

BELLISSIMO

SUMMER RESTAURANT WEEK 2026
DINNER MENU
\$65 PER PERSON
THREE COURSE MENU

FIRST COURSE

CREAM OF ASPARAGUS SOUP

CHILLED GAZPACHO

INSALATA MIXTA ORGANIC MIXED GREENS TOSSED IN A LIGHT BALSAMIC VINAIGRETTE

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

ARUGULA FENNEL SALAD W/ SHAVED PARMESAN & LEMON VINAIGRETTE

CARPACCIO DE CARNE CON PARMIGIANO

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

FRIED CALAMARI W/ FRESH LEMONS AND HERB MARINARA

****ADD A GLASS OF PROSECCO OR
HOUSE WINE FOR \$12
** ADD A BOTTLE OF HOUSE WINE FOR \$40**

SECOND COURSE

HALIBUT PAN SEARED IN A LEMON, WHITE WINE, BUTTER SAUCE WITH TOUCH MARINARA

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

INVOLTINI DI VITELLO VEAL STUFFED WITH PROSCIUTTO, FONTINA, FRESH ASPARAGUS
IN A WHITE WINE, SHALLOT, MARINARA SAUCE

CHICKEN VALDOSTANA CHICKEN BREAST TOPPED WITH PROSCIUTTO HAM, FONTINA
CHEESE IN A WHITE WINE DEMIGLACE

CRABMEAT RAVIOLI SPINACH PASTA STUFFED W/ CRABMEAT IN A LOBSTER CREAM SAUCE

LAMB SHANK MILANESE OVER PARPADELLE PASTA

THIRD COURSE

TIRAMISU

DARK CHOCOLATE MOUSSE W/TOUCH OF FRANGELICO

CANNOLI

CHEESECAKE W/ FRESH STRAWBERRY PUREE

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

BELLISSIMO

FAIRFAX CITY RESTAURANT WEEK 2026

DINNER MENU

\$40 PER PERSON

*THREE COURSE MEAL

APPETIZERS

CREAM OF ASPARAGUS SOUP

CHILLED GAZPACHO

INSALATA MIXTA ORGANIC MIXED GREENS TOSSED IN A LIGHT BALSAMIC VINAIGRETTE

ITALIAN SAUSAGE CON FAGIOLI ITALIAN SAUSAGE SAUTEED W GARLIC, FRESH BASIL & TOMATOES WITH TASTY CANNELLINI BEANS

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

****ADD A GLASS OF PROSECCO OR
HOUSE WINE FOR \$12
ADD HOUSE WINE FOR \$40/BOTTLE

ENTREES

SALMON PAN-SEARED IN A WHITE WINE LEMON BUTTER SAUCE

SPICY TIGER SHRIMP SAUTEED OVER LINGUINE IN A SPICY HERB MARINARA

VEAL PORCINI SCALLOPINE OF VEAL SAUTEED WITH PORCINI MUSHROOMS, BRANDY & A TOUCH OF CREAM

GNOCCHI MARINARA POTATO DUMPLINGS TOSSED IN A LIGHT HERB MARINARA SAUCE

PENNE W/ CHICKEN A VODKA CREAM TOMATO SAUCE

CHICKEN PARMESAN BREADED CHICKEN BREAST SERVED W/ BUTTERED PASTA

DESSERTS

DARK CHOCOLATE MOUSSE W/TOUCH OF FRANGELICO

TIRAMISU

CANNOLI

CHEESECAKE WITH A STRAWBERRY PUREE

***PLEASE CHOOSE THREE COURSES
\$40 PER PERSON**

***TIPS, TAXES NOT INCLUDED. MENU VALID FOR ONE PERSON ONLY
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BELLISSIMO

FAIRFAX CITY RESTAURANT WEEK 2026

LUNCH MENU

\$25 PER PERSON

*TWO COURSE MEAL

APPETIZERS

CREAM OF ASPARAGUS SOUP

CHILLED GAZPACHO

SAUSAGE WITH FAGIOLI ITALIAN SAUSAGE, CANNELLINI BEANS SAUTEED IN GARLIC
W/FRESH HERBS AND TOMATO

MIXED ORGANIC GREENS SALAD W/ BALSAMIC VINAIGRETTE

****ADD A GLASS OF PROSECCO OR
HOUSE WINE FOR \$12
ADD BOTTLE HOUSE WINE FOR \$40

SECOND COURSE

CAPPELLINI CON POLPETTE PASTA WITH VEAL MEATBALLS IN AN HERB MARINARA

FETTUCINE NORCINA PASTA IN A CREAM SAUCE W/ SAUSAGE & SAUTEED MUSHROOMS

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

AGNOLOTTI AMORE HOMEMADE PASTA STUFFED W/SPINACH & GOAT CHEESE IN A CREAM
SAUCE

PARADELLE AMATRICIANA PASTA IN A BACON, ONION TOMATO SAUCE

THIRD COURSE

CANNOLI

DARK CHOCOLATE MOUSSE W/TOUCH OF FRANGELICO

***PLEASE CHOOSE TWO COURSES
\$25 PER PERSON**

***TIPS, TAXES NOT INCLUDED. MENU VALID FOR ONE PERSON ONLY
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BELLISSIMO

FAIRFAX CITY RESTAURANT WEEK 2026

LUNCH MENU

\$35 PER PERSON

*3 COURSE MEAL

FIRST COURSE

CREAM OF ASPARAGUS

CHILLED GAZPACHO

SAUSAGE WITH POLENTA ITALIAN CORNMEAL SERVED WITH MILD ITALIAN SAUSAGE IN A SPICY MARINARA

MIXED ORGANIC GREENS SALAD W/ BALSAMIC VINAIGRETTE

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

****ADD A GLASS OF PROSECCO OR
HOUSE WINE FOR \$12
ADD BOTTLE HOUSE WINE FOR \$40

SECOND COURSE

FISH OF THE DAY

CHICKEN MARSALA BREAST OF CHICKEN IN A MARSALA SAUCE

GNOCCHI MARINARA POTATO PASTA IN AN HERB MARINARA

FETTUCINE VEAL RAGU FETTUCINE W/ RAGU OF VEAL, TOMATOES & FRESH HERBS

PORTOBELLO RAVIOLI W/ SALSA ROSA A MARINARA SAUCE W/ CREAM

LINGUINE VONGOLE LINGUINE TOSSED W/ MIDDLE NECK CLAMS IN A GARLIC, HERB, WHITE WINE CLAM SAUCE

THIRD COURSE

TIRAMISU

DARK CHOCOLATE MOUSSE W/TOUCH OF FRANGELICO

CANNOLI

CHEESECAKE

\$35 PER PERSON

*PLEASE CHOOSE THREE COURSES

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