

# BELLO

by sandronardone

## LUNCH

### ANTIPASTI

**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

### PANUOZZI

**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

### INSALATE

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

**INSALATONA**  
Roasted Squash, Caramelized Leek, Baby Tomato, Fresh Berries, Avocado,  
Market Lettuces, Basil Pepita Vinaigrette | 19

**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

### PIZZE

**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

**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" | 72

**COSTOLETTE DI AGNELLO**  
Colorado Lamb Chops, Roasted Japanese  
Eggplant, Sweet Pepper Agrodolce,  
Lemon Herb Stracciatella | 65

### PASTA FATTE IN CASA

**POMODORO**  
Spaghetti, Italian Tomatoes, Fresh Basil,  
Raw & Roasted Baby Heirloom Tomatoes,  
Artisan Olive Oil | 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 | 34

### CONTORNI

**ASPARAGI**  
Oven Roasted Asparagus, Aglio Olio Peperoncino | 14

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

**TARTUFO**  
ADD BLACK TRUFFLE | 45

### DOLCI

**DOLCE DELLA SETTIMANA**  
Dessert of the Week | MP

**PANNA COTTA**  
Amarena Cherry, Pistachio Crumble,  
Black Sesame | 14

**CHOCOLATE & HAZELNUT TART**  
Dark Chocolate Cremeux, Hazelnut Praline,  
Orange Chantilly | 15

**HOUSE-MADE GELATO**  
Vanilla | 9 Chocolate | 9

**AFFOGATO**  
Vanilla Gelato, Espresso | 15

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

<b>PIPER-HEIDSIECK (NV)</b> Reims, France	30   118
<b>COL SOLIVO PROSECCO (NV)</b> Colle val D'Elsa, Toscana, Italia	14   56

## WHITE

<b>DAOU SAUVIGNON BLANC 2021</b> Paso Robles, California	14   54
<b>MARCO FELLUGA PINOT GRIGIO 2021</b> Mongris, Collio, Italia	15   58
<b>SONOMA-CUTRER CHARDONNAY 2021</b> Sonoma Coast, Sonoma, California	16   62
<b>VICTOR HUGO CHARDONNAY 2018</b> Templeton Gap, Paso Robles, California	14   54
<b>MICHELE CHIARLO MOSCATO D'ASTI NIVOLI 2020</b> Piemonte, Italia	16   62
<b>A X COTE DE PROVENCE, ROSE 2023</b> Burgundy, France	14   54
<b>ROMBAUER CHARDONNAY 2021</b> Carneros, Napa, California	25   98
<b>SAINT MARTIN CHABLIS 2022</b> France, Domaine Chablis	25   98

## RED

<b>AUSTIN HOPE CABERNET SAUVIGNON 2020</b> Templeton Gap, Paso Robles, California	25   130-1L
<b>ENRICO SERAFINO BAROLO 2017</b> Barolo DOCG, Italia	30   118
<b>NOZOLLE CHIANTI CLASSICO 2019</b> Chianti DOCG, Italia	15   58
<b>CROGNOLO TENUTA SETTE PONTI 2020</b> Toscana, Italia	20   78
<b>LA VALENTINA MONTEPULCIANO D'ABRUZZO 2020</b> Abruzzo DOC, Italia	14   54
<b>MARTIN RAY PINOT NOIR 2021</b> Santa Rosa, Sonoma, California	15   58
<b>OBERON CABERNET SAUVIGNON 2021</b> Napa County, California	16   62
<b>LA FIORITA 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 Falernum, Coconut, Pineapple, Milk, Lime   18
<b>MAMBO ITALIANO</b> Rum, Braulio, Pineapple, Passion Fruit, Lime   18

## CLASSIC COCKTAILS

<b>APEROL SPRITZ</b> Aperol, Prosecco, Soda   18
<b>PAPER PLANE</b> Bourbon, Aperol, Amaro Nonino, Lemon   18
<b>NEGRONI</b> Rosso: Gin, Campari, Sweet Vermouth, Orange   18 Blanco: Gin, Suze, Lillet, Lemon   18

## MOCKTAILS

<b>SHELL-HEART</b> Cucumber, Basil, Lyre's Non-Alcoholic Gin, Lime   12
<b>BELLI-NO</b> Lyre's Non-Alcoholic Prosecco, Peach Pureé   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