

# BELLISSIMO

SUMMER RESTAURANT WEEK 2024  
LUNCH MENU  
\$25 PER PERSON

## FIRST COURSE

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CHILLED GAZPACHO

FRESH CARROT AND GINGER SOUP

FRESH MOZZARELLA FRESH MOZZARELLA W/ TOMATOES, FRESH BASIL IN A LIGHT BALSAMIC VINAIGRETTE

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

MIXED ORGANIC GREENS SALAD W/ BALSAMIC VINAIGRETTE

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

**\*\*ADD BOTTLE HOUSE WINE FOR \$28**

## SECOND COURSE

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TILAPIA FRANCESCA DIPPED IN EGG BATTER W/ A LEMON BUTTER WHITE WINE SAUCE

CHICKEN MARSALA W PORTOBELLO MUSHROOMS IN A MARSALA DEMIGLACE

GNOCCHI MARINARA POTATO DUMPLING N A LIGHT HERB MARINARA SAUCE

LINGUINE VEGETARIAN PASTA WITH FRESH VEGETABLES, OLIVE OIL & GARLIC

CHEESE TORTELLINI IN A VODKA, TOMATO AND CREAM SAUCE

FETTUCINE VEAL RAGU PASTA W/ VEAL RAGU TOPPED W/ GOAT CHEESE

## THIRD COURSE

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TIRAMISU

DARK CHOCOLATE MOUSSE W/TOUCH OF FRANGELICO

**\$25 PER PERSON**

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