

# BELLISSIMO

WINTER RESTAURANT WEEK 2024  
DINNER MENU  
\$65 PER PERSON

## FIRST COURSE

---

CHILLED GAZPACHO

CREAM OF CARROT & GINGER SOUP

SHRIMP & PANCETTA OVER POLENTA

SMOKED SALMON SERVED WITH CAPERS, ONIONS, LEMON JUICE & OLIVE OIL

BURRATA MARINARA ITALIAN COW MILK CHEESE BREADED WITH A LIGHT MARINARA GARNISHED WITH ARUGULA

FRIED CALAMARI W/ FRESH LEMONS AND HERB MARINARA

INSALATA MIXTA ORGANIC MIXED GREENS TOSSED IN A LIGHT BALSAMIC VINAIGRETTE

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

**\*\*ADD A GLASS OF PROSECCO OR  
HOUSE WINE FOR \$10  
\*\* ADD A BOTTLE OF HOUSE WINE FOR \$20**

## SECOND COURSE

---

FISH OF THE DAY

LOBSTER TAIL FRA-DIAVOLA SEAS SCALLOPS, MUSSELS SHRIMP, LINGUINE IN A SPICY MARINARA

FILET MIGNON IN A PORCINI WINE SAUCE W/ POLENTA AND FRESH SAUTEED SPINACH

DUCK BREAST AL PORTO OVER FLUFFY, PUREED POTATOES W/ SAUTEED SPINACH & GARLIC IN A PORT WINE SAUCE

VEAL NAPOLI SCALOPPINE OF VEAL W/ PROSCIUTTO, FRESH MOZZARELLA, FRESH HERBS & PLUM TOMATOES

LOBSTER RAVIOLI IN A MASCARPONE CREAM SAUCE

PARPADELLE W/ SMOKED SALMON & PEAS IN A LIGHT WHITE WINE MARINARA SAUCE

## THIRD COURSE

---

TIRAMISU

DARK CHOCOLATE MOUSSE W/TOUCH OF FRANGELICO

CANNOLI

CHEESECAKE W/ FRESH STRAWBERRY PUREE

**\$65 PER PERSON**

**\*TIPS, TAXES NOT INCLUDED. MENU VALID FOR ONE PERSON ONLY  
\*NO SUBSTITUTIONS DURING RESTAURANT WEEK PLEASE!**