

•Zuppa•

Chef's Soup of the Day
Cup 4 Bowl 8

•Insalata•

Classic Italian

Mixed greens, cherry 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, egg, cherry tomato, red onion, Gorgonzola dressing 9

Cran-Walnut Salad

Mixed greens, cranberry, walnuts, Feta, balsamic vinaigrette dressing 10

Ahi Tuna

Wood grilled over Alabama field greens topped with red onions, carrots, Roma tomatoes and roasted pistachios 15

Black & Bleu

Blackened filet over Alabama field greens topped with Gorgonzola crumbles, caramelized onions, cherry tomatoes finished with Gorgonzola dressing 14

Add To Any Salad

4oz Chicken 4 4oz Steak 9
6oz Salmon 12 Shrimp 6 for 9
4oz Ahi Tuna 14

•Antipasti•

Calamari Di Fritto

Crispy baby calamari flash fried with a side of our marinara 8

Torta Di Granchio

Fresh gulf crab cake with lemon caper aioli over mixed greens 12

Pastel Formaggio

fried Boursin cheese cake, shrimp and sun fire marinara 12

Oysters Bellinis

Baked oysters, spinach, gorgonzola, Bacon, chipotle buffalo sauce.
1/2 dozen 15; dozen 28

Menu items may change without notice.

6

•Pasta•

Lasagna

Italian sausage, marinara, Impastata Ricotta, spinach & fresh Mozzarella 8

Fettuccini Alfredo

Fresh cream, Reggiano, Asiago, Romano cheese 8
Shrimp, Add 9 Chicken, Add 4

Bolognese or Cheese Ravioli

House made pasta, Ricotta or Bolognese filling topped with Mozzarella and marinara 10

Pappardella and Meatballs

homemade ground beef tenderloin over fresh pasta tossed with marinara 9

Linguini Pomodoro

Fresh grape tomatoes, garlic, mushrooms, basil & EVOO 8

Ricotta Gnocchi

House made pasta gnocchi with Italian sausage Bolognese 8

•Classics & Specialty•

Chicken Picatta

Mushrooms, Capers, shallots, garlic, white wine, lemon over pasta 10

Chicken Parmigana

Lightly breaded chicken sautéed in olive oil, topped with Mozzarella, marinara baked served over pasta 10

Chicken Marsala

Mushrooms, Marsala wine, over Cappallini 10

Chicken & Bowtie Pasta

Wood grilled chicken over bowtie pasta tossed with a sundried tomato cream sauce 10

Shrimp Amalfi

Linguini, gulf shrimp, grape tomatoes, garlic, lemon & white wine 14

Salmon

served over Linguini pasta tossed with capers, lemon and basil wine sauce 13

Filet Beef Tips

Beef tenderloin, spice rubbed, seared, served with spicy Gorgonzola sauce with choice of side 15

6801 Cahaba Valley Rd, Suite 106

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www.ourbellinis.com

Corkage Fee \$15 Split Fee \$5 Cake Fee \$10

20% gratuity added to all tables of 6 or more

For Catering Please Call
205.502.7272

Executive Chef: Ryan Zargo

•Pizza•

Margherita

Vine ripened tomatoes, fresh Mozzarella, pesto and basil garnish 10

Italian Sausage

Sweet peppers, diced tomato, Parmesan & Mozzarella 11

Wood Grilled Chicken

Mushrooms, artichokes, basil, parmesan, mozzarella & sweet red pepper sauce 11

Neapolitan

Spicy tomato sauce, Italian sausage, salami, Mozzarella, fresh basil 11

•Panino Burger•

Manzo Bellini

Wood grilled beef, Mozzarella, balsamic caramelized onions & arugula pesto 10

Manzo Gorgonzola

Wood grilled beef, Gorgonzola, balsamic caramelized onions & basil pesto 10

Bellinis Sliders

Your choice of wood grilled beef, meatball or Italian sausage 10

Black & Bleu Sliders

Wood grilled beef, wood grilled red onions and Gorgonzola cheese 10

Mushroom Burger

Wood grilled beef, beer braised button mushroom topped with mozzarella cheese 10

Bacon Pimiento Burger

Wood grilled beef, with a bacon, Parmesan and Pimiento cheese 12

•Panino Sandwich•

Tuscan Grilled Chicken

Roma tomatoes, Pancetta, Mozzarella & fresh spinach 9

Chicken Parmesan

House marinara & fresh Mozzarella 9

Grilled Mozzarella

Roma tomato, sweet peppers & arugula 8

Meatball Hoagie

House made meatballs, Parmesan, fresh Mozzarella & marinara 12

Crab Cake Sliders

2 crab cakes flash fried topped with house made tartar sauce 12

Paninos served with your choice of pasta salad, Home cut fries, Sweet Potato fries or a side classic Italian salad.

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.