



FULTON ST * BROOKLYN



@belli860

#LIFEISBELLI

*Signature Chef's***SALADS**Raw Organic filet mignon, with baby arugula, fire roasted peppers, capers & Parmigiano **10**Shaved Brussels sprout with toasted marcona almonds, and pecorino romano with citrus dressing **10**Avocado, baby arugula, heart of palm, tomatoes and Pecorino cheese **10**Tuscan Kale Cesar with caramelized walnuts, cranberries and grated Parmigiano **10**Grilled pesto-marinated calamari, mixed greens, marinated gigante beans **11***Flat Bread*
PIZZA**BOSCO** Stracchino cheese, mushrooms, pancetta, sage, and truffle oil **14****FONTINA** mozzarella, crushed tomatoes, EVOO and oregano **10****FOUR CHEESES** topped with baby arugula, EVOO and sea salt **11****SPICY CHORIZO** red peppers, mozzarella, tomato sauce **11****ANTIPASTI****FRIED CALAMARI** **11**

crisped with Arborio flour served with spicy calabrian sauce

BUFFALO MOZZARELLA..... **11**

with roasted butternut squash, mushrooms and balsamic-fig vinaigrette

ARANCINI..... **9**

Brussels sprouts and spicy cheddar Italian rice balls served with horseradish aioli

CHEF'S BOARD (To share).....**15.75**

Prosciutto di Parma, homemade mozzarella, roasted peppers, cipollini onions in balsamic, marcona almonds.

GRILLED ORGANIC POLENTA **10**

with fontina-cream sauce and wild mushrooms

SEASONAL SOUP **7**

Roasted Butternut squash and harvest apple soup (vegetarian)

HOMEMADE PASTA AND RISOTTO

PROUDLY MADE WITH NEW YORK AND MAINE ORGANIC GRAINS

Risotto with chicken, spinach and mushrooms **16.5**Seafood risotto "Milanese" style with saffron **18**Homemade potato gnocchi with tomato sauce, speck (smoked prosciutto) and pickled spicy peppers **16**Homemade fettuccine with wild mushrooms, light cream sauce and pecorino Romano cheese **16**Homemade Spaghetti with shrimp, oven dried tomatoes and spicy chorizo (Upstate NY) **16**Homemade Tuscan meat lasagna **15**Homemade butternut squash ravioli with mascarpone cheese and sage **15**Rigatoni with grandma's bolognese sauce **15**Rigatoni with roasted eggplant, tomato sauce, fior di latte mozzarella and basil **15**Homemade black spaghetti with wild blue crab meat, calabrian chili, scallions and lemon **17**Homemade pappardelle with honey-braised short rib ragu **16.5****i** Whole wheat & gluten free pasta Available upon request (add \$1)**SECONDI****TAGLIATA** Grilled Natural hanger steak (Creekstone Farms) with "Chimichurri" served over arugula with rosemary-roasted potatoes. **21****SALMONE** Grilled fillet of salmon with caper-white wine sauce served with sauted kale and mashed potatoes **21.5****BREADED CHICKEN SANDWICH** Pan fried chicken w/ Grafton smoked chili Cheddar, spicy maple bourbon pickles and Brussels Sprout slaw on a brioche bun s/w french fries **15****BELLI BURGER** Grilled rib-eye burger with Gorgonzola cheese, roasted peppers, caramelized onion, baby arugula s/w truffle-parmesan french fries **16****MANCHEGO CHEESE BURGER** Grilled rib-eye burger with Manchego cheese, tomatoes, baby kale and chimichurri s/w french fries **16**

Served Tuesdays and Thursdays

GRILLED DRY AGED PORK CHOPwith mushroom and Chianti sauce served with caramelized brussels sprouts or buttermilk mashed potatoes **23**

Served Mondays and Wednesdays

CHICKEN ROLLATINOstuffed with asparagus, roasted red peppers and prosciutto served with vegetables of the day **19****SAUTEED TUSCAN KALE WITH SHALLOT & GARLIC 6****ROASTED BRUSSELS SPROUTS WITH PANCETTA 7****TRUFFLE-PARMIGIANO FRIES WITH PECORINO & BLACK PEPPER 7***Our pasta, Bread & Desserts*
are made fresh everyday on the premises.

20 % GRATUITY WILL BE ADDED TO ALL PARTIES OF 6 OR MORE

PREMIUM
COCKTAILS

LITTLE ITALY.....	15
Bulleit Rye Whiskey, Cynar, Aperol and mint garnish	
PISCO MOJITO.....	13
Pisco 100, fresh lime juice, muddled mint leaves, topped with club soda	
FRENCH 75.....	14
Hendricks Gin, fresh lemon juice and simple syrup, topped with Champagne.	

BELLI COCKTAILS

— (\$7 during happy hours) —

BROOKLYN BRIDGE.....	12
Spiced Rum, Domain de Canton, cranberry juice	
CHIPOTLE MARGARITA.....	11
Don Julio tequila, Cointreau, chipotlan hot sauce & fresh lime juice	
CITRUS FLOWER MARTINI.....	12
Tito's Homemade Vodka, St Germaine & fresh squeezed lemon juice	

COCKTAIL OF THE DAY

ASK YOUR SERVER!

BEER MENU

»»»»»» CRAFT BEER SELECTION ««««««

Moretti	7
Peroni	7
Brooklyn IPA	7
Blue Moon	7
Peak Organic	8
Narrangasett Lager	5
Sessions Dark Lager	8
Blue Point Toasted Lager	8
Rekorderlig Pear Cider	8 GF
Ginger Beer (Alcoholic) NYFGA	8

»»»»»» APERTIFS ««««««

BELLINI	8	AMARINA	9	
<i>Blood Orange</i>	MIMOSA	8	APEROL SPRITZ	9

RED WINES

	GLASS	BOTTLE
Malbec 12, Argentina	9.5	36
Chianti 11, Tuscany	9	35
Montepulciano 11, Abruzzo	9.5	36
Pinot Noir 11, Venice	8	34
Cannonau di Sardegna 12, Sardinia	9	36
Merlot 13, Columbia Valley	9.5	36
Zinfandel 12, Sonoma County	9	36
Primitivo 11, Campania	10	38
Schioppettino 11, Venice		44

Red Blend Sangria \$9 (\$6 during happy hour)

WHITE WINES

	GLASS	BOTTLE
Rose 11, Abruzzo	9	36
Chardonnay 11, California	9	36
Pinot Grigio 11, Venice	9	36
Torrontes 11, Argentina	8	34
Trebbiano 11, Abruzzo	8.5	34
Pecorino 11, Tuscany		38
Sauvignon Blanc 11, Sicily	9	34
White Peach Sangria	\$9	(\$6 during happy hour)

SPARKLING

Lambrusco (Red) 11, Emilia-Romagna	9
Prosecco 12, Venice	8 39

»»»»»» FOR THE DESIGNATED DRIVER ««««««

Q-DRINKS GINGER BEER 5

PELLEGRINO (ORANGE, LEMON, GRAPEFRUIT) 3