

# B E L L O

by sandronardone

## LUNCH

### ANTIPASTI

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#### CRUDO DELLA SETTIMANA

Crudo of the Week | MP

#### FRITTURA DI CALAMARI

Calamari, Fried Meyer Lemon,  
Shishito Peppers, Fresh Lemon | 22

#### POLPO

Grilled Octopus, Salsa Ndouja,  
Grilled Rapini | 29

#### BURRATA

Di Stefano Burrata, Heirloom Tomatoes  
Arugula | 24  
ADD Prosciutto di Parma (24 Mo) | 8

### INSALATE

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ADD TO ANY SALAD: SKIRT STEAK 12 | CHICKEN 10 | SHRIMP 10 | BRANZINO 12

#### INSALATA DI BIETOLA

Yellow and Red Beets, Arugula, Feta Cheese and Almond Vinaigrette | 19

#### INSALATA DI POMODORO

Farmer's Market Tomato, Buffalo Mozzarella, Garta Olive, Avocado, Red Onion, Scallion, Chive | 22

#### INSALATA DI CESARE

Little Gem Lettuces, Anchovy, Garlic Dressing | 18

#### INSALATA DI GORGONZOLA

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

### PIZZE

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#### PIZZA FRITTA

Fried Pizza, Mozzarella,  
Salsa Pomodoro, Parmigiano | 19

#### 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

### SECONDI

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#### BISTECCA AI FERRI

Skirt Steak, Roasted Potatoes,  
Asparagus, Bagna Verde | 25

#### POLLO SICILIANA

Sicilian Chicken, Fava Chicoria,  
Grilled Lemon | 22

#### BRANZINO SICILIANO

Sicilian Branzino,  
Wilted Garlic Baby Spinach | 22

#### ACQUA PAZZA

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

#### COSTATA DI MANZO WAGYU

Grass Fed Wagyu Ribeye,  
Porcini "Marsala" | 67

#### COTOLETTA ALLA MILANESE

Pan Fried Breaded Bone-In Veal Chop | 65

### PANUOZZI

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#### PROSCIUTTO

Burrata & Arugula, Salsa Pomodoro | 19

#### VERDURE

Roast Eggplant, Tomato, Mozzarella,  
Greens, Pistachio Pesto | 17

#### BISTECCA

Skirt Steak, Mozzarella,  
Roast Peppers & Onions, Arugula,  
Bagna Verde | 22

### PASTA FATTE IN CASA

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#### POMODORO

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

#### TAGLIOLINI AL TARTUFO

Tagliolini, Parmigiano, Shaved Truffle.  
**BLACK TRUFFLE 55**

#### LASAGNA BIANCA

Spinach Pasta, White Bolognese, Besciamella | 35

#### LA NOSTRA BOLOGNESE

Tagliolini, Braised Meats, Parmigiano | 34

#### TARTUFO

ADD BLACK TRUFFLE | 45

### CONTORNI

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#### 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

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

## WHITE

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

## RED

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

## DRAFT BEERS

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

## RESERVE OLD FASHIONED

<b>LOUIS XIII</b>	400
<b>WELLER FULL-PROOF</b>	75

## SIGNATURE COCKTAILS

<b>MIMMO</b> Tequila or Mezcal, Aperol, Ginger, Cucumber, Lime   18
<b>ACQUA</b> Rum, Banana, Velvet Farlernum, Coconut Pineapple, Milk Lime   18

## CLASSIC COCKTAILS

<b>APEROL SPRITZ</b> Aperol, Prosecco, Soda   18
<b>LIMON-BELLO SPRITZ</b> Limoncello, Prosecco, Soda, Mint   18
<b>NEGRONI</b> Rosso: Gin, Campari, Sweet Vermouth, Orange   18 Blanco: Gin, Suze, Lillet, Lemon   18

## MOCKTAILS

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

## COFFEE

<b>ESPRESSO</b>	4
<b>DOPPIO ESPRESSO</b>	5
<b>AMERICANO</b>	4
<b>CAPPUCCINO</b>	5
<b>LATTE</b>	5
<b>ICED COFFEE</b>	4
<b>HOT TEA</b>	5