



AFTERNOON MENU

Calamari

Tender, lightly coated portions of premium squid quickly fried, and served with a roasted red pepper aioli dipping sauce. Accompanied by citrus dressed mixed baby greens. \$11.99

Traditional Bruschetta

Chopped fresh Roma tomatoes and basil on grilled Tuscan bread. Served with balsamic dressed mixed baby greens. \$7.99

Artisan Cheese Plate

A spectacular sampling of some of the Mediterranean's most celebrated cheeses served with fresh fruit and lahvosh flat bread. This platter features generous portions of Italian Gorgonzola - the renowned creamy and smooth blue cheese from Italy, Pecorino Toscano, a classic Tuscan semi-soft cheese noted for its piquant flavor from sheep's milk; and St. Andre, a soft, ripened triple-cream cheese mixing a perfect blend of Brie, thick sour cream, and whipped sweet cream. \$10.99

Mixed Antipasto

A combination of marinated asparagus and artichoke hearts, mixed baby greens, balsamic vinaigrette, shaved fennel pork, prosciutto, sopresseta, kalamata olives, fontina cheese, fresh mozzarella, Parmigiano-Reggiano cheese with extra virgin olive oil and cracked pepper. \$13.99

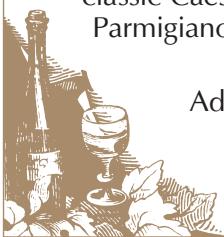
Escargot

Six tender Burgundy snails are prepared in the traditional fashion, baked in a ceramic dish with fresh garlic and European style butter, then served with slices of crusty artisan bread. \$9.99

Caesar Salad

We use only hearts of romaine lettuce, blended with classic Caesar dressing, and accented with imported Parmigiano-Reggiano cheese and our house-made herb croutons. \$10.99

Add a grilled chicken breast. \$3.99





Mixed Baby Greens

A blend of baby lettuces tossed with a light balsamic vinaigrette and topped with toasted pine nuts and shaved imported Parmigiano-Reggiano cheese. \$8.99

Caprese Salad

Generously sliced fresh mozzarella cheese, beefsteak tomatoes, mixed baby greens lightly seasoned, and topped with Modena balsamic vinegar, pure olive oil, and fresh basil. \$9.99

Grilled Chicken or Grilled Shrimp Spedini

Boneless chicken breast or jumbo marinated shrimp in olive oil, garlic, lemon, and fresh thyme, then char-grilled and served over mixed greens with polenta-crusting fried green tomatoes topped with garlic dipping sauce.

Chicken \$11.99 Shrimp \$17.99

Fettuccine Alfredo

This classic pasta favorite is made with the finest ingredients: imported fettuccine, fresh cream, European style butter, and authentic imported Parmigiano-Reggiano from Italy. \$14.99

Add a grilled chicken breast. \$3.99

Rigatoni alla Bolognese

Bellisio's thick and hearty meat sauce made with Roma tomatoes, veal, pork, and chicken is tossed with rigatoni and fresh imported Parmigiano-Reggiano cheese. \$14.99

Ravioli Sicilian Marinara

Large meat-filled ravioli and our fresh marinara sauce seasoned with garlic, olive oil, and basil. \$15.99

Ravioli with Spinach and Alfredo

Large meat-filled raviolis served with our classic Parmigiano-Reggiano Alfredo sauce and tossed with fresh spinach. \$17.99

