

BELLO

by sandronardone

ANTIPASTI

BURRATA

Di Stefano Burrata, Cherry Tomatoes, Strawberries, Thai Basil, Late Summer Mint, Terragon, Lemon Oil, Purple Shiso | 25

CRUDO

Peruvian Scallops, Coconut, Passion Fruit, Serrano Herbs Oil, Fennel Pollen Oil, Strawberries, Micro Shiso | 32

FRITTURA DI CALAMARI

Calamari, Shishito Peppers, Fresh Lemon | 22

GAMBERONI

Oven-Roasted Caladonian Shrimp, EVOO, Fresh Meyer Lemon Juice, Parsley | 28

INSALATE

SUMMER SALAD

Farmer's Market Tomato, Buffalo Mozzarella, Gaeta Olive, Avocado, Red Onion, Basil, Origano | 23

INSALATA DI CESARE

Little Gem Lettuces, Anchovy, Garlic Dressing | 18

INSALATA AL GORGONZOLA

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

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

RAVIOLI AL GRANCHIO

Snow Crab, Mascarpone, Parmigiano, Brown Butter, Lime, Thai Basil, Green Herbs Oil, Sesame Seeds | 56

ACQUA PAZZA

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

COSTATA DI MANZO WAGYU 16 OZ

Grilled Grass-Fed Wagyu Ribeye, Bagnetto Verde | 72

POLLO AL FORNO

Oven-Roasted Free Range Chicken, Herbs, Warm Piquillo Pepper Salad | 38

CONTORNI

ASPARAGI

Oven Roasted Asparagus, Aglio Olio, Peperoncino | 14

SAUTÉED RAPINI

Extra Virgin Olive Oil, Garlic, Anchovies, Peperoncino | 15

PATATE

Oven-Roasted Weiser Farm Potatoes, Rosemary, Garlic | 14

POLPO

Grilled Octopus, Salsa Nduja, Grilled Rapini | 29

MIDOLLO AL FORNO

Bone Marrow, Spinach Gemelli, Balsamic Reduction, Porcini Bread Crumbs | 27

PORCHETTINA

Pork Belly, Pickled Red Fresno, Almonds, Green Onion, Chive | 24

CROCCHETTA ALLA PARMIGIANA

Deep-Fried, Creamy Eggplant Parmigiana | 14

PIZZE

DOLCE DIAVOLA

Tomato Sauce, Di Stefano Mozzarella, Spicy Salame, Chestnut Honey | 26

TARTUFO NERO

Prosciutto, Di Stefano Burrata, Black Truffle | 45

MARGHERITA

Tomato Sauce, Di Stefano Mozzarella, Basil, Olive Oil | 21

MARINARA

Tomato Sauce, Fresh Confit Cherry Tomato, Roasted Garlic, Sicilian Origano, Basil | 18

PROSCIUTTO

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

PASTA FATTE IN CASA

POMODORO

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

TAGLIOLINI AL TARTUFO

Tagliolini, Parmigiano, Shaved Black Truffle | 55

LASAGNA BIANCA

Spinach Pasta, White Bolognese, Besciamella | 35

LA NOSTRA BOLOGNESE

Tagliolini, Braised Meats, Parmigiano | 35

SECONDI

COTOLETTA ALLA MILANESE

Pan Fried Breaded Bone-In Veal Chop | 65

BLACK HAWK AMERICAN WAGYU NEW YORK 10 OZ

Grilled Grain-Fed Wagyu New York, Bagnetto Verde, Maldon Sea Salt, Laudemio Olive Oil | 64

BLACK HAWK AMERICAN WAGYU RIB EYE 16 OZ

Grilled Grain-Fed Wagyu Rib Eye, Bagnetto Verde | 80

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

SCARBOLO SAUVIGNON BLANC 2022 Friuli-Venzia Giulia, Italia	14 52
MARCO FELLUGA PINOT GRIGIO 2022 Mongris, Collio, Italia	15 58
MICHELE CHIARLO MOSCATO D'ASTI NIVOLI 2022 Piemonte, Italia	16 62
SCAIA, ROSATO 2022 Veneto, Italia	12 44
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
VERDAD CABERNET SAUVIGNON 2021 Paso Robles, California	16 62
PIANCORNELLO ROSSO DI MONTALCINO 2021 Toscana DOC, Italia	19 72

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
LUNA ROSSA Blended Scotch, Blood Orange, Blood Orange Liqueur, Egg White 18
BURNT HONEYCOMB OLD FASHIONED Texas Honey Bourbon, Burnt Honeycomb, Bitters 22

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, Averna 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