

## Seafood Entrees

All entrees include a side vegetable of the day or a side of penne or spaghetti with same sauce as entree.

<b>Shrimp Marinara</b> .....	<b>\$20.95</b>
Jumbo shrimp sautéed in white wine, marinara sauce and fresh mushroom Available in spicy	
<b>Shrimp Francese</b> .....	<b>\$20.99</b>
Sautéed with white wine, artichoke hearts, lemon and capers	
<b>Zuppa di Pesce</b> .....	<b>\$27.99</b>
Clams, green mussels, calamari, scallops, lobster tail, and chunk fish over spaghetti marinara or white wine sauce with garlic oil	
<b>Calamari Marinara</b> .....	<b>\$20.99</b>
Sautéed with white wine, marinara sauce and fresh basil	

## Grilled Entrees

All entrees include a side vegetable of the day and are prepared to your liking or a side of penne or spaghetti with same sauce as entree.

<b>*USDA Prime New York Strip 16 OZ</b> .....	<b>\$37.99</b>
<b>*Prime Ribeye 16 OZ</b> .....	<b>\$38.99</b>

## Pasta Sides

Please choose a pasta and a sauce for the perfect combination.

<b>Homemade Linguini</b> .....	<b>1.80</b>	<b>Cheese Tortellini</b> .....	<b>1.55</b>
<b>Homemade Cavatelli</b> .....	<b>2.25</b>	<b>Meat Tortellini</b> .....	<b>1.55</b>
<b>Homemade Fettuccini</b> .....	<b>1.80</b>	<b>Penne</b> .....	<b>1.30</b>
<b>Homemade Gnocchi</b> .....	<b>2.25</b>	<b>Capellini</b> .....	<b>1.30</b>
<b>Spaghetti</b> .....	<b>1.30</b>		
<b>Tomato Sauce</b> .....	<b>1.50</b>	<b>Marsala Sauce</b> .....	<b>2.25</b>
<b>Vodka Sauce</b> .....	<b>1.99</b>	<b>Genovese Sauce</b> .....	<b>1.99</b>
<b>Meat Sauce</b> .....	<b>1.75</b>	<b>Francese Sauce</b> .....	<b>1.99</b>
<b>Alfredo Sauce</b> .....	<b>1.99</b>	<b>Saltimbocca Sauce</b> .....	<b>1.75</b>
<b>Piccata Sauce</b> .....	<b>1.50</b>	<b>Scarpariello Sauce</b> .....	<b>1.99</b>
<b>Rollatine Sauce</b> .....	<b>2.25</b>	<b>Garlic and Oil Sauce</b> .....	<b>2.25</b>
<b>Butter</b> .....	<b>1.50</b>		

## Sides and Additions

<b>Asparagus</b> .....	<b>3.99</b>	<b>Vegetable of the Day</b> .....	<b>3.25</b>
<b>Broccoli Floret</b> .....	<b>3.25</b>	<b>Baby Spinach</b> .....	<b>3.95</b>
<b>Side Potato and Vegetable of the day</b> .....		<b>3.25</b>	
<b>Sliced Red Potato in Cream Sauce</b> .....		<b>3.25</b>	

## Catering Menu

ITEM	FULL TRAY	1/2 TRAY
<b>BREAD</b>		
20 Pieces- Small Box	\$ 9.00	
30 Pieces- Medium Box	\$12.00	
40 Pieces- Large Box	\$16.00	
<b>APPETIZERS</b>		
Eggplant Rollantini	\$99.00	\$49.99
Fried Calamari	\$130.00	\$70.00
Stuffed Mushrooms	\$75.00	\$40.00
Baked Clams	\$70.00	\$35.00
Baked Mussels	\$65.00	\$35.00
<b>SALAD</b>		
Caesar Salad	\$65.00	\$35.00
Mix Salad	\$65.00	\$35.00
Caprese Salad	\$90.00	\$50.00
<b>ENTREES</b>		
<b>CHICKEN</b>		
Chicken Bellini	\$100.00	\$60.00
Chicken Rollatini	20 Pieces \$150.00	10 Pieces \$75.00
Chicken Saltimbocca	\$110.00	\$60.00

Chicken Marsala	\$110.00	\$70.00
Chicken Francese	\$110.00	\$70.00
Chicken Parmigiana	\$99.99	\$60.00
Chicken Sorrentino	\$110.00	\$60.00

## PASTA

<b>Cavatelli Bellini</b>	<b>\$99.99</b>	<b>\$60.00</b>
<b>Cavatelli Marinara</b>	<b>\$80.00</b>	<b>\$45.00</b>
<b>Fettuccine Alfredo</b>	<b>\$99.00</b>	<b>\$50.00</b>
<b>Fettuccine Alfredo with Chicken</b>	<b>\$120.00</b>	<b>\$60.00</b>
<b>Gnocchi with Meat Sauce</b>	<b>\$99.00</b>	<b>\$55.00</b>
<b>Gnocchi with Tomato Sauce</b>	<b>\$80.00</b>	<b>\$45.00</b>
<b>Lasagna</b>	<b>\$110.00</b>	<b>\$65.00</b>
<b>Linguine Frutti de Mare – Seafood</b>	<b>\$130.00</b>	<b>\$70.00</b>
<b>Manicotti</b>	<b>\$85.00</b>	<b>\$50.00</b>
<b>Penne Vodka</b>	<b>\$85.00</b>	<b>\$50.00</b>
<b>Cheese Ravioli</b>	<b>\$80.00</b>	<b>\$45.00</b>
Tomato Sauce		
<b>Cheese Ravioli</b>	<b>\$90.00</b>	<b>\$50.00</b>
Vodka or Alfredo Sauce		
<b>Lobster Ravioli</b>	<b>\$110.00</b>	<b>\$70.00</b>
Vodka Sauce		
<b>Spaghetti Meat Sauce</b>	<b>\$85.00</b>	<b>\$50.00</b>
<b>Spaghetti Meat Balls</b>	40 Balls \$110.00	20 Balls \$60.00
<b>Spaghetti Tomato Sauce</b>	<b>\$70.00</b>	<b>\$40.00</b>
<b>Cheese Tortellini</b>	<b>\$75.00</b>	<b>\$40.00</b>
Tomato Sauce		
<b>Cheese Tortellini</b>	<b>\$90.00</b>	<b>\$50.00</b>
Vodka or Alfredo Sauce		
<b>Meat Tortellini Bolognese</b>	<b>\$90.00</b>	<b>\$50.00</b>
<b>Baked Ziti</b>	<b>\$85.00</b>	<b>\$45.00</b>
<b>Vegetable Lazagna</b>	<b>\$110.00</b>	<b>\$60.00</b>
<b>Penne Primavera</b>	<b>\$99.00</b>	<b>\$55.00</b>
Garlic and olive oil with fresh vegetable. Available also in tomato sauce.		

## SEAFOOD

<b>Calamari Marinara</b>	<b>\$130.00</b>	<b>\$80.00</b>
<b>Shrimp Francese</b>	<b>\$130.00</b>	<b>\$70.00</b>
<b>Shrimp Marinara</b>	<b>\$130.00</b>	<b>\$70.00</b>
<b>Shrimp Marsala</b>	<b>\$135.00</b>	<b>\$75.00</b>
<b>Shrimp Parmigiana</b>	<b>\$115.00</b>	<b>\$65.00</b>

## VEAL

<b>Veal Bellini</b>	<b>\$110.00</b>	<b>\$60.00</b>
<b>Veal Francese</b>	<b>\$120.00</b>	<b>\$65.00</b>
<b>Veal Marsala</b>	<b>\$120.00</b>	<b>\$65.00</b>
<b>Veal Parmigiana</b>	<b>\$110.00</b>	<b>\$65.00</b>
<b>Eggplant Parmigiana</b>	<b>\$110.00</b>	<b>\$60.00</b>
<b>Veal Piccata</b>	<b>\$100.00</b>	<b>\$60.00</b>
<b>Veal Saltimbocca</b>	<b>\$110.00</b>	<b>\$65.00</b>

## HOMEMADE DESSERTS

\$50.00 – Serves 12 – 14 People

### Limoncello Cake

Vanilla cake, flavored with Limoncello. Topped with fluffy vanilla frosting.

### \*Tiramisu

The lady fingers in this creamy traditional treat are soaked in Frangelica, Khalua, Disaronna & Grand Marnier

### Apple Crumb

Warm apples soaked in Grand Mariner and topped with brown sugar and raisins

### Traditional Mini Cannoli 18 Pieces

A classic treat

### Chocolate Mini Cannoli 18 Pieces

A decadent twist on the aforementioned classic treat

### Italian Style Cheesecake

Rich and creamy, flavored with Grand Marnier

\*Denotes items that are served raw or undercooked, and contained (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

## Gluten Free Dishes

All our homemade salad dressings are gluten free.

## Appetizers

<b>Shrimp Cocktail</b> .....	<b>\$12.95</b>
Six jumbo shrimp, side of cocktail sauce	
<b>Green Mussels</b> .....	<b>\$11.50</b>
Served in marinara or white sauce	
<b>Little Neck Clams</b> .....	<b>\$12.50</b>
Small organic clams, served in marinara or white sauce	

## Seafood Entrees

<b>Shrimp Marinara</b> .....	<b>\$20.95</b>
Jumbo shrimp sautéed in white wine, marinara sauce and fresh mushroom	
<b>Calamari Marinara</b> .....	<b>\$20.99</b>
Sautéed with white wine, marinara sauce and fresh basil	

## Chicken or Veal Entrees

<b>Chicken or Veal Bellini</b> .....	<b>\$20.00</b>
Sautéed in white wine, fresh mozzarella, roasted red peppers, and black olives	
<b>Chicken or Veal Marsala</b> .....	<b>\$20.25</b>
Chicken breast or Veal pounded and sautéed with mushrooms, marsala wine	
<b>Chicken or Veal Piccata</b> .....	<b>\$19.50</b>
Chicken breast or Veal pounded and sautéed in white wine, lemon, capers	

## Pastas: Penne or Spaghetti

<b>Vodka Sauce</b> .....	<b>\$19.00</b>
<b>Alfredo Sauce</b> .....	<b>\$20.00</b>
<b>White or Red Clam Sauce</b> .....	<b>\$20.50</b>
<b>Seafood: Clams-Mussels-Shrimp-Scallops</b> .....	<b>\$22.00</b>
White or Red Sauce	
<b>Putanesca Sauce</b> .....	<b>\$18.50</b>
<b>Add Salmon</b> .....	<b>\$6.00</b>
<b>Add Shrimp</b> .....	<b>\$6.25</b>
<b>Add Chicken</b> .....	<b>\$5.00</b>
<b>Baked Ziti</b> .....	<b>\$20.00</b>

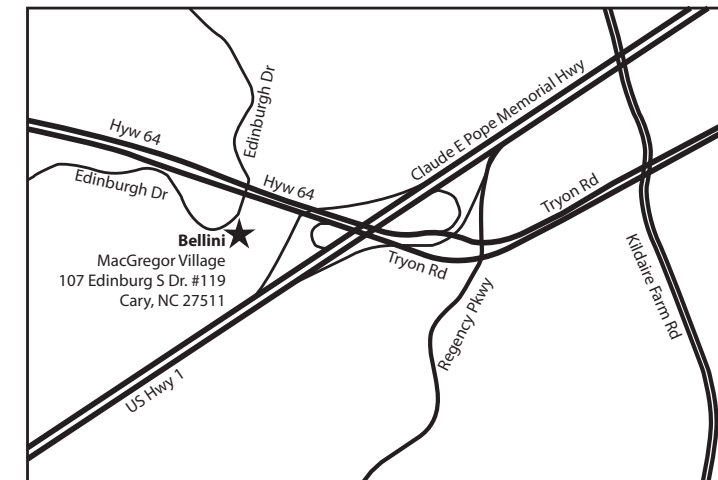
## Homemade Desserts

<b>Tartufo</b> .....	<b>\$6.99</b>
Vanilla and chocolate ice cream with cherries and almonds in a chocolate shell	
<b>Mango Sorbet</b> .....	<b>\$6.99</b>
Cool and sweet, served in a frozen mango skin	
<b>Apple Crumb</b> .....	<b>\$7.25</b>
Warm apples soaked in Grand Marnier and topped with roasted almonds and raisins	
<b>Limoncello Cake</b> .....	<b>\$6.99</b>
Vanilla cake, flavored with Limoncello. Topped with fluffy vanilla frosting	
<b>*Tiramisu</b> .....	<b>\$7.25</b>
The lady fingers in this creamy traditional treat are soaked in Frangelica, Khalua, Disaronna & Grand Marnier	
<b>Crème Brûlée</b> .....	<b>\$5.99</b>
Cool and smooth with a subtle citrus flavor and perfectly glazed top. Not Served with ice cream	
<b>Traditional Cannoli</b> .....	<b>\$7.25</b>
A classic treat	
<b>Chocolate Cannoli</b> .....	<b>\$7.25</b>
A decadent twist on the aforementioned classic treat	
<b>Italian Style Cheesecake</b> .....	<b>\$7.25</b>
Rich and creamy, flavored with Grand Marnier	
<b>*Chocolate Soufflé</b> .....	<b>\$7.25</b>
With a rich warm filling, and fresh whipped cream on the side	



# TAKE-OUT MENU

Event Catering Available



**(919) 552-0303**

**107 Edinburg South Dr Ste 119  
Cary, NC 27511**

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www.bellinifineitaliancuisine Cary.com**

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# Lunch Menu

## Appetizers

- Rollatine di Melanzane-Rolled Eggplant.....\$8.99**  
Filled with ricotta, parmesan cheese and spinach served with tomato sauce and melted mozzarella on top
- Calamari Fritti-Crispy Fried Calamari.....\$9.99**  
Fried calamari served with marinara sauce on the side
- Baked Mussels.....\$9.75**  
Parmesan cheese, bread crumbs, and olive oil
- Baked Stuffed Mushrooms.....\$9.75**  
Chopped mushrooms, Parmesan cheese, roasted red bell pepper and bacon
- Zucchini Fritti-Crispy Fried Zucchini.....\$8.99**  
Fried zucchini served with marinara sauce on the side
- Mozzarella Sticks (6).....\$7.99**  
Side of marinara sauce
- Vongole Al Forno- Baked Clams.....\$9.95**  
Parmesan chese, bread crumbs, and olive oil
- Cocktail di Gamberi-Shrimp Cocktail (5).....\$9.99**  
Jumbo shrimp served with cocktail sauce on the side

## Salads

- Red Beet Salad.....Small 5.50.....Reg \$8.75**  
Capers, gorgonzola cheese, over mixed green salad with Balsamic Vinaigrette and olive oil
- Mix Balsamic.....Side 3.75.....Small 5.25.....Reg \$8.50**  
Mixed green salad, cucumber, tomato, Kalamata olives, green olives, and carrots. Balsamic Vinaigrette with Parmesan cheese on top
- Insalata Caprese.....Small 5.99.....Reg \$9.75**  
Fresh Mozzarella, fresh tomato, red roasted pepper, olive oil, fresh basil, oregano over a bed of mixed greens
- \*Caesar Salad.....Side 3.99.....Small 5.95.....Reg \$8.75**  
Romaine lettuce, homemade croutons, sliced parmesan cheese on top, tossed with hand-crafted Caesar dressing
- Mix Italian.....Side 3.99.....Small 5.95.....Reg \$8.75**  
Mixed green salad, cucumber, tomato, Kalamata olives, green olives and carrots. House Italian with Parmesan cheese on top

**Add Chicken \$4.00 \*Add Salmon \$5.75 \*Add Shrimp \$6.00**  
**Add Anchovies \$1.50 Add Blue Cheese \$1.95**

## Soup

- Tortellini in Brodo.....\$4.99**  
Chicken broth with meat tortellini and baby spinach
- Stracciatella Fiorentina.....\$4.95**  
Spinach, parmesan cheese, egg, chicken broth

## Chicken Entrees

All entrees include a side vegetable of the day or a side of penne or spaghetti with the same sauce as the entree

- Chicken Francese.....\$10.50**  
Chicken breast sautéed with white wine, artichoke hearts and fresh lemon
- Chicken Bellini.....\$10.95**  
Chicken breast sautéed with white wine, fresh mozzarella, roasted red pepper, black olives
- Chicken Marsala.....\$10.99**  
Chicken breast pounded and sautéed with mushroom, marsala wine, and a touch of brown gravy
- Chicken Piccata.....\$9.99**  
Chicken breast pounded and sautéed in white wine, fresh lemon and capers
- Chicken Parmesan.....\$10.95**  
Chicken breast hand breaded and baked with tomato sauce, topped with mozzarella cheese
- Eggplant Parmesan.....\$10.99**  
Pan seared eggplant with tomato sauce topped with mozzarella cheese

## Veal Entrees

- Veal Francese.....\$11.75**  
Sautéed with white wine, artichoke hearts and fresh lemon
- Veal Piccata.....\$10.25**  
Pounded and sautéed in white wine, fresh lemon and capers
- Veal Parmesan.....\$11.75**  
Breaded and fried served with tomato sauce and melted mozzarella cheese
- Veal Marsala.....\$11.95**  
Pounded and sautéed with fresh mushroom, Marsala wine, brown gravy

## Pastas

- Lobster Ravioli.....\$10**  
Homemade ravioli with vodka sauce
- Penne alla Vodka.....\$8**  
Tomato sauce, heavy cream, vodka and basil
- Gnocchi Bolognese.....\$9**  
Homemade dumpling with potato served with meat sauce
- Cavatelli Bellini.....\$9**  
Homemade pasta with ricotta cheese sautéed with prosciutto, green peas, and heavy cream
- Spaghetti With Tomato Sauce .....\$7**  
Add Meatballs.....2.00
- Meat Tortellini Bolognese.....\$9**  
Sautéed with meat sauce
- Lasagna.....\$10**  
Made with ricotta, parmesan, meat sauce and melted mozzarella cheese
- Baked Ziti.....\$9**  
Tomato sauce, ricotta cheese and melted mozzarella cheese
- Cheese Ravioli.....\$8**  
Homemade ravioli with tomato sauce
- Linguine with Clams.....\$11**  
Fresh clams with your choice of red sauce or white sauce with olive oil, garlic and white wine
- Fettuccine Alfredo.....\$9**  
Homemade pasta with our fresh alfredo sauce
- Cheese Tortellini alla Casa.....\$9**  
Sautéed in heavy cream, mushrooms, green peas lite tomato sauce

**Add Chicken \$4.00 \*Add Salmon \$5.75 \*Add Shrimp \$6.00**  
**Add 2 Meatballs \$2.00 Add Italian Sausage \$2.99**

## Pasta Sides

Please choose a pasta and a sauce for the perfect combination.

- |                                     |                                   |
|-------------------------------------|-----------------------------------|
| <b>Homemade Linguini.....1.50</b>   | <b>Cheese Tortellini.....1.50</b> |
| <b>Homemade Cavatelli.....1.75</b>  | <b>Meat Tortellini.....1.50</b>   |
| <b>Homemade Fettuccini.....1.50</b> | <b>Penne.....1.00</b>             |
| <b>Homemade Gnocchi.....1.75</b>    | <b>Capellini.....1.00</b>         |
| <b>Spaghetti.....1.00</b>           |                                   |
- 
- |                                 |                                      |
|---------------------------------|--------------------------------------|
| <b>Tomato Sauce.....1.25</b>    | <b>Marsala Sauce.....1.99</b>        |
| <b>Vodka Sauce.....1.75</b>     | <b>Genovesse Sauce.....1.75</b>      |
| <b>Meat Sauce.....1.50</b>      | <b>Francese Sauce.....1.75</b>       |
| <b>Alfredo Sauce.....1.75</b>   | <b>Saltimbocca Sauce.....1.50</b>    |
| <b>Piccata Sauce.....1.25</b>   | <b>Scarpariello Sauce.....1.75</b>   |
| <b>Rollatine Sauce.....1.99</b> | <b>Garlic and Oil Sauce.....1.99</b> |
| <b>Butter.....1.25</b>          |                                      |

## Sides and Additions

- Asparagus.....3.25**
- Broccoli Floret.....2.99**
- Vegetable of the Day.....2.99**
- Baby Spinach.....2.99**
- Side Potato and Vegetable of the day.....2.99**
- Sliced Red Potato in Cream Sauce.....2.99**

## Pizza

Hand-tossed, scratch-made crusts

**Toppings:** extra cheese, pepperoni, Italian sausage, onion, green pepper, black olives, pineapple, ham, anchovies, fresh mushroom, bacon, broccoli, jalapeno, spinach, slice tomato, meatball

- |   |                              |                             |
|---|------------------------------|-----------------------------|
| Small 12”<br><b>\$9.99</b>                                      | Medium 14”<br><b>\$10.99</b> | Large 16”<br><b>\$12.99</b> |
| <b>Topping Pricing: Small \$1.25 Medium \$1.99 Large \$2.99</b> |                              |                             |

## Calzone

Ricotta Cheese, ham, mozzarella cheese, side of marinara sauce

- Small - \$10.95    Medium - \$12.75    Large - \$14.75**

## Stromboli

Salami, ham, pepperoni, fresh mushroom, green pepper, onion, mozzarella cheese, side of marinara sauce

- Small - \$11.75    Medium - \$12.95    Large - \$14.95**

# Dinner Menu

## Appetizers

- Rollatine di Melanzane – Rolled Eggplant.....\$9.99**  
Filled with ricotta, parmesan cheese, and spinach served with tomato sauce and melted mozzarella on top
- Calamari Fritti- Crispy Fried Calamari.....\$13.99**  
Fried calamari served with marinara sauce on the side
- Baked Mussels.....\$9.99**  
Parmesan cheese, bread crumbs, and olive oil
- Stuffed Mushrooms.....\$10.50**  
Chopped mushrooms, Parmesan cheese, roasted red bell pepper and bacon
- Antipasto Caldo- Hot Antipasto.....\$15.25**  
Baked clams, baked mussels, fried calamari, rolled eggplant, shrimp, sautéed in a very delicate white wine lemon sauce
- Antipasto Freddo- Cold Antipasto.....\$13.99**  
Salami, provolone cheese, ham, prosciutto, pepperoncini, Mushroom marinated, roasted red pepper, fresh mozzarella, Tomato, cucumber over a bed of mixed greens, balsamic vinaigrette
- Little Neck Clams.....\$12.50**  
Small organic clams, served in marinara or white wine sauce and garlic oil
- Zucchini Fritti- Crispy Fried Zucchini.....\$9.99**  
Fried zucchini served with marinara sauce on the side
- Mozzarella Sticks (six).....\$9.99**  
Side of marinara sauce
- Vongole al Forno – Baked Clams.....\$10.95**  
Filled with parmesan cheese, bread crumbs, olive oil
- Cocktail di Gamberi- Shrimp Cocktail (six).....\$12.95**  
Jumbo shirimp served with cocktail sauce on the side
- Green Mussels.....\$11.50**  
Sautéed in marinara sauce or white wine sauce and garlic oil
- \*Oyster Rockefeller.....\$14.25**  
Baked with baby spinach, bacon, pernod, bread crumbs and a touch of heavy cream.
- \*Oyster Cocktail.....\$12.25**  
Served with cocktail sauce

## Salads

- Red Beet Salad.....Small 5.99.....Reg \$9.75**  
Capers, gorgonzola cheese, over mixed green salad with Balsamic Vinaigrette and olive oil
- Mix Balsamic.....Side 3.95.....Small 5.75.....Reg \$9.50**  
Mixed green salad, cucumber, tomato, Kalamata olives, green olives, and carrots. Balsamic Vinaigrette with Parmesan cheese on top
- Insalata Caprese.....Small 6.50.....Reg \$10.95**  
Fresh Mozzarella, fresh tomato, red roasted pepper, olive oil, fresh basil, oregano over a bed of mixed greens
- \*Caesar Salad.....Side 3.95.....Small 5.95.....Reg \$9.75**  
Romaine lettuce, homemade croutons, sliced parmesan cheese on top, tossed with hand-crafted Caesar dressing
- Mix Italian.....Side 3.95.....Small 5.95.....Reg \$9.75**  
Mixed green salad, cucumber, tomato, Kalamata olives, green olives and carrots. House Italian with Parmesan cheese on top

## Pastas

- Lasagna.....\$19.25**  
Homemade with ricotta and parmesan cheese, meat sauce, melted mozzarella cheese
- Baked Ziti.....\$16**  
Tomato sauce, ricotta cheese, melted mozzarella cheese on top
- Cheese Ravioli.....\$15**  
Homemade ravioli with tomato sauce.
- Fettuccine Alfredo.....\$17**  
Homemade pasta with our fresh alfredo sauce
- Fettuccine Carbonara.....\$17**  
Homemade pasta sautéed with bacon, green peas, cream sauce, egg yolk
- Gnocchi Bolognese.....\$18**  
Homemade with potato, served with meat sauce
- Meat Tortellini Bolognese.....\$16**  
Sautéed with meat sauce
- Penne Alla Vodka.....\$15**  
Tomato sauce, heavy cream, vodka and basil
- Spaghetti Tomato Sauce.....\$13**  
Made with our homemade tomato sauce, fresh basil

- Spaghetti Meat Sauce.....\$16**  
Sautéed with meat sauce
- Spaghetti Meat Balls.....\$17**  
Sautéed in tomato sauce, fresh basil, and four meat balls
- Cheese Tortellini.....\$14**  
With our fresh tomato sauce
- Linguini with Clams.....\$19.99**  
In marinara or white wine sauce and garlic oil
- Lobster Ravioli.....\$18**  
Homemade pasta sautéed in vodka sauce
- Manicotti.....\$18**  
Homemade pasta, filled with ricotta, mozzarella & parmesan cheese served with tomato sauce melted mozzarella cheese
- Linguine Frutti de Mare – Seafood.....\$21.95**  
Clams, New Zealand mussels, shrimp and scallops. Choice red or white wine sauce and garlic oil

- Cavatelli Bellini.....\$17**  
Homemade pasta with ricotta cheese, and sautéed with prosciutto, green peas, heavy cream

**Add Chicken \$5.00 \*Add Salmon \$6.00 \*Add Shrimp \$6.25**  
**Add 2 Meatballs \$2.00 Add Italian Sausage \$3.95**

## Veal Entrees

All veal entrees are Scalloppini style and include a side vegetable of the day or a side of penne or spaghetti with same sauce as entree

- Veal Francese.....\$19.99**  
Sautéed with white wine artichoke hearts and fresh lemon
- Veal Parmesan.....\$19.95**  
Breaded and fried served with tomato sauce, topped with melted mozzarella cheese
- Veal Saltimbocca.....\$19.95**  
Sautéed with white wine, prosciutto, sage, melted mozzarella cheese over a bed of spinach
- Veal Piccata.....\$19.50**  
Pounded and sautéed in white wine, fresh lemon and capers
- Veal Marsala.....\$19.99**  
Pounded and sautéed with fresh mushroom, Marsala wine, brown gravy
- Veal Bellini.....\$19.95**  
White wine, fresh mozzarella, roasted red peppers and Kalamata olives

## Chicken Entrees

All entrees include a side vegetable of the day or a side of penne or spaghetti with same sauce as entree

- Chicken Parmesan.....\$19.75**  
Tomato sauce topped with mozzarella cheese
- Chicken Piccata.....\$18.99**  
Chicken breast pounded and sautéed in white wine, fresh lemon and capers
- Chicken Rollatine.....\$21.99**  
Stuffed with mozzarella, prosciutto and sautéed with mushroom, heavy cream and brandy
- Chicken Saltimbocca.....\$19.75**  
Chicken breast, white wine, prosciutto, sage, melted mozzarella cheese on top over a bed of spinach
- Chicken Bellini.....\$19.95**  
Chicken breast sautéed, white wine, fresh mozzarella, roasted red peppers, and Kalamata olives
- Chicken Marsala.....\$19.95**  
Chicken breast pounded and sautéed with mushrooms, marsala wine, and brown gravy
- Chicken Scarpariello.....\$19.99**  
Chunk chicken breast sautéed in white wine with Italian sausage, lemon, fresh rosemary and garlic
- Chicken Sorrentino.....\$20.25**  
Chicken breast, white wine, eggplant, prosciutto, melted mozzarella cheese, with light tomato sauce
- Chicken Francese.....\$19.75**  
Chicken breast, white wine, artichoke hearts and lemon
- Eggplant Parmesan.....\$19.99**  
Served with tomato sauce and melted mozzarella cheese

\*Denotes items that are served raw or undercooked, and contained (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions