

•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

Torta Di Granchio

Crab & corn bruschetta, lemon caper aioli 15

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•

Chefs Seasonal Salad

Ask server for details 10

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

•Pasta•

Veal Parmigiana

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

Short Rib Pasta

Braised beef short ribs, piquillo Peppers, Ricotta cheese, creamy veal glaze, Pappardelle, shallots, garlic 28

Gnocchi or Pappardelle Bolognese

Classic Bolognese sauce with Italian sausage & beef 15

Linguini and Meatballs

Beef tenderloin, house marinara 18

Lasagna

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

Eggplant Parmigiana

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

Braised Duck Farfalle

Balsamic caramelized onions, dried cranberries, spinach, lemon butter 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 a rose port sherry sauce 20

•Alla Griglia•

Duroc Pork Chop

Slow braised field peas, Conecuh bacon, pickled collard greens, bacon jam 30

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

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, Mozzarella, port-veal glaze 42

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
Saffron Polenta
Sautéed Mushroom
Parmesan Risotto
Chef's Vegetables
Kettle Chips

Lobster Jalapeno Mac & Cheese 20*
Roasted Finger Potatoes
Braised Field Peas
Roasted Brussel Sprouts

Parmesan Mashed Potato
Jalapeño Mac & Cheese
Twice Baked Potato
Pimento Cheese Fries
Fire Roasted Asparagus
Braised Collard Greens

OUR PASSION IS YOUR FOOD AND YOUR SERVICE

•Mare•

Shrimp & Polenta

Blackened Gulf shrimp, saffron polenta, Conecuh bacon, white wine butter sauce 28

Gulf Seafood platter

Gulf grouper, grilled shrimp, baked oysters
Flash fried crab claws. 42

Gulf Grouper

(grilled or pan seared)

Parm risotto, fire roasted Asparagus, White wine, lemon butter sauce 32

Pistachio Crusted Salmon

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

Sesame Seared Ahi Tuna

Medley of asparagus, yellow squash, cherry tomatoes shallots, leeks, over edamame basil puree. 36

Seafood Risotto

Pan seared grouper, scallops, shrimp, Italian sausage, over parmesan risotto, sherry cream broth 34

•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, bacon, 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.