

B E L L O

by sandronardone

ANTIPASTI

BURRATA DI STEFANO

Kabocha, Winter Persimmon, Pomegranate Seeds, Aleppo, Sea Salt, Olive Oil | 26

CRUDO

Hamachi, Blood Orange, Fennel, Pistachio, Za'atar | 33

FRITTURA DI CALAMARI

Calamari, Shishito Peppers, Lemon | 22

GAMBERONI E UOVA

Pan Roasted Caledonian Shrimp, Garlic, Pimenton, Fresh Herbs, White Wine, Farm Egg | 32

FIORE DI ZUCCA

Fried Zucchini Blossoms, Mozzarella, Tomato, Parmigiano, Thai Basil | 18

ASTICE ALLA CATALANA

Chilled Lobster, Cherry Tomato, Shaved Onion, Basil, Peperoncino, EVOO, Red Wine Vinegar | 41

INSALATE

INSALATA DI CESARE

Romaine Hearts, Fresh Herbs, Torn Croutons, Meyer Lemon, Bagna Cauda | 18

INSALATA AL GORGONZOLA

Treviso & Arugula, Lemon Dressings, Toasted Walnuts, Gorgonzola | 18

ARANCIA E FINOCCHIO

Sliced Fresh Oranges & Shaved Fennel, Chives, Parsley, Simple Vinaigrette | 16

POLPO

Grilled Octopus, Salsa Nduja, Grilled Rapini | 29

MIDOLLO AL FORNO

Bone Marrow, Spinach Gemelli, Balsamic Reduction, Porcini Crumble | 27

PORCHETTINA

Pork Belly, Shave Chile, Fresh Herbs, Toasted Almonds, Colotura Vinaigrette | 24

PATÉ DI FEGATO

Duck & Chicken Mousse, Amarena Cherries, Slow Roasted Shallot, Sea Salt, Sourdough | 28

COZZE

Sauteed Mussels, Green Butter, White Wine, Lap Xuong, Micro Cilantro | 23

MEDAGLIONE DI AGNELLO

Colorado Lamb Medallion, Winter Citrus, Roasted Chile, EVOO, Fresh Herbs | 26

PIZZE

DOLCE DIAVOLA

Tomato Sauce, Di Stefano Mozzarella, Calabrese Salame, Wildflower Honey | 26

TARTUFO NERO

Prosciutto, Di Stefano Burrata, Black Truffle | 45

MARGHERITA

Tomato Sauce, Di Stefano Mozzarella, Basil, Olive Oil | 23

MARINARA

Tomato Sauce, Cherry Tomato Confit, Roasted Garlic, Sicilian Oregano, Basil | 18

PROSCIUTTO

Pomodoro, Fresh Mozzarella, Basil, Arugula, Prosciutto | 28

PASTE FATTE IN CASA

ADD Perigord Black Truffle to any dish | 50

AMATRICIANA

Rigatoni, Guanciale, Peperoncino, Pecorino, Pomodoro | 34

RAGU DI GAMBERI

Spaghetti, Chopped Shrimp, Pachino, Shellfish Brodo, Parsley, Lemon Zest | 35

NORCIA

Rigatoni, Pork Sausage, Roasted Porcini & Crimini Mushrooms, Parsley, Tartufo Nero | 45

AGNOLOTTI ALL'ANATRA

Confit Duck, Parmigiano Cream | 42

POMODORO

Spaghetti, Blended Combination of Three Italian Tomato Varieties, Fresh Basil, EVOO | 24

LASAGNA BIANCA

Spinach Pasta, White Bolognese, Besciamella | 37

LA NOSTRA BOLOGNESE

Tagliolini, Braised Ragù, Parmigiano | 35

TAGLIOLINI AL TARTUFO

Tagliolini, Parmigiano, Perigord Black Truffle | 65

SECONDI

COSTATA DI MANZO

16 oz Grilled Grass-Fed Wagyu Ribeye, Salsa Verde, Potato Al Forno, Coal Roasted Onion | 72

ACQUA PAZZA

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

BRACIOLA DI MAIALE

Grilled Iberico Pork Chop, Fennel Giardiniera, Dressed Farro | 63

ORATA ALLA GRIGLIA

Char Broiled Sea Bream, Winter Citrus, Fennel, Black Truffle Pork Jus | 46

POLLO AL FORNO

Oven-Roasted Free Range Chicken, Verdure Al Forno, Salsa Romana | 38

CONTORNI

PATATE GRATIN

Yukon Gold Potatoes, Parmigiano, Besciamella, Caramelized Onions | 16

CAVOLFIORE AL FORNO

Sicilian Pesto, Meyer Lemon | 14

MAMMA POLENTA

Slow Cooked Polenta, Roasted Peppers, Onions, Parmigiano | 15

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

SCARBOLO SAUVIGNON BLANC 14 | 52
Friuli-Venzia Giulia, Italia
MARCO FELLUGA PINOT GRIGIO 15 | 58
Mongris, Collio, Italia
MICHELE CHIARLO MOSCATO D'ASTI NIVOLI 16 | 62
Piemonte, Italia
SCAIA, ROSATO 12 | 44
Veneto, Italia
SAINT MARTIN CHABLIS 25 | 98
France, Domaine Chablis
MACROSTIE CHARDONNAY 16 | 62
Sonoma Coast, California

RED

AUSTIN HOPE CABERNET SAUVIGNON 25 | 130-1L
Templeton Gap, Paso Robles, California
ENRICO SERAFINO BAROLO 30 | 118
Barolo DOCG, Italia
NOZOLLE CHIANTI CLASSICO 15 | 58
Chianti DOCG, Italia
CROGNOLO TENUTA SETTE PONTI 20 | 78
Toscana, Italia
LA VALENTINA MONTEPULCIANO D'ABRUZZO 14 | 54
Abruzzo DOC, Italia
MARTIN RAY PINOT NOIR 15 | 58
Santa Rosa, Sonoma, California
VERDAD CABERNET SAUVIGNON 16 | 62
Paso Robles, California
PIANCORNELLO ROSSO DI MONTALCINO 19 | 72
Toscana DOC, Italia

SPRITZES

SARDINIA SPRITZ
Mulassano Vermouth Bianco, Mirto Verde, Prosecco | 18
DARINO A CAPRI
Bordiga Rosso Vermouth, Limoncello,
Lemon, Prosecco | 18

BELLO ORIGINALS

BLOOD ORANGE NEGRONI
Hayman Citrus Gin, Cocchi Rosa,
Blood Orange Aperitivo | 18
BELLO TONIC
Bergamotto Liqueur, Gin, Lime, Mediterranean Tonic,
Shiso Flower | 18
PALO SANTO
Mezcal, Xila, Lime, Smoked Sea Salt | 18
STELLA DEL MARE
Pisco, Amontillado Sherry, Spiced Pear, Lemon | 18
RED DERBY
Bourbon, Campari, Cinnamon, Grapefruit, Lemon | 18

CLASSICS

NORMANDI MARTINI
Fair Organic Vodka, Fino Sherry, Raw Honey,
Sea Salt | 18
CORPSE REVIVER #2
Gin, Cocchi Americano, Cointreau, Lemon, Absinthe | 18
BLACK MANHATTAN
Rye Whiskey, Averna Amaro, Black Walnut Liqueur,
Chocolate bitters | 18

MOCKTAILS

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

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

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