggio cheese | roasted marcona almonds | golden raisins | warm
modena balsamic dressing

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Pasta Della Casa

Saccotini Villa Bellini \$22

imported pouch-shaped pasta | ricotta cheese | black truffle & light cream sauce | pancetta | mushroom

Pappardelle al Bolognese \$22

pappardelle pasta | bolognese meat ragu | parmigiano reggiano

Pappardelle al Cinghiale \$28

pappardelle pasta | wild boar | homemade tomato sauce

Fettuccine Alfredo \$18

fettuccine | parmigiano reggiano cream sauce

Fettuccine al Pesto Genovese \$24

fettuccine | pesto & basil sauce | potato | green bean

Tortelloni Dunedin \$20

veal | beef | mushroom | garlic | marsala wine

Ravioli Bellini \$24

maine lobster | shrimp & scallop | pink cream sauce

Linguini Vongole \$20

linguini | baby clams | white wine

Linguini Frutti di Mare \$24

linguini | mussels | baby clams | calamari | shrimp

+ choice of white wine or cherry tomato sauce +

Fnocchi Rosella \$20

gnocchi | gorgonzola cheese

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Entrées

Filetto al Funghi \$45

8 oz. certified black angus center-cut filet mignon | sautéed mushrooms | demi-glace

New York Strip Gorgonzola \$40

14 oz. certified black angus center-cut N.Y. strip | creamy gorgonzola sauce

Surf e Turf \$65

8 oz. certified black angus center-cut filet mignon | maine lobster tail | shrimp | scallops

Scaloppina Piccata \$22

veal | lemon butter | capers | white wine

Saltimbocca \$26

veal | light white wine sauce | mozzarella di bufala | prosciutto di parma

Ossobuco Old Style \$48

veal shank on the bone | rich demi-glace based brown sauce | risotto

Costata di Vitello \$48

14 oz. french veal chop | spinaci alla romana

Carre d Agnello \$34

new zealand rack of lamb | brandy & italian herbs | garlic | demi-glace

Pollo Parmigiana \$25

chicken breast | breaded | pomodoro sauce | fior de latte mozzarella | parmigiano

Pollo Marsala \$22

chicken breast | marsala wine | garlic | mushrooms

Salmone Asparagi \$26

salmon filet | lemon buerre blanc | asparagus

Cernia Livornese \$30

grouper filet | cherry tomato | olives | capers | slivered onions

Zuppa di Pesce \$34

shrimp | scallops | fish | mussels | clams | calamari | seafood & tomato based broth

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Bambini (Kids Menu)

Spaghetti con Polpette \$10

spaghetti | meatballs | tomato sauce

Pollo e Patate Fritte \$9

chicken fingers | french fries

Fettuccine Alfredo \$9

fettuccine | white cream parmigiano

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Dolce / Desserts

Tiramisu al Tavolo 14

ladyfinger cookies | espresso |
mascarpone cheese | dark chocolate

Profiteroles al Cioccolato 12

cream puff | vanilla chantilly |
warm chocolate ganache

Bavarese al Limone 9 ^{GF}

bavarian cream | lemon curd | citrus zest |
orange candy

Panna Cotta 9 ^{GF}

cooked cream | triple berry compote

Crème Brulee 9 ^{GF}

cream | vanilla caramel

Cannolo Siciliani 10

fried pastry dough | ricotta filling

Torta Caprese 12 ^{GF}

dark chocolate | almond

Gelato : 2 Scoops 8

vanilla | chocolate



Villa Bellini was founded on the basic principle that food fuels the soul & nourishes the heart. Our families came together to turn a dream into reality.

Our aspiration is to share with you good food that's inspiring & creative, while nourishing an atmosphere that strengthens community & friendship.

Buon Appetito!

--the Marzocca & Addonisio families

Call for reservations today!

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 R ue, ed, u 5 9 30 / Fri, at 5 0 30 / un 5 9 ummer ours startin / 5
 L C ue Fri 00 2 30 L C is CL for ummer startin / 5

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