

## ZUPPA (soup)

MINISTRONE *cup 4 / bowl 6*

Mix of fresh vegetables and chicken broth

PASTA E FAGIOLI *cup 5 / bowl 8*

Cannellini beans, ditalini pasta and Italian soffritto

## INSALATE (salad)

*Add grilled: chicken 8 / shrimp or salmon 10*

CHEF 13

Romain lettuce, ham, turkey, tomatoes, eggs, onions, Swiss cheese and avocado

GREEK 11

Spring mix, feta cheese, onions, tomatoes, anchovies, black olives and cucumbers

CESARE 9

Heart of romaine, shaved Parmigiano, fresh homemade croutons and homemade Caesar dressing

TRENTINA 11

Fresh radicchio leaves, gorgonzola, walnuts, crispy bacon and pear

CAPRESE 12

Fior di latte mozzarella, tomatoes, basil, balsamico

## PIADINE (flatbread sandwich)

PARMINO 12

Parma prosciutto, fresh mozzarella, arugula and mayo

CAPRESE 10

Fior di latte mozzarella, vine ripe tomato and basil

VEGETARIANO 12

Spinach, mushroom, roasted red peppers and cream cheese

CLASSICO 10

Ham and fontina cheese

## PANINI (sandwiches)

PARMELLA 12

Parma prosciutto, mozzarella, tomato and arugula

L'ITALIANO 14

Ham, turkey, salame, provolone and black olive tapenade

SALSICCIA 12

Italian sausage, caramelized onion, fontina cheese and mustard

APOLLO 14

Crispy chicken, broccoli rapini, fresh mozzarella and fontina cheese

BELLINI BURGER 12

Angus beef, tomato, lettuce, cucumber, red onion and salsa rosa

## ENTRÉES

PENNE QUATTRO FORMAGGI 12

Four cheese penne pasta w/ white or red sauce

RIGATONI BOLOGNESE 13

Rigatoni pasta with Bolognese meat ragù with Parmigiano-Reggiano cheese

GUAZZETTO DI MUSSELS 12

Mussels in spicy fra diavolo sauce *Add Pasta (4)*

GRILLED SALMON 16

Grilled salmon with bean salad and arugula salad

SALMON PICCATA 16

Salmon in lemon butter caper wine sauce and a side of vegetables or pasta

POLLO MARINARA 14

Grilled chicken breast in house marinara with a side of vegetables or pasta

POLLO MARSALA 15

Chicken breast creamy wine and garlic sauce and mushrooms, with a side of vegetables or pasta

POLENTA E SAUSAGE 13

Polenta, sausage and caramelized onions



# 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

[www.VillaBelliniRestaurant.com](http://www.VillaBelliniRestaurant.com)

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