

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

Trilogia di Paste Romane \$30

- *Rigatoni Amatriciana | pancetta - tomato - basil
- *Gnocchi Cacio e Pepe | ricotta - black pepper - pecorino romano
- *Spaghetti Carbonara | pecorino romano - eggs - black pepper - pancetta

Trenne Bolognese e Ricotta \$24

angus ragu | ricotta | pecorino cheese basket

Paccheri Meat Ball \$24

paccheri | lamb meatball | pecorino romano | marinara | basil

Pappardelle Cinghiale \$26

pappardelle | wild boar | caramelized shallots | red wine reduction

Fettuccine Porcini \$22

fettuccine | porcini mushrooms | black truffle | stracchino cheese | thyme

Gnocchi di Ricotta al Gorgonzola \$24

ricotta gnocchi | gorgonzola | pecorino cheese basket

Spaghetti Scoglio \$24

spaghetti | calamari | shrimp | clams | mussels | grouper | scallop | cherry tomato

Linguine Vongole \$24

linguine | clams | garlic | cherry tomato

Ravioli Lobster \$30

homemade ravioli | maine lobster | tomato cream sauce | asparagus | toasted almonds

Risotto

Risotto Scoglio \$25

risotto | calamari | shrimp | clams | muscles | grouper | scallops

Risotto Ossobuco \$48

veal shank | rich demi-glace based brown sauce | saffron | risotto

Risotto Grouper \$26

risotto | grouper | cherry tomato | white wine sauce

Risotto Porcini e Tartufo \$28

risotto | porcini mushroom | black truffle

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Carne | Meat

Filetto al Ragù di Funghi \$45
mushroom ragu | demi-glace

N.Y. Strip al Fongonzola \$40
creamy gorgonzola sauce

Carne d' Agnello \$42
new zealand rack of lamb | red wine &
herb demi-glace

Ossobuco \$48
veal shank on the bone | vegetable
mirepoix demi-glace

Veal Chop Parmigiana \$48
bone-in veal chop | panko | melted
mozzarella di bufala | grana padano |
cherry tomato

Chicken Parmigiana \$28
bone-in chicken | panko | melted
mozzarella di bufala | grana padano |
cherry tomato

Veal Saltimbocca \$30
sage | mushroom | spinach |
demi-glace | mozzarella di bufala |
prosciutto di parma

Veal ai Porcini \$32
porcini mushroom | stracchino
cheese | thyme

Surf & Turf \$68
choice of protein : n.y. strip | filet |
lamb
•paired with 1/2 lobster tail / 1 scallop / 2
shrimp•

Pesce | Fish

Grouper al Limone \$34
lemon butter | capers | tempura
lemons

Branzino alla Mediterranea \$36
medditeranian seabass | gaeta olives
| capers | shallots | cherry tomato

Salmone Mari e Monti \$28
alaskan salmon | mixed forest
mushrooms

Chilean Seabass in Fuazzetto \$42
cherry tomato | shallots | white wine

Cioppino \$38
clams | mussels | calamari | shrimp |
scallops | lobster | grouper | cherry
tomato | white wine

Contornos | Sides

Choose one side to pair with your protein

PASTA

• *Penne / Linguine / Fettucine* •

SAUCE

• *Marinara / Cream & Formaggio /
Oil & Garlic / Pink Vodka* •

Mashed Potatoes

Baked Potato

Sautéed Spinach

Fried Asparagus

Sautéed Broccoli

Fried Vegetables

SIDE SALADS

Arugula / Spinach / Caesar

Contorni Esclusivi | Exclusive Sides

Bone Marrow \$14

panko crust

Mac & Cheese Truffle \$14

maccheroncini pasta | five cheese fondue | black summer truffle oil | panko crust

Mac & Cheese Lobster \$16

maccheroncini pasta | five cheese fondue | maine lobster | panko crust

Maine Lobster \$28

whole lobster

Scallops \$18

3 - U10 scallops

Shrimp \$12

6 - shrimp

Lamb Meatball \$12

4 - meatballs

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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!

CLOSED MONDAY HAPPY HOUR: Tue-Fri (4-7 at the bar)
DINNER: Tue, Wed, Thu (5-9:30) / Fri, Sat (5-10:30) / Sun (5-9) (Summer Hours 4-8 starting 6/15)
LUNCH: Tue-Fri (11-2)

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