

# B E L L O

by sandronardone

## ANTIPASTI

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### 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

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### INSALATA DI ZACCA

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

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### 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

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### 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, Guanciale, 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

### 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

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### 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

### COSTOLETTE DI AGNELLO

Colorado Lamb Chops, Roasted Japanese Eggplant, Sweet Pepper Agrodolce, Lemon Herb Stracciatella | 65

### TOMAHAWK

Chargrilled Tomahawk, Bagna Verde, Potatoes, Asparagus | 145

## 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

CHEF DE CUISINE - DREW ADAMS

# B E L L O

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## SPARKLING

**PIPER-HEIDSIECK (NV)** Reims, France 30 | 118  
**VILLA SANDI PROSECCO (NV)** Cariano, Italia 14 | 56

## WHITE

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

## RED

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

## 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  
**EAST BROTHER AMBER LAGER** 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  
**MAMBO ITALIANO**  
Rum, Braulio, Pineapple, Passion Fruit, Lime | 18  
**MIMMO**  
Tequila or Mezcal, Aperol, Ginger, Cucumber, Lime | 18  
**BURRO NOCCIOLE**  
Brown Butter, Gin, Verjus, Amaro, Honey-Fermented Cranberry, Rosemary | 18  
**ORO**  
Bourbon, Toasted Almond, Apricot, Allspice, Lemon, Honey | 18

**ACQUA**  
Rum, Banana, Velvet Falernum, Coconut, Pineapple, Milk, Lime | 18

**LUNA ROSSA**  
Whiskey, Blood Orange Vermouth Syrup, Vanilla Winter Spices, Lemon, Egg Whites | 18

**BURNT HONEYCOMB OLD FASHIONED**  
Texas Bourbon, Burnt Honeycomb, Bitters | 25

## CLASSIC COCKTAILS

**APEROL SPRITZ**  
Aperol, Prosecco, Soda | 18  
**BELLO SPRITZ**  
Aperol, Daytrip Strawberry Amaro, Prosecco, Soda | 18  
**PAPER PLANE**  
Bourbon, 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

**RAVELLO**  
Vodka, Limoncello, Cream, Honey, Raspberry | 16  
**DOLCE VITA**  
Spiced Rum, Banana, Almond, Cream | 16  
**TIRAMISU LIQUIDO**  
Mr. Black, Amati Mirto, Amaro Ciociaro, Cream | 16

## MOCKTAILS

**NO PAIN**  
Pineapple, Coconut, Orange, Lime, Mint | 12  
**ESPRESSO MARTINI**  
Espresso, Cinnamon, Macadamia Nut Milk, Shaved Chocolate | 12  
**BELLI-NO**  
Lyre's Non-Alcoholic Prosecco, Peach Pureé | 12