

B E L L O

by sandronardone

ANTIPASTI

CRUDO DELLA SETTIMANA

Crudo of the Week | MP

BURRATA

Di Stefano Burrata, Grilled Maitake, Marinated Fennel, Fermented Chili Honey
Crispy Brussels | 24

FRITTURA DI CALAMARI

Calamari, Fried Meyer Lemon, Shishito Peppers, Fresh Lemon | 21

POLPO

Grilled Octopus, Salsa Ndouja, Grilled Rapini | 29

MIDOLLO AL FORNA

Bone Marrow, Gemelli, Preserved Green Meyer Lemon, Burnt Onion | 19

PORCHETTINA

Pork Belly, Pickled Red Fresno, Almonds, Green Onion, Chive | 22

INSALATE

INSALATA DI ZUCCA

Roasted Weiser Farms Butternut Squash, Shaved Celery, Pickled Shallot, Horseradish
Burnt Apple Vinaigrette, Aged Pecorino | 19

INSALATA DI CESARE

Little Gem Lettuces, Anchovy, Garlic Dressing | 18

INSALATA DI GORGONZOLA

Treviso & Arugula, Lemon Dressing, Gorgonzola, Walnuts | 18

PASTA FATTE IN CASA

PASTA DELLA SETTIMANA

Pasta of the Week | MP

AMATRICIANA

Rigatoni, Guanciale, Peperoncino, Pecorino, Pomodoro | 32

RAGU DI GAMBERI

Spaghetti, Chopped Shrimp, Pachino, Shellfish Brodo, Parsley, Lemon Zesti | 32

NORCIA

Rigatoni, Pork Sausage, Roasted Porcini & Crimini Mushrooms, Parsley, Tartufo Nero | 43

POMODORO

Spaghetti, Italian Tomatoes, Raw & Roasted Baby Heirloom Tomatoes, Fresh Basil, Artisan Olive Oil | 24

PIZZE

LA DIAVOLA

Tomato Sauce, Di Stefano Mozzarella, Spicy Salame | 22

TARTUFO NERO

Prosciutto, Di Stefano Burrata, Black Truffle | 42

MARGHERITA

Tomato sauce, Di Stefano Mozzarella, Basil, Olive Oil | 19

MARINARA

Tomato Sauce, Roasted Garlic, Sicilian Oregano, Basil | 17

FUNGHI

Roasted Mushroom, Mozzarella, Green Onions | 26

PROSCIUTTO

Pomodoro, Basil, Fresh Mozzarella, Arugula, Prosciutto | 26

TARTUFO

ADD BLACK TRUFFLE | 45

TAGLIOLINI AL TARTUFO

Tagliolini, Parmigiano, Shaved Black Truffle | 55

LASAGNA BIANCA

Spinach Pasta, White Bolognese, Besciamella | 35

BIGOLI ALL'ASTICE

Lobster, Calabrian Chili, Preserved Lemon, Thai Basil, Onion Seed | 50

RAVIOLI

Spinach Ravioli, Shrimp, Truffle Cream | 42

LA NOSTRA BOLOGNESE

Tagliolini, Braised Meats, Parmigiano | 34

RICCI DI MARE

Tagliolini, Sea Urchin, Shellfish Stock, Peperoncino | 45

SECONDI

FRUTTI DE MARE DELLA SETTIMANA

Seafood of the Week | MP

ACQUA PAZZA

Branzino, Fish Stock, Baby Heirloom Tomatoes, Chopped Parsley, Lemon | 41

COSTATA DI MANZO WAGYU

Grass Fed Wagyu Ribeye, Porcini "Marsala" | 72

POLLO CROCCANTE

Crispy Free Range Chicken, Buttermilk & Pecorino Polenta, Giardiniera Tepenade, Grilled Mustard Greens | 36

COTOLETTA ALLA MILANESE

Pan Fried Breaded Bone-In Veal Chop | 65

TOMAHAWK

Chargrilled Tomahawk, Bagna Verde, Potatoes, Asparagus | 145

CONTORNI

ASPARAGI

Oven Roasted Asparagus, Aglio Olio, Peperoncino | 14

PATATE

Crispy Weiser Farm Potatoes, Rosemary, Fresh Chopped Garlic | 14

Modifications and substitutions are politely declined

consuming raw or undercooked meats or shellfish can increase your risk of foodborne illness

EXECUTIVE CHEF / OWNER - SANDRO NARDONE

B E L L O

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SPARKLING

PIPER-HEIDSIECK (NV) Reims, France	30 118
TOMMASI PROSECCO (NV) Veneto, Italia	14 56

WHITE

DAOU SAUVIGNON BLANC 2021 Paso Robles, California	14 54
MARCO FELLUGA PINOT GRIGIO 2022 Mongris, Collio, Italia	15 58
MICHELE CHIARLO MOSCATO D'ASTI NIVOLI 2022 Piemonte, Italia	16 62
A X COTE DE PROVENCE, ROSE 2021 Burgundy, France	14 54
SAINT MARTIN CHABLIS 2022 France, Domaine Chablis	25 98
SONOMA-CUTRER CHARDONNAY 2022 Sonoma County, California	16 62

RED

AUSTIN HOPE CABERNET SAUVIGNON 2021 Templeton Gap, Paso Robles, California	25 130-1L
ENRICO SERAFINO BAROLO 2019 Barolo DOCG, Italia	30 118
NOZOLLE CHIANTI CLASSICO 2020 Chianti DOCG, Italia	15 58
CROGNOLO TENUTA SETTE PONTI 2020 Toscana, Italia	20 78
LA VALENTINA MONTEPULCIANO D'ABRUZZO 2021 Abruzzo DOC, Italia	14 54
MARTIN RAY PINOT NOIR 2022 Santa Rosa, Sonoma, California	15 58
OBERON CABERNET SAUVIGNON 2021 Napa County, California	16 62
PIANCORNELLO BRUNELLO 2018 Montalcino DOCG, Italia	35 138

DRAFT BEERS

MENABREA ITALIAN	9
RED TROLLEY DARK ALE	9
STELLA ARTOIS BELGIAN LAGER	9
ELYSIAN SPACE DUST IPA	10
KONA BIG WAVE GOLDEN ALE	9

RESERVE COCKTAILS

LOUIS XIII Old Fashioned 400
WELLER FULL-PROOF Old Fashioned 75
1990 NEGRONI Monkey47 Gin, Vintage Campari Vermouth 90

SIGNATURE COCKTAILS

COCKTAIL DELLA SETTIMANA Cocktail of the Week MP
BELLA MONELLA Gin, Cucumber, Lime, Elderflower 18
TANGO Tequila, Mandarin, Yuzu-Elderflower Syrup, Melon Liqueur, Tajin Rim 18
MIMMO Tequila or Mezcal, Aperol, Ginger, Cucumber, Lime 18
BATH BOMB Gin, Lemon, Raspberry Syrup, Vermouth, Egg White 18
ORO Bourbon, Lemon, Apricot, Allspice Liqueur, Burnt Honey 18

ACQUA Rum, Banana, Velvet Falernum, Coconut, Pineapple, Milk, Lime 18
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LUNA ROSSA Blended Scotch, Blood Orange, Blood Orange Liqueur, Egg White 18
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BURNT HONEYCOMB OLD FASHIONED Texas Honey Bourbon, Burnt Honeycomb, Bitters 22
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CLASSIC COCKTAILS

APEROL SPRITZ Aperol, Prosecco, Soda 18
LIMON-BELLO SPRITZ Limoncello, Prosecco, Soda, Mint 18
PAPER PLANE Bourbon - or - Mezcal, Aperol, Amaro Nonino, Lemon 18
NEGRONI Rosso: Gin, Campari, Sweet Vermouth, Orange 18 Blanco: Gin, Suze, Lillet, Lemon 18
BLACK MANHATTAN Rye Whiskey, Avena Amaro, Bitters, Orange Zest 18

DECADENT

ESPRESSO MARTINI Vodka, Coffee Liqueur, Brewed Espresso 16
TIRAMISU LIQUIDO Mr. Black, Amati Mirto, Amaro Ciociaro, Cream 16

MOCKTAILS

NO PAIN Pineapple, Orange, Lime, Simple, Coconut, Heavy Cream 12
RASPBERRY BERET Mandarin, Pineapple, Raspberry Yuzu Syrup, Soda 12