

BELLISSIMO

WINTER RESTAURANT WEEK 2026
DINNER MENU
\$40 PER PERSON

FIRST COURSE

CREAM OF CARROT GINGER SOUP

PASTA FAGIOLI

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

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

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

CROSTINI DI POLENTA CALAMARI

****ADD A GLASS OF PROSECCO OR
HOUSE WINE FOR \$10
ADD HOUSE WINE FOR \$34/BOTTLE

SECOND COURSE

FISH OF DAY

SPICY TIGER SHRIMP SAUTEED OVER LINGUINE IN A SPICY HERB MARINARA

CRABMEAT RAVIOLI SPINACH PASTA STUFFED WITH CRABMEAT IN LOBSTER CREAM SAUCE

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

LAMB SHANK MILANESE OVER PARPADELLE PASTA

GNOCCHI MARINARA POTATO DUMPLINGS TOSSED IN A LIGHT HERB MARINARA SAUCE

CHICKEN PARMESAN BREADED CHICKEN BREAST SERVED WITH PASTA

THIRD COURSE

DARK CHOCOLATE MOUSSE W/TOUCH OF FRANGELICO

CANNOLI

CHEESECAKE

\$40 PER PERSON

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

BELLISSIMO

WINTER RESTAURANT WEEK 2026

LUNCH MENU
\$25 PER PERSON

FIRST COURSE

CREAM OF GINGER CARROT SOUP

PASTA FAGIOLI

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

MIXED ORGANIC GREENS SALAD w/ BALSAMIC VINAIGRETTE

CLASSIC CAESAR'S SALAD

****ADD A GLASS OF PROSECCO OR
HOUSE WINE FOR \$10
ADD BOTTLE HOUSE WINE FOR \$34

SECOND COURSE

SPAGHETTI 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 FRESH VEGETABLES, OLIVE OIL & GARLIC

CHEESE TORTELLINI IN A PESTO CREAM SAUCE

RAVIOLI PORTOBELLO IN A LIGHT HERB MARINARA

PARADELLE AMATRICIANA IN A BACON, ONION TOMATO SAUCE

THIRD COURSE

CANNOLI

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!**

BELLISSIMO

WINTER RESTAURANT WEEK 2026

LUNCH MENU

\$35 PER PERSON

FIRST COURSE

CREAM OF GINGER CARROT SOUP

PASTA FAGIOLI

CROSTINO DI POLENTA CALAMARI

COZZE UMIDO MUSSELS IN A WHITE WINE MARINARA SAUCE

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

ARUGULA FENNEL SALAD W/SHAVED PARMESAN IN A LEMON VINAIGRETTE

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

****ADD BOTTLE HOUSE WINE FOR \$34**

SECOND COURSE

FISH OF THE DAY

LINGUINE WITH CLAMS (WHITE SAUCE OR RED SAUCE)

PORTOBELLO RAVIOLI IN A MARINARA SAUCE

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

THIRD COURSE

TIRAMISU

DARK CHOCOLATE MOUSSE W/TOUCH OF FRANGELICO

CANNOLI

CHEESECAKE

\$35 PER PERSON

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

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

BELLISSIMO

WINTER RESTAURANT WEEK 2026

DINNER MENU

\$65 PER PERSON

FIRST COURSE

CREAM OF GINGER CARROT SOUP

PASTA FAGIOLI

CARPACCIO DE CARNE

COZZE UMIDO MUSSELS IN A WHITE WINE MARINARA SAUCE

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

ARUGULA FENNEL SALAD W/ SHAVED PARMESAN & LEMON VINAIGRETTE

****ADD A GLASS OF PROSECCO OR
HOUSE WINE FOR \$10
** ADD A BOTTLE OF HOUSE WINE FOR \$34**

SECOND COURSE

FISH OF THE DAY

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

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

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

VEAL RAVIOLI PORCINI BRANDY CREAM SAUCE, TOPPED WITH A 5 OZ TENDERLOIN MEDALLION

PARPADELLE AURORA W/ ATLANTIC SMOKED SALMON, PEAS IN A PINK VODKA CREAM SAUCE

CHICKEN GRANCIOLI

THIRD COURSE

TIRAMISU

DARK CHOCOLATE MOUSSE W/TOUCH OF FRANGELICO

CANNOLI

PISTACHIO GELATO

CHEESECAKE W/ FRESH STRAWBERRY PUREE

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