

•Antipasti•

Charcuterie & Cheese Plate

Chefs Choice of 3 Artisanal Meats & Cheese 20

Calamari Di Fritto

Flash fried, blended marinara 13

Pastel Formaggio

Fried Boursin cheese cake, shrimp, sun fire marinara 12

Beef Carpaccio

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

Baked Oysters Bellini

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

•Insalata•

Classic Italian

Roma tomatoes, olives, carrots, cucumbers, creamy Italian vinaigrette 8

Wood Grilled Caesar

Fire grilled Romaine, grilled red onion, cherry tomato, anchovy filet 8

The Wedge

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

•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 10

•Burger & Panino•

(served w/ a choice of fries, sweet potato fries, pasta salad, or side salad)

Manzo Bellini

wood grilled beef, Mozzarella, balsamic caramelized onions & spinach 10

Manzo Gorgonzola

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

Black & Bleu Sliders

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

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 greens, bacon jam 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 glace 42

Angus Beef Ribeye

Twice Baked potato, Roasted Brussel Sprouts, Veal Glace, Onion Straws 45

Braised Beef Short Ribs

10oz short rib, saffron polenta, pickled collard greens 30

Grill additions include: Grilled Lobster Tail \$18, 3 Scallops \$12, Jumbo lump Crab \$8 6 Shrimp \$8.00

•Sides•

Each additional side is \$5

Sautéed Spinach

Fire Roasted Asparagus

Sautéed Mushroom

Parmesan Risotto

Chef's Seasonal Vegetable

Kettle Chips

Roasted Fingerling Potato

Parmesan Mashed Potato

Jalapeño Mac & Cheese

Roasted Brussel Sprouts

Pimento Cheese Fries

Saffron Polenta

OUR PASSION IS YOUR FOOD AND YOUR SERVICE

•Pollo•

Fettuccini Alfredo

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

Chicken Picatta

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

Chicken Marsala

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

Mediterranean Chicken

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

Lasagna

Bolognese and sausage 18 or Veggie with spinach mushrooms and red peppers 15.

Linguini and Meatballs

beef tenderloin, house marinara 18

Crab Cake Sliders

2 crab cakes flash fried, topped with house made tarter sauce 12

Tuscan Grilled Chicken Sandwich

Roma tomatoes, Pancetta, Mozzarella & fresh spinach 9

•Mare•

Gulf Snapper

(grilled or pan seared)

Reggiano, risotto, fire roasted asparagus topped with lemon, white wine, garlic reduction 32

Pistachio Crusted Salmon

Over a chilled Mediterranean orzo pasta salad topped with a soy glaze 26

Seafood Risotto

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

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EXECUTIVE CHEF: RYAN ZARGO

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

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.