

BELLISSIMO

SUMMER RESTAURANT WEEK 2024

LUNCH MENU

\$35 PER PERSON

FIRST COURSE

CHILLED GAZPACHO

FRESH CARROT AND GINGER SOUP

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

FRIED CALAMARI SERVED WITH AN HERB MARINARA & FRESH LEMONS

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

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

SALMON PAN-SEARED IN A WHITE WINE, LEMON BUTTER SAUCE

LINGUINE WITH CLAMS

VEAL RAVIOLI IN A LIGHT HERB MARINARA

CHICKEN PARMESAN

GNOCCHI IN A PESTO CREAM SAUCE

EGGPLANT PARMESAN

THIRD COURSE

TIRAMISU

DARK CHOCOLATE MOUSSE W/TOUCH OF FRANGELICO

\$35 PER PERSON

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