

# BELLINA

KITCHEN ♦ MARKET ♦ BAR ♦ CLUB

## WINE BAR MENU

### ANTIPASTI

#### PLATES TO SHARE

- VE** PANE E OLIVE / House baked schiacciata bread, marinated olives — 5.
- PINZIMONIO / Crudit , anchovy parmesan aioli, schiacciata — 10.
- V** FINOCCHIO SALAD / Local greens, shaved fennel, croutons, ricotta salata, balsamic vinaigrette — 8.
- G**, **V** RUCOLA / Baby arugula, Mercier apples, hazelnuts, parmigiano, champagne vinaigrette— 9.
- V** BURRATA / Siano burrata, butternut squash, apples, saba— 14.
- MISTO BOARD / Local and Italian charcuterie & cheese board — 18.
- POLPETTE AL SUGO / Fontina cheese meatballs, San Marzano tomato sauce, schiacciata bread — 14.

### PASTA

- CARBONARA** / Bucatini, FFP bacon, farm egg, parmigiano reggiano. . . . . 15
- RAG ** / Fresh pappardelle pasta, hearty slow-cooked beef and pork sauce, parmigiano reggiano. . . . . 14
- V POMODORO** / Bucatini pasta, San Marzano tomato sauce, basil, stracciatella . . . . . 14
- V LASAGNE** / Eggplant, pomodoro, basil, mozzarella, parmigiano reggiano . . . . . 18
- RAPINI** / Cresta di gallo pasta, house made italian sausage, broccoli rabe, parmigiano reggiano . . . . . 15
- V PESTO** / Chestnut tagliatelle, kale pesto, Georgia pecans, parmigiano reggiano. . . . . 13
- POLPO** / Squid ink lumace pasta, braised octopus, n’duja, San Marzano tomatoes, basil . . . . . 18
- GEORGIA SHRIMP** / Calabrian chili campanelle, sunchokes, brown butter, gremolada. . . . . 19

SUBSTITUTE ANY SAUCE WITH GLUTEN FREE PASTA 2.

### SECONDI

- MILANESE** / Parmigiano crusted chicken cutlet, arugula, shaved fennel, capers, parmigiano reggiano. . . . . 19
- SHORT RIB** / Brasstown beef short rib, braised greens, roasted cipolline onions, jus . . . . . 23
- G PESCE** / Enchanted Springs trout, farro, FBPP bacon, smoked almonds, baby carrots, salsa verde . . . . . 18

### PANINO

- POLLO** — 12  
Ciabatta, Italian chicken salad,  
arugula, house - made mayo
- PORCHETTA** — 13  
Schiacciata, Riverview Farms porchetta,  
Goat Lady Dairy ‘Lindale’, arugula, salsa verde mayo
- SALSICCIA** — 14  
Ciabatta, house-made Italian sausage, agrodolce  
onion, sweet banana peppers, mayo
- V MELANZANA** — 12  
Schiacciata, roasted eggplants,  
marinated artichokes, Decimal Place chevre
- MOZZARELLA R PROSCIUTTO** — 13  
Ciabatta, mozzarella, prosciutto di Parma,  
pickled mustard seeds

### SIDES

- V, G PATATE AL FORNO** — 6  
Roasted fingerling potatoes, garlic,  
rosemary, parmigiano reggiano
- G POLENTA** — 8  
Creamy Anson Mills polenta,  
meat ragu, parmigiano reggiano
- VE, G SIDE SALAD** — 4  
Mixed greens

### ZUPPA

- Butternut squash, sage brown butter,  
pumpkin seeds, schiacciata bread — 8

LA VITA È  
BONTÀ

FOOD AS A WAY  
OF LIFE

We believe every meal should be an amazing experience, where quality and ethics are never compromised. We change the menu seasonally to reflect the availability of produce from our local farmers. Our meat is sourced from farms with high animal welfare standards. Each dish is tasty, fresh, whole and balanced. Bellina Alimentari makes ethical Italian eating easy.

# Bellina Alimentari

PONCE CITY MARKET 675 PONCE DE LEON AVENUE N-131 ATLANTA  
C O C K T A I L S V I N O

<b>MARRIAGE-ITALIAN STYLE</b> .....	11
<i>coffee-chili campari, amontialdo, demerara, citrus</i>	
<b>GOSPEL ACCORDING TO ST. MATT</b> .....	13
<i>gin, genetiane, ginger liqueur, citrus, bubbles</i>	
<b>SOPPRESSORE</b> .....	13
<i>amaro, capertif, lemon, hopped grapefruit bitters</i>	
<b>GALLERIA DI ARACHIDI (PEANUT GALLERY)</b> .....	11
<i>peanut vodka, genever, lime, demerara</i>	
<b>A TINY SPARK</b> .....	13
<i>bourbon, rye, grapefruit, cinnamon-nutmeg</i>	
<b>A MIGHTY FLAME</b> .....	14
<i>rye, rum, italian vermouth, anise, mole &amp; orange bitters</i>	
<b>ECSTASY OF GOLD</b> .....	11
<i>reposado tequila, pear vermouth, amaro, lime cordial</i>	
<b>MORSA NONNA</b> .....	12
<i>tart apple infused rum, lime, sugar</i>	
<b>MULBERRY STREET</b> .....	14
<i>barrel aged gin, italian vermouth, maraschino</i>	
<b>LOVE AND ANGER</b> .....	13
<i>rum, cardamaro, sweet &amp; bitter</i>	

## B I R R A

### LOCAL

Three Taverns, Prince of Pilsen, Pilsner .....	6
Eventide Brewing Co, Kölsch .....	7
Wild Heaven, Ode to Mercy, Nitro Coffee Brown Ale .....	7
Scofflaw, Basement, IPA .....	7
Creature Comforts, Tropicalia, IPA .....	7
Creature Comforts, Athena, Berlier Weisse .....	7
Good People Brewing Co, Coffee Oatmeal Stout .....	6
Good People Brewing Co, Rotating Seasonal, Ask Us! .....	7

### ITALIAN

Genziana, Birra del Borgo, ale, 330ml .....	18
San Gabriel, Busco Abbey, Amber Ale, 330ml .....	11

## HOUSE SODAS

— 4 EA. —

LEMON – HONEY THYME

POMEGRANTE-BALSAMIC

WE ARE PROUD TO COLLABORATE WITH  
THE FOLLOWING FARMS AND  
PURVEYORS

Brasstown Beef, Decimal Place Farm  
Sweet Grass Dairy, Geezers Garden.  
Woodsmen & Wife, Riverview Farms  
The Spotted Trotter, Ashland Farms  
Banner Butter, Tucker Family Farm,  
Enchanted Springs, Fatback Farms Project

Due to the seasonal, local and ecological nature of our ingredients, some products may not always be available. Consuming raw or undercooked foods such as meat, poultry, eggs or seafood may cause serious illness. If you have a food allergy, please notify the staff when ordering. Bellina Alimentari cannot be responsible for any injury, loss or damage claimed by any guest with a food and/or beverage allergy regardless of the circumstances.

Our wine bar program features Italian wines made with a minimal intervention approach, both in the vineyard and cellar. Natural, honest wines, made using grapes only.

### BOLLE — SPARKLING

Prosecco, Gaiante, Valdobbiadene, Veneto, NV .....	12/60
<i>Dry, robust and harmonious</i>	
Prosecco, Giol, Col Fondo, Veneto, 2016 .....	11/53
<i>Cloudy, subtle hints of citrus and wild flowers</i>	
Lambrusco, Vigneto Saetti, Emilia Romagna, 2015 .....	14/65
<i>Velvety, tiny bubbles, and crisp</i>	
Lambrusco, La Collina, Emilia Romagna, NV .....	13/60
<i>Dry, notes of berry and violet</i>	
Franciacorta, SoloUva, Lombardia, NV .....	15/70
<i>Fine, mineral and pleasantly acidic</i>	

### ROSATO — ROSÉ

NegroAmaro+, Rosa del Golfo, Marche, 2016 .....	12/46
<i>Bright, citrus and strawberry</i>	
Fortana, Mirco Mariotti, Emilia Romagna, NV .....	13/63
<i>Berries, sparkling with minerality, pleasantly funky</i>	
Brut Rose, Terrazze, Dell 'Etna, Sicily 2012 .....	85
<i>Balanced, fine and elegant</i>	

### BIANCO — WHITE

Falanghina, Mustilli, Campagna, 2016 .....	13/48
<i>Soft, green apple, flowers</i>	
Cortese, Giordano Lombardo, Piemonte, 2016 .....	13/48
<i>Bright and mineral, flowers</i>	
Malvasia, Castello di Torre en Pietro, Lazio, 2016 .....	12/46
<i>Gentle and clean, honeysuckle</i>	
Grieco+, Venditti, Campania 2015 .....	13/48
<i>Full bodied, round, elegant</i>	

### MACERATO — ORANGE

Pinot Grigio, Fuoripista, AltoAdige, 2015 .....	30/120
<i>Rose petal, artichoke, green strawberry</i>	
Erbaluce, Terre Sparse, Piemonte 2015 .....	20/78
<i>Crisp, mineral, pears</i>	
Chardonnay+, Radikon, Venezia Giulia, 2006 .....	25/48
<i>Complex, mineral, tannic</i>	
Ribolla Gialla, Gravner, Oslavia, 2005 .....	156
<i>Velvety, mineral and intense</i>	

### ROSSO — RED

Cannanou, Cardedu, Sardegna, 2013 .....	13/52
<i>Light bodied, white pepper, plum</i>	
Barbera, Demarie, Piemonte, 2015 .....	13/48
<i>Fruit, fresh, and fragrant</i>	
Sangiovese, Dievole, Chianti, Tuscany, 2014 .....	13/52
<i>Fresh, crunchy, supple tannins</i>	
Sangiovese+, Pian delle Querci, Tuscany, 2015 .....	15/56
<i>Baking spice, oak, dried cherry</i>	
Aglianico, Teodosio, Basilicata, 2013 .....	14/54
<i>Bold, fruit forward, juicy</i>	
Sangiovese+, Fongoli, Montefalco, Umbria, 2014 .....	16/60
<i>Oak, spice, cherry</i>	

WWW.  
BELLINA-ALIMENTARI  
.COM

BELLINA  
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