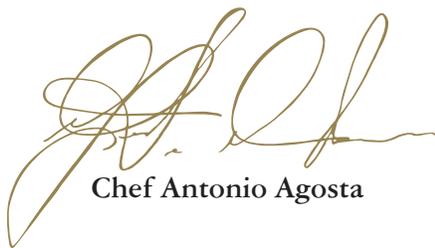


Villa Bellini

La Cucina Italiana

DINNER MENU



Chef Antonio Agosta

**As in Italy, we focus first on using
only the finest, freshest ingredients...**

Villa Bellini takes great pride using the highest quality, freshest, organic, environmentally friendly, and locally sourced Ingredients wherever possible.

2930 Gulf to Bay Blvd. / Clearwater, FL 33759
Tel: +1 (727) 754-9848 www.VillaBelliniRestaurant.com

Warning: Consuming raw or undercooked food may increase your risk of food borne illness, especially if you have a medical condition.



ANTIPASTI FREDDI (Cold Appetizers)

ALICI MARINATE 12

Fresh Italian anchovies with red peppers cooked in white vinegar and extra virgin olive oil

CAPRESE 15

Mozzarella di bufala from Caserta, Italy, topped with tomatoes, extra virgin olive oil and pesto

TUNA TARTAR DE TONNO 20

Ahi tuna, anchovies and pickles served in soy and citronette with avocado puree

PROSCIUTTO DI PARMA E MOZZARELLA 14

Prosciutto di Parma with mozzarella di bufala imported from Italy (mozzarella bufala can be substituted with burrata bufala cheese)

ANTIPASTO MERAVIGLIA 20

Fine mixed cheeses, cured meats, Castelvetrano olives, grilled eggplant, grilled zucchini, grilled baby onions and artichokes in olive oil (all imported from Italy)

CARPACCIO 25

Thinly sliced black Angus filet mignon, arugula, shaved Parmigiano and truffle oil

ANTIPASTI CALDI (Hot Appetizers)

BRUSCHETTA 10

Toasted Tuscan bread topped with garlic, cherry tomatoes, basil

PARMIGIANA DI MELENZANE 14

Thinly sliced eggplant layered with mozzarella and basil, topped with homemade tomato sauce

FRITTURA DI CALAMARI 14

Lightly floured calamari, shrimp and vegetables fried golden, and served with marinara and garlic aioli

SAUTÉE DI COZZE 13

Mussels sautéed in white wine and extra virgin olive oil, cracked black pepper, cherry tomatoes, and garlic, served with crostini

MEDITERRANEO 20

Grilled shrimp with Hawaiian black salt and spicy marinara sauce





ZUPPA & INSALATE

(Soup & Salad)

ZUPPA DEL GIORNO 5 (*cup*) / 8 (*bowl*)
Homemade soup of the day



Add to any salad, grilled: chicken 8 / shrimp or salmon 10 / Grouper 14

INSALATA DELLA CASA 7
Fresh spring mix, plum tomatoes and red onions
served with extra virgin olive oil and fine balsamic vinegar

INSALATA SPINACI 8
Baby spinach, cherry tomatoes and bacon
served with extra virgin olive oil and fine balsamic vinegar

CESARE SALAD 9
Heart of Romaine, shaved Parmigiano,
fresh homemade croutons, homemade Caesar dressing

RUCOLA E PARMIGIANO 9
Fresh arugula with our homemade lemon and extra virgin olive oil dressing
with shaved Parmigiano





PASTA DELLA CASA

**Gluten free & whole grain available upon request.
add a side House or Cesare salad: \$3*

SACCOTTINI VILLA BELLINI 22

Imported "pouch-shaped" fresh pasta filled with ricotta cheese and black truffles in a light cream sauce with pancetta and mushrooms

PAPPARDELLE AL BOLOGNESE 22

Homemade pappardelle pasta with Bolognese meat ragù with a touch of peas and Parmigiano-Reggiano

Pappardelle AL CINGHIALE (wild boar ragù) 28

Homemade pappardelle pasta with wild boar in a fresh homemade tomato sauce

FETTUCCHINE AL PESTO GENOVESE 24

Homemade pasta with fresh pesto basil sauce, served Genovese style with potato and green beans

FETTUCCHINE ALFREDO 18

Fettuccini tossed with Parmigiano-Reggiano cream sauce

TORTELLONI DUNEDIN 20

Tortelloni filled with veal and beef, served in a mushroom, garlic and Marsala wine sauce

RAVIOLI BELLINI 24

Ravioli filled with Maine lobster, served with chopped shrimp and scallops in a light pink cream sauce

CANNELONI TAMPA 22

Cannelloni filled with chopped spinach, chicken, roasted garlic, mozzarella, Fontina, Parmigiano and ricotta cheeses, topped with a Parmigiano cream sauce

CANNELONI CLEARWATER 22

Cannelloni filled with ricotta, mozzarella, Fontina, Parmigiano in red tomato sauce with tiny meatballs

LINGUINI VONGOLE 20

Linguini tossed with baby clams in light white wine sauce

LINGUINI FRUTTI DI MARE 24

Linguini tossed with mussels, baby clams, calamari and shrimp in light white wine or cherry tomato sauce

GNOCCHI ROSELLA 20

Homemade gnocchi (flour & potato dumplings) in a creamy gorgonzola cheese sauce



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



ENTRÉES

add a side House or Cesare salad: \$3

FILETTO AI FUNGHI 45

8oz certified Black Angus center-cut filet mignon sautéed with mixed mushrooms in a demi-glace sauce

NEW YORK STRIP GORGONZOLA 40

14oz certified Black Angus center-cut N.Y. strip sautéed in a creamy Gorgonzola sauce

SURF E TURF 65

8oz certified Black Angus center-cut filet mignon with Maine Lobster tail, shrimp and scallops

SALTIMBOCCA 26

Veal sautéed in a light white wine sauce with imported mozzarella di bufala and prosciutto di Parma

SCALOPPINA PICCATA 22

Veal sautéed in a lemon butter sauce with capers and white wine

OSSOBUCO OLD STYLE 48

Tender veal shank on the bone smothered in rich demi-glace based brown sauce, served over fettuccini

COSTATA DI VITELLO 48

14oz grilled French veal chop served over "Spinaci alla Romana"

CARRÉ D'AGNELLO 34

New Zealand rack of lamb sautéed with brandy and Italian herbs in a garlic and demi-glace sauce

POLLO PARMIGIANA 25

Chicken breast, breaded, pan seared, house made Pomodoro sauce, fior de latté mozzarella and Parmigiano

POLLO MARSALA 22

Chicken breast sautéed in a creamy Marsala wine and garlic sauce, topped with mushrooms

SALMONE ASPARAGI 26

Salmon filet with a lemon buerre blanc sauce, served with asparagus

CERNIA VILLA BELLINI 32

Grouper filet sautéed in white wine and extra virgin olive oil enriched with slivered onions, capers, and olives, cherry tomato, clams, mussels and calamari

CERNIA LIVORNESE 30

Grouper filet in a savory cherry tomato sauce with olives, capers and slivered onions

ZUPPA DI PESCE 34

Shrimp, scallops, fish, mussels, clams and calamari in a delicate seafood and tomato based broth



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DESSERT

TIRAMISU 10

SICILIAN CANNOLI 9

TORTA DI MELE 12

Italian apple cake served with Cinnamon Gelato

TORTA CIOCCOLATINA 12

Chocolate cake made with rum and served with vanilla gelato

CRÈME BRÛLÉE 9

Vanilla custard flambé

PANNA COTTA 9

Delicate Italian cream gelatin with strawberry coulis and fresh seasonal berries

BAMBINI

(Kids Menu)

SPAGHETTI CON POLPETTE 10

Spaghetti with meatballs in our red sauce

POLLO E PATATE FRITTE 9

Chicken fingers and fries

FETTUCCINE ALFREDO 9

Fettuccine in a white cream Parmigiano sauce

CONTORNI

(Side Orders)

LINGUINE, SPAGHETTI OR PENNE

with marinara sauce 8

Ragù Bolognese or Alfredo Sauce (add 2)

EGG PAPPARDELLE

OR EGG FETTUCCINE

with marinara sauce 10

Ragù Bolognese or Alfredo Sauce (add 2)



Villa Bellini

La Cucina Italiana

*Villa Bellini was founded on the basic principle that food fuels the soul and 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 and creative,
while nourishing an atmosphere that strengthens community and friendship.*

Buon Appetito!

— the Marzocca, Quaglia and Addonisio families



DINNER

Tue, Wed, Thu: 5–9:30

Fri, Sat: 5–10:30

Sun: 5–9

(CLOSED MONDAY)

LUNCH

Tue–Fri: 11–2:30

(CLOSED MONDAY)

HAPPY HOUR (AT THE BAR)

Tue–Fri 5–7

- Extensive Wine Cellars • Catering Menus
- Private Event Spaces • Chef's Table • Cooking Classes

Takeout or Reservations, Call: +1 (727) 754-9848

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