

Seafood Entrees

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

| | |
|--|----------------|
| Shrimp Marinara | \$21.00 |
| Jumbo shrimp sautéed in white wine, marinara sauce and fresh mushroom Available in spicy | |
| Shrimp Francese | \$21.00 |
| Sautéed with white wine, artichoke hearts, lemon and capers | |
| Zuppa di Pesce | \$28.00 |
| Clams, green mussels, calamari, scallops, lobster tail, and chunk fish over spaghetti marinara or white wine sauce with garlic oil | |
| Calamari Marinara | \$21.00 |
| Sautéed with white wine, marinara sauce and fresh basil | |

Sides and Additions

| | | | |
|----------------------|------|---------------------------|------|
| Asparagus..... | 5.00 | Vegetable of the Day..... | 4.00 |
| Broccoli Floret..... | 4.00 | Baby Spinach..... | 4.00 |

Catering Menu

| ITEM | FULL TRAY | 1/2 TRAY |
|-----------------------------------|--------------------|-------------------|
| BREAD | | |
| 20 Pieces- Small Box | \$ 9.00 | |
| 30 Pieces- Medium Box | \$12.00 | |
| 40 Pieces- Large Box | \$16.00 | |
| APPETIZERS | | |
| Eggplant Rollantini | \$90.00 | \$45.00 |
| Fried Calamari | \$100.00 | \$50.00 |
| Stuffed Mushrooms | \$70.00 | \$35.00 |
| Baked Clams | \$70.00 | \$35.00 |
| Baked Mussels | \$65.00 | \$35.00 |
| SALAD | | |
| Caesar Salad | \$65.00 | \$35.00 |
| Mix Salad | \$65.00 | \$35.00 |
| Caprese Salad | \$80.00 | \$45.00 |
| ENTREES | | |
| CHICKEN | | |
| Chicken Bellini | \$90.00 | \$50.00 |
| Chicken Rollatini | 20 Pieces \$120.00 | 10 Pieces \$65.00 |
| Chicken Saltimbocca | \$100.00 | \$60.00 |
| Chicken Marsala | \$100.00 | \$60.00 |
| Chicken Francese | \$110.00 | \$70.00 |
| Chicken Parmigiana | \$90.00 | \$50.00 |
| Chicken Sorrentino | \$100.00 | \$60.00 |
| PASTA | | |
| Cavatelli Ortolana | \$85.00 | \$45.00 |
| Cavatelli Marinara | \$70.00 | \$40.00 |
| Fettuccine Alfredo | \$85.00 | \$45.00 |
| Fettuccine Alfredo with Chicken | \$100.00 | \$60.00 |
| Gnocchi with Meat Sauce | \$90.00 | \$50.00 |
| Gnocchi with Tomato Sauce | \$70.00 | \$40.00 |
| Lasagna | \$90.00 | \$50.00 |
| Linguine Frutti de Mare – Seafood | \$100.00 | \$60.00 |
| Manicotti | \$80.00 | \$45.00 |
| Penne Vodka | \$70.00 | \$40.00 |
| Cheese Ravioli | \$70.00 | \$40.00 |
| Tomato Sauce | | |
| Cheese Ravioli | \$80.00 | \$45.00 |
| Vodka or Alfredo Sauce | | |

| | | |
|---|------------------|------------------|
| Lobster Ravioli | \$90.00 | \$50.00 |
| Vodka Sauce | | |
| Spaghetti Meat Sauce | \$80.00 | \$45.00 |
| Spaghetti Meat Balls | 40 Balls \$90.00 | 20 Balls \$50.00 |
| Spaghetti Tomato Sauce | \$60.00 | \$35.00 |
| Meat Tortellini Bolognese | \$80.00 | \$45.00 |
| Baked Ziti | \$80.00 | \$45.00 |
| Vegetable Lazagna | \$90.00 | \$45.00 |
| Penne Primavera | \$80.00 | \$40.00 |
| Garlic and olive oil with fresh vegetable. Available also in tomato sauce. | | |

SEAFOOD

| | | |
|--------------------------|-----------------|----------------|
| Calamari Marinara | \$120.00 | \$70.00 |
| Shrimp Francese | \$120.00 | \$70.00 |
| Shrimp Marinara | \$120.00 | \$70.00 |
| Shrimp Marsala | \$120.00 | \$70.00 |
| Shrimp Parmigiana | \$100.00 | \$55.00 |

VEAL

| | | |
|----------------------------|-----------------|----------------|
| Veal Bellini | \$110.00 | \$60.00 |
| Veal Francese | \$120.00 | \$65.00 |
| Veal Marsala | \$120.00 | \$65.00 |
| Veal Parmigiana | \$110.00 | \$65.00 |
| Eggplant Parmigiana | \$110.00 | \$60.00 |
| Veal Piccata | \$100.00 | \$60.00 |
| Veal Saltimbocca | \$110.00 | \$65.00 |

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.

Gluten Free Appetizers

| | |
|--|----------------|
| Shrimp Cocktail | \$12.00 |
| Six jumbo shrimp, side of cocktail sauce | |
| Green Mussels | \$11.00 |
| Served in marinara or white sauce | |
| Little Neck Clams | \$12.00 |
| Small organic clams, served in marinara or white sauce | |

Gluten Free Seafood Entrees

| | |
|---|----------------|
| Shrimp Marinara | \$21.00 |
| Jumbo shrimp sautéed in white wine, marinara sauce and fresh mushroom | |
| Calamari Marinara | \$21.00 |
| Sautéed with white wine, marinara sauce and fresh basil | |

Gluten Free Chicken or Veal Entrees

| | | | |
|---|----------------|---------------------------|----------------|
| Chicken Bellini | \$18.00 | Veal Bellini | \$21.00 |
| Sautéed in white wine, fresh mozzarella, roasted red peppers, and Kalamata olives | | | |
| Chicken Marsala | \$18.00 | Veal Marsala | \$21.00 |
| Chicken breast or Veal pounded and sautéed with mushrooms, marsala wine | | | |
| Chicken Piccata | \$17.00 | Veal Piccata | \$20.00 |
| Chicken breast or Veal pounded and sautéed in white wine, lemon, capers | | | |

Gluten Free Pastas: Penne or Spaghetti

| | |
|---|----------------|
| Vodka Sauce | \$18.00 |
| Alfredo Sauce | \$18.00 |
| White or Red Clam Sauce | \$22.00 |
| Seafood: Clams-Mussels-Shrimp-Scallops | \$23.00 |
| White or Red Sauce | |
| Add Salmon | \$6.00 |
| Add Shrimp | \$6.25 |
| Add Chicken | \$5.00 |
| Baked Ziti | \$20.00 |

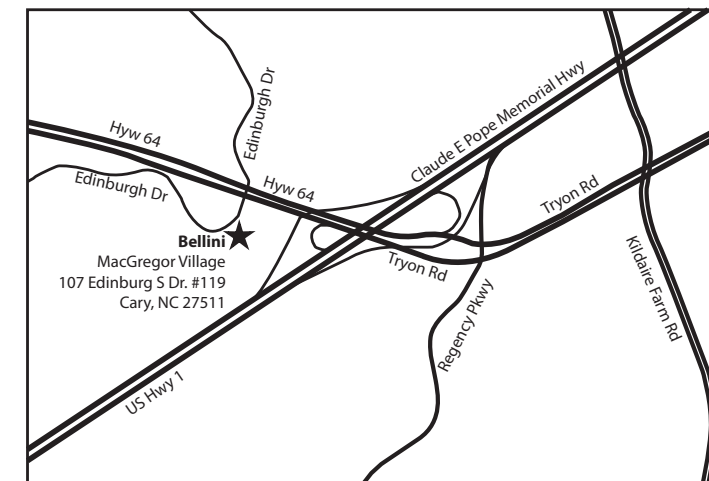
Homemade Desserts

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

**E-mail: belliniir@gmail.com
www.bellinifineitaliancuisine Cary.com**

**Make Dining-In Resrvations
on our website or YelpSeatMe.com**

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Lunch Menu

Appetizers

- Rollatine di Melanzane-Rolled Eggplant.....\$8.00**
Filled with ricotta, parmesan cheese and spinach served with tomato sauce and melted mozzarella on top
- Calamari Fritti-Crispy Fried Calamari.....\$9.00**
Fried calamari served with marinara sauce on the side
- Baked Mussells.....\$9.00**
Parmesan cheese, bread crumbs, and olive oil
- Baked Stuffed Mushrooms.....\$9.00**
Chopped mushrooms, Parmesan cheese, roasted red bell pepper and bacon
- Zucchini Fritti-Crispy Fried Zucchini.....\$8.00**
Fried zucchini served with marinara sauce on the side
- Mozzarella Sticks (6).....\$7.00**
Side of marinara sauce
- Vongole Al Forno- Baked Clams.....\$9.00**
Parmesan chese, bread crumbs, and olive oil
- Cocktail di Gamberi-Shrimp Cocktail (5).....\$9.00**
Jumbo shrimp served with cocktail sauce on the side

Salads

- Red Beet Salad..... Reg \$8.00**
Capers, gorgonzola cheese, over mixed green salad with Balsamic Vinaigrette and olive oil
- Mix Balsamic.....Side 3.75..... Reg \$7.00**
Mixed green salad, cucumber, tomato, Kalamata olives, green olives, and carrots. Balsamic Vinaigrette with Parmesan cheese on top
- Insalata Caprese..... Reg \$7.00**
Fresh Mozzarella, fresh tomato, red roasted pepper, olive oil, fresh basil, oregano over a bed of mixed greens
- *Caesar Salad.....Side 3.75..... Reg \$7.00**
Romaine lettuce, homemade croutons, sliced parmesan cheese on top, tossed with hand-crafted Caesar dressing
- Mix Italian.....Side 3.75..... Reg \$7.00**
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.....\$4.00**
Chicken broth with meat tortellini and baby spinach
- Stracciatella Fiorentina.....\$4.00**
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 Bellini.....\$10.00**
Chicken breast sautéed with white wine, fresh mozzarella, roasted red pepper, black olives
- Chicken Marsala.....\$10.00**
Chicken breast pounded and sautéed with mushroom, marsala wine, and a touch of brown gravy
- Chicken Piccata.....\$9.00**
Chicken breast pounded and sautéed in white wine, fresh lemon and capers
- Chicken Parmesan.....\$10.00**
Chicken breast hand breaded and baked with tomato sauce, topped with mozzarella cheese
- Eggplant Parmesan.....\$10.00**
Pan seared eggplant with tomato sauce topped with mozzarella cheese

Veal Entrees

- Veal Francese.....\$11.00**
Sautéed with white wine, artichoke hearts and fresh lemon
- Veal Piccata.....\$11.00**
Pounded and sautéed in white wine, fresh lemon and capers
- Veal Parmesan.....\$11.00**
Breaded and fried served with tomato sauce and melted mozzarella cheese
- Veal Marsala.....\$11.00**
Pounded and sautéed with fresh mushroom, Marsala wine, brown gravy

Pastas

- Lobster Ravioli.....\$9.00**
Homemade ravioli with vodka sauce
- Penne alla Vodka.....\$8.00**
Tomato sauce, heavy cream, vodka and basil
- Gnocchi Bolognese.....\$9.00**
Homemade dumpling with potato served with meat sauce
- Cavatelli Ortolana.....\$8.00**
Homemade pasta with ricotta cheese sautéed with pgarlic and oil, spinach, Italian sausage, and roasted red peppers
- Spaghetti With Tomato Sauce \$7.00**
Add Meatballs.....2.00
- Meat Tortellini Bolognese.....\$8.00**
Sautéed with meat sauce
- Lasagna.....\$9.00**
Made with ricotta, parmesan, meat sauce and melted mozzarella cheese
- Baked Ziti.....\$8.00**
Tomato sauce, ricotta cheese and melted mozzarella cheese
- Cheese Ravioli.....\$7.00**
Homemade ravioli with tomato sauce
- Linguine with Clams.....\$11.00**
Fresh clams with your choice of red sauce or white sauce with olive oil, garlic and white wine
- Fettuccine Alfredo.....\$8.00**
Homemade pasta with our fresh alfredo sauce

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

Sides and Additions

- Asparagus.....4.00 Vegetable of the Day.....3.00**
- Broccoli Floret.....3.00 Baby Spinach.....**
-3.00Side 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" | Medium 14" | Large 16" |
|-------------------------|---------------------|----------------------|---------------------|
| | \$8.00 | \$9.00 | \$10.00 |
| Topping Pricing: | Small \$1.25 | Medium \$1.99 | Large \$2.99 |

Calzone

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

Small - \$10.00 Medium - \$11.00 Large - \$12.00

Stromboli

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

Small - \$11.00 Medium - \$12.00 Large - \$13.00

Dinner Menu

Appetizers

- Rollatine di Melanzane – Rolled Eggplant.....\$9.00**
Filled with ricotta, parmesan cheese, and spinach served with tomato sauce and melted mozzarella on top
- Calamari Fritti- Crispy Fried Calamari.....\$11.00**
Fried calamari served with marinara sauce on the side
- Baked Mussells.....\$9.00**
Parmesan cheese, bread crumbs, and olive oil
- Stuffed Mushrooms.....\$10.00**
Chopped mushrooms, Parmesan cheese, roasted red bell pepper and bacon
- Antipasto Caldo- Hot Antipasto.....\$16.00**
Baked clams, baked mussells, fried calamari, rolled eggplant, shrimp, sautéed in a very delicate white wine lemon sauce
- Antipasto Freddo- Cold Antipasto.....\$13.00**
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.....\$12.00**
Small organic clams, served in marinara or white wine sauce and garlic oil
- Zucchini Fritti- Crispy Fried Zucchini.....\$9.00**
Fried zucchini served with marinara sauce on the side
- Mozzarella Sticks (six).....\$8.00**
Side of marinara sauce
- Vongole al Forno – Baked Clams.....\$10.00**
Filled with parmesan cheese, bread crumbs, olive oil
- Cocktail di Gamberi- Shrimp Cocktail (six).....\$12.00**
Jumbo shirimp served with cocktail sauce on the side
- Green Mussels.....\$11.00**
Sautéed in marinara sauce or white wine sauce and garlic oil

Salads

- Red Beet Salad..... Reg \$9.00**
Capers, gorgonzola cheese, over mixed green salad with Balsamic Vinaigrette and olive oil
- Mix Balsamic.....Side 4.00..... Reg \$8.00**
Mixed green salad, cucumber, tomato, Kalamata olives, green olives and carrots. Balsamic Vinaigrette with Parmesan cheese on top
- Insalata Caprese..... Reg \$8.00**
Fresh Mozzarella, fresh tomato, red roasted pepper, olive oil, fresh basil, oregano over a bed of mixed greens
- *Caesar Salad.....Side 4.00..... Reg \$8.00**
Romaine lettuce, homemade croutons, sliced parmesan cheese on top, tossed with hand-crafted Caesar dressing
- Mix Italian.....Side 4.00..... Reg \$8.00**
Mixed green salad, cucumber, tomato, Kalamata olives, green olives and carrots. House Italian with Parmesan cheese on top

Pastas

- Lasagna.....\$17.00**
Homemade with ricotta and parmesan cheese, meat sauce, melted mozzarella cheese
- Baked Ziti.....\$15.00**
Tomato sauce, ricotta cheese, melted mozzarella cheese on top
- Cheese Ravioli.....\$13.00**
Homemade ravioli with tomato sauce.
- Fettuccine Alfredo.....\$16.00**
Homemade pasta with our fresh alfredo sauce
- Fettuccine Carbonara.....\$17.00**
Homemade pasta sautéed with bacon, green peas, cream sauce, egg yolk and onions
- Gnocchi Bolognese.....\$17.00**
Homemade with potato, served with meat sauce
- Meat Tortellini Bolognese.....\$15.00**
Sautéed with meat sauce
- Penne Alla Vodka.....\$15.00**
Tomato sauce, heavy cream, vodka and basil
- Spaghetti Tomato Sauce.....\$13.00**
Made with our homemade tomato sauce, fresh basil

- Spaghetti Meat Sauce.....\$16.00**
Sautéed with meat sauce
- Spaghetti Meat Balls.....\$17.00**
Sautéed in tomato sauce, fresh basil, and four meat balls
- Linguini with Clams..... \$20.00**
In marinara or white wine sauce and garlic oil
- Lobster Ravioli.....\$17.00**
Homemade pasta sautéed in vodka sauce
- Manicotti..... \$17.00**
Homemade pasta, filled with ricotta, mozzarella & parmesan cheese served with tomato sauce melted mozzarella cheese
- Linguine Frutti de Mare – Seafood.....\$22.00**
Clams, New Zealand mussels, shrimp and scallops. Choice red or white wine sauce and garlic oil
- Cavatelli Ortolana.....\$15.00**
Homemade pasta with ricotta cheese, and sautéed with garlic and oil, spinach, Italian sausage, and roasted red bell pepper

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 penne or spaghetti with same sauce as entree

- Veal Francese.....\$21.00**
Sautéed with white wine artichoke hearts and fresh lemon
- Veal Parmesan.....\$21.00**
Breaded and fried served with tomato sauce, topped with melted mozzarella cheese
- Veal Saltimbocca.....\$21.00**
Sautéed with white wine, prosciutto, sage, melted mozzarella cheese over a bed of spinach
- Veal Piccata.....\$20.00**
Pounded and sautéed in white wine, fresh lemon and capers
- Veal Marsala.....\$21.00**
Pounded and sautéed with fresh mushroom, Marsala wine, brown gravy
- Veal Bellini.....\$21.00**
White wine, fresh mozzarella, roasted red peppers and Kalamata olives
- Veal Sorentino.....\$21.00**
White wine, prosciutto, eggplant, and melted mozzarella cheese in light tomato sauce

Chicken Entrees

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

- Chicken Parmesan.....\$17.00**
Tomato sauce topped with mozzarella cheese
- Chicken Piccata.....\$16.00**
Chicken breast pounded and sautéed in white wine, fresh lemon and capers
- Chicken Rollatinie.....\$19.00**
Stuffed with mozzarella, prosciutto and sautéed with mushroom, heavy cream and brandy
- Chicken Saltimbocca.....\$18.00**
Chicken breast, white wine, prosciutto, sage, melted mozzarella cheese on top over a bed of spinach
- Chicken Bellini.....\$17.00**
Chicken breast sautéed, white wine, fresh mozzarella, roasted red peppers, and Kalamata olives
- Chicken Marsala.....\$17.00**
Chicken breast pounded and sautéed with mushrooms, marsala wine, and brown gravy
- Chicken Sorrentino.....\$18.00**
Chicken breast, white wine, eggplant, prosciutto, melted mozzarella cheese, with light tomato sauce
- Eggplant Parmesan.....\$18.00**
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