

•Antipasti•

Calamari Di Fritto

Flash fried, blended marinara 13

Pastel Formaggio

Fried Boursin cheese cake, shrimp and sun fire marinara 12

Torta Di Granchio

Fresh gulf crab, lemon caper aioli, & crab corn, bruschetta 16

Beef Carpaccio

Snake River Kobe beef, arugula salad, lemon caper aioli, capers 15

Charcuterie & Cheese Plate

Assortment of craft cheeses & cured meats accompanied w/ misc. condiments 20

•Insalata•

Classic Italian

Mixed greens, Roma tomatoes, Kalamata olives, carrots, cucumbers, creamy Italian vinaigrette 8

Wood Grilled Caesar

Fire grilled Romaine, garlic crostini, grilled red onion, anchovy filet 8

The Wedge

Iceberg, bacon, farm egg, grape tomato, red onion, Gorgonzola dressing 9

•Pasta•

Veal Parmigiana

Veal scallopinied, pan fried, topped w/ marinara, Parmesan & Mozzarella over Linguini 28

Leg of Lamb Ragu

Tomato braised Leg of Lamb, San Marzano tomatoes, wild mushrooms, artichokes, Rotini pasta 28

Gnocchi or Pappardella Bolognese

Classic Bolognese sauce with Italian sausage & beef 15

Linguini and Meatballs

Beef tenderloin, house marinara 18

Lasagna

Italian sausage, marinara, cheese, fresh Mozzarella 18

Veggie Lasagna

Sautéed spinach, mushrooms, fresh ricotta, fresh Mozzarella 15

Eggplant Parmigiana

Fresh Mozzarella, Reggiano, side of Penne tossed in house marinara 15

Braised Duck Farfalle

Braised duck, dried cranberries, balsamic caramelized onions, spinach, lemon, butter, cream sauce 26

6801 Cahaba Valley Rd, Suite 106

205.981.5380

www.ourbellinis.com

•Specialita della Casa•

House Made Ravioli

Hand made Ravioli in our house marinara and melted mozzarella.

Bolognese 18 Cheese 14

Manicotti

Stuffed shells with shrimp & crab in rose port sherry sauce 20

•Alla Griglia•

Duroc Pork Chop

Slow braised field peas, Conecuh bacon, pickled collard green relish 30

8oz Filet 34

Wood grilled, choice of side

Filet Fricassee

roasted corn & Gorgonzola, fingerling potatoes, balsamic demi 36

Veal Tuscana

Bone in veal chop, Parm risotto, mushrooms, asparagus, fontina, port-veal glaze 42 reduction 42

Smoked Salt Cured Ribeye

Saffron polenta, Roasted vegetables, port wine veal glaze 42

Braised Beef Short Ribs

10oz short rib, saffron polenta, pickled collard green relish 30

Grill additions include: Grilled Lobster Tail \$18, 3 Scallops \$12, Jumbo lump Crab \$10, 6 Shrimp \$9

•Sides•

Each additional side is \$5

Sautéed Spinach

Fire Roasted Asparagus

Sautéed Mushroom

Edamame Medley

Parmesan Risotto

Chef's Seasonal Vegetable

Roasted Fingerling Potato

Parmesan Mashed Potato

Jalapeño Mac & Cheese

Butternut squash Risotto

Pimento Cheese Fries

Saffron Polenta

OUR PASSION IS YOUR FOOD AND YOUR SERVICE

•Mare•

Shrimp & Polenta

Blackened Bon Secour shrimp over saffron polenta, finished w/ a Conecuh bacon, parsley, shallot, white wine butter sauce 28

Pistachio Crusted Salmon

Over a chilled Mediterranean orzo pasta salad topped with a citrus vinaigrette 26

Gulf Grouper

(grilled or pan seared)

Reggiano, risotto, fire roasted asparagus topped with lemon, white wine, garlic reduction 34

Seafood Risotto

Pan seared grouper, scallops, shrimp and Italian sausage over risotto with a sherry cream broth 34

Pesce con Patate

Redfish, roasted fingerlings, sautéed spinach, fire roasted Tuscan tomato salsa 28

Ahi Tuna

8oz Wood grilled Tuna, Edamame Medley, sweet peppers, corn, roasted cauliflower puree 36

•Pollo•

Fettuccini Alfredo

Fresh cream, Reggiano, Asiago, Romano cheese 12
Shrimp - 24, Grilled chicken - 17

Chicken Parmigiana

Lightly breaded & sautéed, topped with Mozzarella, marinara, baked, served over Penne 17

Chicken Picatta

Lightly breaded & sautéed, mushrooms, caper berries, shallots, garlic, white wine, lemon 17

Chicken Marsala

Lightly breaded & sautéed, mushrooms, Marsala wine, veal glaze 17

Mediterranean Chicken

Sautéed over Parmesan risotto, fresh bruschetta, caper, artichoke, white wine butter sauce 20

Penne Chicken Alla Vodka

Grilled, smoked bacon, shallots, tomato, Reggiano, cream 20

Corkage Fee \$15 Split Fee \$5 Cake Fee \$10
20% gratuity added to tables of 6 or more

EXECUTIVE CHEF: RYAN ZARGO

Warning – There is an increased risk of food borne illness associated with the consumption of raw or undercooked meat, seafood, fish, poultry or eggs. Consumer has the right to know country of origin of seafood.