



Ristorante Bellissimo

Appetizers

1. **Bruschetta al Pomodoro** - \$12
Toasted bread topped with a blend of ripe tomatoes, basil, and garlic.
2. **Caprese Salad** - \$14
Fresh mozzarella, heirloom tomatoes, and basil drizzled with balsamic reduction.
3. **Arancini di Riso** - \$15
Crispy risotto balls filled with mozzarella and served with marinara sauce.
4. **Carpaccio di Manzo** - \$18
Thinly sliced raw beef tenderloin with capers, arugula, and shaved Parmesan.
5. **Polpo alla Griglia** - \$20
Grilled octopus served with lemon, olive oil, and fresh herbs.
6. **Prosciutto e Melone** - \$16
Thin slices of prosciutto paired with fresh melon and mint.
7. **Insalata di Mare** - \$22
A medley of seafood including calamari, shrimp, and mussels in a light lemon vinaigrette.
8. **Truffle Fries** - \$14
Crispy fries tossed with truffle oil and Parmesan cheese.
9. **Stuffed Zucchini Blossoms** - \$17
Zucchini flowers stuffed with ricotta and herbs, lightly fried.
10. **Foie Gras Torchon** - \$25
Silky foie gras served with brioche and fig compote.
11. **Lobster Roll Sliders** - \$20
Mini brioche buns filled with lobster meat in a light mayo dressing.
12. **Crab Rangoon** - \$15
Crispy wontons stuffed with crab meat and cream cheese.

- 13. Crispy Calamari - \$17**
Lightly breaded calamari served with marinara and lemon aioli.
- 14. Stuffed Mushrooms - \$16**
Mushrooms filled with sausage, garlic, and herbs.
- 15. Cheese-Stuffed Meatballs - \$18**
Beef meatballs with melted cheese, served with marinara sauce.
- 16. Mini Caprese Skewers - \$14**
Cherry tomatoes, mozzarella balls, and basil on skewers, drizzled with balsamic glaze.
- 17. Spicy Tuna Tartare - \$19**
Fresh tuna mixed with spicy mayo and avocado, served with wonton chips.
- 18. Eggplant Caponata - \$16**
Sweet and sour eggplant stew with tomatoes, olives, and capers.
- 19. Beef and Gorgonzola Crostini - \$17**
Toasted bread topped with thinly sliced beef and crumbled Gorgonzola cheese.
- 20. Fried Ravioli - \$15**
Breaded and fried ravioli served with marinara sauce for dipping.

Salads

- 21. Caesar Salad - \$15**
Crisp romaine lettuce with Caesar dressing, Parmesan, and croutons.
- 22. Beet and Goat Cheese Salad - \$16**
Roasted beets, goat cheese, candied walnuts, and arugula with a honey vinaigrette.
- 23. Arugula Salad - \$14**
Fresh arugula with pear, blue cheese, and walnuts in a balsamic dressing.
- 24. Greek Salad - \$16**
Mixed greens with olives, cucumbers, tomatoes, red onions, and feta cheese.
- 25. Lobster Salad - \$22**
Sweet lobster meat with citrus vinaigrette and avocado.
- 26. Warm Quinoa Salad - \$15**
Quinoa with roasted vegetables and a lemon-tahini dressing.
- 27. Spinach and Strawberry Salad - \$16**
Baby spinach with fresh strawberries, almonds, and goat cheese.

- 28. Panzanella** - \$14
Italian bread salad with tomatoes, cucumbers, and basil.
- 29. Fennel and Citrus Salad** - \$15
Shaved fennel with orange segments and a light vinaigrette.
- 30. Roasted Pepper and Burrata Salad** - \$18
Roasted bell peppers with creamy burrata cheese and basil.

Entrees

- 31. Spaghetti alla Carbonara** - \$22
Spaghetti with pancetta, eggs, and Parmesan in a creamy sauce.
- 32. Penne all'Arrabbiata** - \$20
Penne pasta with a spicy tomato sauce and garlic.
- 33. Risotto ai Funghi Porcini** - \$24
Creamy risotto with porcini mushrooms and truffle oil.
- 34. Fettuccine Alfredo** - \$23
Fettuccine in a rich Parmesan cream sauce.
- 35. Gnocchi al Pesto** - \$21
Potato gnocchi with basil pesto and pine nuts.
- 36. Lasagna alla Bolognese** - \$26
Classic lasagna with layers of beef ragù, béchamel, and cheese.
- 37. Osso Buco** - \$30
Braised veal shanks served with gremolata and polenta.
- 38. Tagliatelle al Tartufo** - \$28
Fresh tagliatelle with a rich truffle cream sauce.
- 39. Veal Marsala** - \$29
Veal medallions in a Marsala wine sauce with mushrooms.
- 40. Eggplant Parmesan** - \$22
Breaded eggplant slices layered with marinara and mozzarella cheese.
- 41. Chicken Piccata** - \$24
Chicken breast in a lemon-caper sauce served with garlic mashed potatoes.
- 42. Braised Short Ribs** - \$32
Tender short ribs with red wine reduction and creamy polenta.

- 43. Pork Saltimbocca - \$28**
Pork medallions wrapped in prosciutto and sage, served with a white wine sauce.
- 44. Lamb Chops with Mint Pesto - \$34**
Grilled lamb chops with a mint pesto and roasted vegetables.
- 45. Mushroom and Spinach Lasagna - \$25**
Layers of lasagna with mushrooms, spinach, and ricotta cheese.
- 46. Seafood Risotto - \$29**
Creamy risotto with shrimp, scallops, and mussels.
- 47. Chicken Marsala - \$26**
Chicken breast in a Marsala wine sauce with mushrooms and served with asparagus.
- 48. Stuffed Bell Peppers - \$22**
Bell peppers filled with a mixture of rice, vegetables, and cheese.
- 49. Lobster Ravioli - \$27**
Homemade ravioli stuffed with lobster and served in a light cream sauce.
- 50. Pork Osso Buco - \$31**
Braised pork shank with a rich tomato and herb sauce, served with risotto.

Seafood

- 51. Grilled Swordfish - \$32**
Swordfish steak with mango salsa and a side of rice.
- 52. Baked Halibut - \$30**
Halibut fillet with an herb crust and roasted vegetables.
- 53. Poached Salmon - \$28**
Salmon poached in a dill sauce served with asparagus.
- 54. Crab Cakes - \$24**
Crab cakes with remoulade sauce and a side salad.
- 55. Lobster Thermidor - \$36**
Lobster meat in a creamy wine sauce, baked in its shell.
- 56. Shrimp Scampi - \$25**
Shrimp sautéed in garlic butter and white wine, served with pasta.
- 57. Seared Scallops - \$34**
Pan-seared scallops with lemon butter and cauliflower purée.

- 58. Mussels in White Wine - \$22**
Steamed mussels with garlic, white wine, and herbs.
- 59. Crab-Stuffed Mushrooms - \$20**
Mushrooms filled with crab meat and cheese, baked to perfection.
- 60. Octopus Salad - \$21**
Grilled octopus with a citrus dressing and roasted potatoes.

Desserts

- 61. Chocolate Fondant - \$14**
Rich chocolate cake with a molten center, served with raspberry coulis.
- 62. Vanilla Bean Crème Brûlée - \$12**
Classic crème brûlée with a caramelized sugar top.
- 63. Lemon Tart - \$13**
Tart with a tangy lemon filling and meringue topping.
- 64. Tiramisu - \$15**
Layers of coffee-soaked ladyfingers with mascarpone cream.
- 65. Cheese Platter - \$18**
A selection of artisanal cheeses with honey, nuts, and fruit.
- 66. Flourless Chocolate Cake - \$14**
Dense and rich chocolate cake with a hint of espresso.
- 67. Almond Panna Cotta - \$13**
Creamy panna cotta with a berry compote.
- 68. Berry Sorbet - \$11**
Refreshing sorbet made with a mix of seasonal berries.
- 69. Raspberry Lemon Cheesecake - \$16**
Creamy cheesecake with a raspberry lemon swirl.
- 70. Baked Alaska - \$17**
Meringue-covered cake with layers of sponge and ice cream.
- 71. Peach Cobbler - \$12**
Warm peach cobbler with a crumbly topping, served with vanilla ice cream.
- 72. Chocolate Soufflé - \$15**
Light and airy chocolate soufflé with a dusting of powdered sugar.

73. Pistachio Gelato - \$11

Creamy gelato with a rich pistachio flavor.

74. Apple Tart Tatin - \$14

Upside-down caramelized apple tart with a dollop of whipped cream.

75. Profiteroles - \$13

Cream puffs filled with vanilla custard and topped with chocolate sauce.

Specialty Tasting Menus

Seafood Lover's Tasting Menu (5-Course) - \$95

1. Oysters on the Half Shell
2. Lobster Bisque
3. Seared Scallops with Lemon Butter
4. Grilled Swordfish with Mango Salsa
5. Crab Cakes with Remoulade Sauce

Vegetarian Tasting Menu (6-Course) - \$85

1. Stuffed Zucchini Blossoms
2. Beet and Goat Cheese Salad
3. Wild Mushroom Risotto with Truffle Oil
4. Vegetable Ratatouille
5. Eggplant Parmesan
6. Almond Panna Cotta with Berry Compote

Indulgence Tasting Menu (9-Course) - \$125

1. Truffle Fries
2. Foie Gras Torchon
3. Carpaccio di Manzo
4. Lobster Thermidor
5. Risotto ai Funghi Porcini
6. Seared Scallops with Cauliflower Purée
7. Wagyu Beef Tenderloin with Truffle Mashed Potatoes
8. Chocolate Fondant with Raspberry Coulis
9. Cheese Platter

Drinks

Cocktails

46. Mojito - \$14

Rum, lime, mint, and soda water.

47. Margarita - \$16

Tequila, lime juice, and triple sec, served with a salted rim.

- 48. Old Fashioned** - \$15
Bourbon, bitters, sugar, and orange peel.
- 49. Negroni** - \$16
Gin, Campari, and sweet vermouth.
- 50. Martini** - \$17
Gin or vodka with dry vermouth, served with an olive.
- 51. Espresso Martini** - \$18
Vodka, espresso, coffee liqueur, and simple syrup.
- 52. Bellini** - \$14
Prosecco with peach purée.
- 53. Bloody Mary** - \$15
Vodka, tomato juice, and a blend of spices and herbs.
- 54. Manhattan** - \$16
Whiskey, sweet vermouth, and bitters.
- 55. Gimlet** - \$15
Gin, lime juice, and simple syrup.
- 56. Whiskey Sour** - \$15
Whiskey, lemon juice, and simple syrup.

Wines

- 57. Chardonnay** - \$10/glass, \$40/bottle
A medium-bodied white wine with notes of apple and vanilla.
- 58. Sauvignon Blanc** - \$12/glass, \$45/bottle
A crisp white wine with citrus and herbaceous notes.
- 59. Pinot Noir** - \$12/glass, \$45/bottle
A light-bodied red wine with flavors of cherry and spice.
- 60. Cabernet Sauvignon** - \$14/glass, \$55/bottle
A full-bodied red wine with notes of blackcurrant and oak.
- 61. Merlot** - \$13/glass, \$50/bottle
A smooth red wine with flavors of plum and chocolate.
- 62. Prosecco** - \$10/glass, \$38/bottle
A sparkling white wine with fruity and floral notes.
- 63. Champagne** - \$18/glass, \$80/bottle
Classic sparkling wine with rich flavors and fine bubbles.

- 64. Rosé** - \$11/glass, \$42/bottle
A light and refreshing wine with hints of strawberries and melon.
- 65. Port** - \$16/glass, \$70/bottle
A sweet, fortified wine with flavors of dark fruit and chocolate.
- 66. Sherry** - \$12/glass, \$45/bottle
A fortified wine with nutty and caramel notes.

Beer

67. Craft IPA - \$9

Hoppy and aromatic India Pale Ale.

- 68. Pilsner** - \$8
A crisp and refreshing lager.
- 69. Stout** - \$10
A dark beer with rich coffee and chocolate flavors.
- 70. Wheat Beer** - \$9
A light beer with hints of citrus and spice.
- 71. Amber Ale** - \$8
A balanced beer with caramel and toasty flavors.
- 72. Belgian Witbier** - \$10
A spiced wheat beer with notes of orange peel and coriander.
- 73. Saison** - \$11
A farmhouse ale with fruity and spicy notes.
- 74. Lager** - \$7
A clean and crisp lager.
- 75. Brown Ale** - \$9
A malty beer with hints of caramel and nuts.