

# BELLISSIMO

SUMMER RESTAURANT WEEK

LUNCH

AUGUST 17<sup>TH</sup> – 30<sup>TH</sup>

## FIRST COURSE

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**INSALATA MISTA** ORGANIC MIXED GREENS IN A BALSAMIC VINAIGRETTE

**SAUSAGE WITH POLENTA** W/ MILD SAUSAGE, CHERRY TOMATOES , BASIL IN A WHITE WINE TOMATO SAUCE

**SOUP OF THE DAY**

**CLASSIC CAESAR'S SALAD** W/ SHAVED PARMESAN & FRESHLY BAKED CROUTON

**TORRETTA MOZZARELLA** W/FRESH MOZZARELLA, BASIL, TOMATOES IN A VINAIGRETTE

**FRESH ARUGULA BEET SALAD** W/ AN ORANGE VINAIGRETTE AND GOAT CHEESE

## SECOND COURSE

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**FISH OF DAY**

**CHICKEN GRANCHIOLI** WITH PLUM TOMATOES, CRABMEAT, FONTINA CHEESE & FRESH HERBS

**CHICKEN MARSALA** W PORTABELLO MUSHROOMS IN A MARSALA DEMIGLACE

**LINGUINE VEGETARIAN** PASTA WITH FRESH VEGETABLES, OLIVE OIL & GARLIC

**FETTUCINE RAGU** PASTA W/ RAGU OF SAUSAGE & GOAT CHEESE

**GNOCCHI MARINARA** POTATO DUMPLINGS TOSSED IN A LIGHT HERB MARINARA SAUCE

**AGNOLLOTTI AMORE** EGG PASTA STUFFED WITH GOAT AND RICOTTA CHEESE & FRESH SPINACH IN A LIGHT CREAM SAUCE

**CHICKEN FLORENTINA** IN A BECHAMEL SAUCE WITH FRESH SPINACH AND FONTANA CHEESE

## THIRD COURSE

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**TIRAMISU**

**DARK CHOCOLATE MOUSSE** W/TOUCH OF FRANGELICO

**STRAWBERRIES SABAGLIONE**

**CANNOLI**

**CHEESECAKE** W/ A FRESH RASPBERRY PUREE

**\$22 PER PERSON**

# BELLISSIMO

SUMMER RESTAURANT WEEK 2020

DINNER

AUGUST 17<sup>TH</sup> - 30<sup>TH</sup> 2020

## FIRST COURSE

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ARUGULA BEET SALAD WITH AN ORANGE CHAMPAGNE VINAIGRETTE

INSALATA MISTA ORGANIC MIXED GREENS IN A FLAVORFUL BALSAMIC VINAIGRETTE

TUNA CARPACCIO W/ CORNICHONS, RED ONIONS, CALIFORNIA FREEZE IN A FRESH BASIL AND LEMON GARLIC DRESSING

CROSTINO POLENTA WITH CALAMARI, BASIL, GARLIC, CHERRY TOMATOES IN A WHITE WINE TOMATO SAUCE

SOUP OF THE DAY

CLASSIC CAESAR'S SALAD W/ SHAVED PARMESAN & FRESHLY BAKED CROUTONS

ITALIAN SAUSAGE CON FAGIOLI ITALIAN SAUSAGE W/ TASTY CANNELLINI BEANS

TORETTA MOZZARELLA TOWER OF FRESH MOZZARELLA, FRESH BASIL & TOMATOES IN A LIGHT BALSAMIC VINAIGRETTE

## SECOND COURSE

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FISH OF DAY

CRABMEAT RAVIOLI SPINACH PASTA IN A LOBSTER CREAM SAUCE

CHICKEN MARSALA WITH PORTABELLO MUSHROOMS IN MARSALA DEMIGLACE

VEAL PORCINI WITH PORCINI MUSHROOMS, SHALLOTS IN A BRANDY CREAM DEMIGLACE

PORTABELLO MUSHROOM RAVIOLI IN A LIGHT HERB MARINARA

PENNE JULIANA PASTA WITH FRESH VEGETABLES, OLIVE OIL & GARLIC

FETTUCINE RAGU PASTA W/ RAGU OF SAUSAGE & GOAT CHEESE

LINGUINE W/SHRIMP & SCALLOPS IN A LIGHT HERB MARINARA

BRAISED LAMB SHANK OVER PARPADELLE PASTA

PARPADELLE WITH SMOKED SALMON AND FRESH PEAS IN A CREAM SAUCE

CHICKEN FLORENTINA IN A BECHAMEL SAUCE W/ FRESH SPINICH & FONTINA CHEESE

## THIRD COURSE

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TIRAMISU

DARK CHOCOLATE MOUSSE W/TOUCH OF FRANGELICO

STRAWBERRIES SABAGLIONE

CANNOLI

CHEESECAKE W/ A FRESH RASPBERRY SAUCE

\$35 PER PERSON

**THANK YOU  
FOR JOINING US  
FOR RESTAURANT WEEK!**