

TRATTORIA BELLUNO

dinner

antipasti

antipasto

selection of italian cured meats & cheese with classic antipasto 7.95

calamari fritti

fried calamari served with marinara sauce & lemon garlic aioli 7.95

roman flatbreads

pancetta, caramelized onion, roasted red pepper, rosemary, scamorza cheese 7.50

sopressata and asiago 7.50

tomato, basil, fresh mozzarella 6.00

seared foie gras

fig bread, vanilla fig vincotto, chopped hazelnuts 15.95

polpo alla griglia

grilled octopus, ceci, arugula, capers, chili vinaigrette 7.95

caprese

grape tomatoes, ciliegine fresh mozzarella, fresh basil, extra virgin olive oil, balsamic drizzle 5.95

mista salad

organic mesclun greens, tomatoes, cucumbers, red onion, croutons, balsamic vinaigrette 5.95

roasted beet salad

roasted beets, gorgonzola cheese, walnuts, arugula, extra virgin olive oil 6.95

butternut squash soup

locally grown butternut squash, goat butter, roasted pistachios, honey, pancetta tuile 5.25

cannellini bean and rosemary soup

creamy cannellini beans, fresh rosemary, parmigiano 3.25 · 4.25

le paste

homemade pumpkin agnolotti

locally grown pumpkin, brown butter, apple gastrique, fresh sage, walnuts, crushed amaretti 13.95

penne alla norma

sautéed eggplant, marinara sauce, ricotta salata, breadcrumbs, fresh mint 13.95

rigatoni alla salsiccia e panna

roma tomatoes, homemade italian sausage, rosemary, a touch of cream, chili flakes, parmigiano cheese 14.95

homemade pasta alla chitarra

seared ahi tuna, sicilian cured olives, lemon confit, capers, tomatoes 16.95

spaghetti carbonara

pancetta, black pepper, parmigiano, egg 12.95

pappardelle con ragu di cinghiale

homemade pappardelle, wild boar ragu, escarole 16.95

homemade potato gnocchi

quattro formaggi, bacon, caramelized shallots, thyme 15.95

risotto

wild mushroom and gorgonzola risotto
oyster and shitake mushrooms, gorgonzola cheese, parmigiano
15.95

secondi

ask your server about adding a pasta course to your entree

porchetta alla griglia

center cut pork chop, saffron risotto, spicy rapini, caramelized onion broth 19.95

scallops alla veneto

seared sea scallops, ground fennel, caramelized onions, sautéed mushrooms, creamy polenta, porcini mushroom sauce 21.95

vitello marsala

veal scaloppine, portobello mushrooms, marsala wine sauce, sautéed spinach, roasted rosemary potatoes
22.95

tilapia alla toscana

pan seared tilapia, sautéed spinach, medley of italian beans, extra virgin olive oil 18.95

braised beef short ribs

celery root and parsnip puree, shaved pears, chianti reduction 19.95

bistecca alla griglia

marinated hanger steak, balsamic, arugula, truffle potato soufflé 21.95

confit di anatra

duck leg confit, umbrian lentils with crispy duck prosciutto, smoked chestnuts, honey, dried cherries 18.95

escolar al cartoccio

escolar fish baked in parchment with locally grown spaghetti squash, roasted red peppers, arugula, lemon, white wine herb butter 21.95

pollo saltimbocca

chicken breast stuffed with prosciutto, sage & sun-dried tomatoes, over asiago risotto, sautéed eggplant and roasted red peppers, sage & cognac reduction 17.95

osso bucco di agnello

lamb shank, israeli cous cous, braised celery, orange mint gremolata, braising jus 22.95

salmone al forno

oven roasted wild coho salmon, roasted ceci, locally grown acorn squash, white wine herb brodetto 19.95

lasagna bolognese

pasta, bolognese sauce, ricotta, parmigiano, mozzarella cheese 14.95

licia's eggplant parmigiana

lightly breaded eggplant, tomato sauce, fresh mozzarella, parmigiano, pecorino cheese 15.95

contorni

spinach · rapini

4.00

*18% gratuity will be added to parties of 6 or more · there is a 3.00 split charge for shared orders
menu & prices subject to change without notice*

TRATTORIA BELLUNO

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WWW.TRATTORIABELLUNO.COM

Proprietor Licia Accardo ▪ Executive Chef Matt Saccaro