

BELLINA

KITCHEN ♦ MARKET ♦ BAR ♦ CLUB

WINE BAR MENU

ANTIPASTI

PLATES TO SHARE

VE PANE E OLIVE / House baked schiacciata bread, marinated olives — 5.

V BUTTERBEAN PASSATA / Geezers Garden butterbeans, crudités, crostini — 10.

V FINOCCHIO SALAD / Local greens, shaved fennel, croutons, ricotta salata, balsamic vinaigrette — 8.

G, V RUCOLA / Baby arugula, Pearson's peaches, hazelnuts, parmigiano, champagne vinaigrette— 9.

V BURRATA / Maple Brook burrata, Woodlands garden heirloom tomatoes, watercress, balsamic — 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 / Black pepper bucatini, FFP bacon, farm egg, parmigiano reggiano. 15

RAGÙ / Fresh pappardelle pasta, hearty slow-cooked beef and pork sauce, parmigiano reggiano. 14

V PESTO / Cresta di Gallo pasta, basil pesto, Woodlands garden cherry tomatoes, ricotta, gremolada 13

V LASAGNE / Woodlands garden eggplant, pomodoro, basil, mozzarella, parmigiano reggiano, 18

GEORGIA SHRIMP / Fresh foraged ramp tagliatelle pasta, Georgia shrimp, herbs, lemon 18

POLPO / Squid ink lumache, brasied octopus, garlic scapes, San Marzano tomatoes, basil 19

AMATRICIANA / Bucatini pasta, spicy San Marzano tomato sauce, smoked pork belly, parmigiano. 14

V CACIO E PEPE / Black pepper spaghetti alla chitarra, pecorino romano, parmigiano reggiano. 13

SUBSTITUTE ANY SAUCE WITH GLUTEN FREE PASTA 2.

SECONDI

MILANESE / Parmigiano crust chicken cutlet, arugula, heirloom tomatoes, capers, parmigiano reggiano. . . 19

G PESCE / Enchanted Springs trout, silver queen corn, cherry tomatoes, summer beans, FFP bacon. 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 CAPRESE — 12

Schiacciata, Woodlands garden
heirloom tomato, fresh mozzarella,
fresh basil, evoo

V FUNGHI — 12

Schiacciata, melted fontina, fresh ricotta,
portabella mushroom, seasonal herbs

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

ANTIPASTI — 6

Side item

ZUPPA

Summer squash, basil oil,
Schiacciata— 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.

V VEGETARIAN **VE** VEGAN **G** GLUTEN FREE

Bellina Alimentari

PONCE CITY MARKET 675 PONCE DE LEON AVENUE N-131 ATLANTA

COCKTAILS

LATTE E MIELE (MILK & HONEY)	12
<i>milk washed gin, raw honey, lemon, lavender</i>	
BOURBON & BAROLO	14
<i>bourbon, barolo chinato, black walnut, boker's bitters</i>	
GOOD SAMARITAN	12
<i>rye, gran classico, french vermouth, orange bitters</i>	
OLD FASCIST (HAZELNUT OLD-FASHIONED)	12
<i>bourbon, italian hazelnut, gomme syrup, abbot's bitters</i>	
BRINY CAESAR (CLEAN DIRTY MARTINI)	10
<i>evoo washed vodka, sherry, sea salt, castelvetro olives</i>	
HADRIAN'S WALL	12
<i>scotch, cherry, italian vermouth, acid adjusted blood orange, ginger</i>	
LIGURIAN SEA (ITALIAN MAI TAI)	11
<i>rum, pistachio orgeat, apricot, lime, crushed ice</i>	
GANGSTER DAIQUIRI	11
<i>jamaican rum, overproof rum, lime, sugar, sicilian amaro</i>	
IL DIAVOLO (EL DIABLO)	12
<i>mezcal, huckleberry-lime shrub, lime, ginger beer</i>	
PLINY'S TONIC	12
<i>gin, za'atar, dolin blanc, lemon, honey, bubbly</i>	

BIRRA

LOCAL

Three Taverns, Prince of Pilsen, Pilsner.....	6
Wild Heaven, Emergency Drinking Beer, Pilsner/Gose.....	6
Wild Heaven, Ode to Mercy, Nitro Coffee Brown Ale.....	7
Wild Heaven, Blackbird, Saison.....	7
Wild Heaven, Wise Blood, IPA.....	7
Three Taverns, Rapturous, Raspberry Sour.....	6
Orpheus, Atalanta, Tart Plum Saison.....	7
Three Taverns, A Night on Ponce, IPA.....	6
Creature Comforts, Athena, Berlier Weisse.....	7
Creature Comforts, Tropicália, IPA.....	7
Southbound, Scattered Sun, Witbier.....	6

ITALIAN

Genziana, Birra del Borgo, ale, 330ml.....	18
ReAle, Birra del Borgo, ale, 330ml.....	16

HOUSE SODAS

— 4 EA. —

LEMON HONEY-THYME

CLARIFIED GRAPEFRUIT

WE ARE PROUD TO COLLABORATE WITH
THE FOLLOWING FARMS AND
PURVEYORS

Brasstown Beef, Decimal Place Farm
Sweet Grass Dairy, Geezers Garden.
Woodsman & Wife, Riverview Farms
The Spotted Trotter, Ashland Farms
Woodlands Garden, Banner Butter

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.

VINO + CEDRO

BOLLE — SPARKLING

Prosecco, Gaiente, Valdobbiadene, NV.....	11/53
<i>Dry, robust and harmonious</i>	
Prosecco Sur Lie, Giol, Col Fondo, Veneto NV.....	55
<i>Fresh, subtle hints of citrus and wild flowers</i>	
Prosecco, La Jara, Veneto NV.....	10/48
<i>Crisp, fresh and fruity</i>	
Moscato d'Asti, Brandini, Piemonte, 2015.....	12/58
<i>Sweet, fruity and aromatic</i>	
Lambrusco, Albinea Canali, Emilia Romagna, NV.....	11/53
<i>Velvety, tiny bubbles, and crisp</i>	
Lambrusco, Denny Bini, Emilia Romagna, NV.....	12/58
<i>Dry, notes of berry and violet</i>	
Rose, Movia "Puro", Collio, NV.....	70
<i>Light fruit, smooth and complex</i>	
Franciacorta, SoloUva, Lombardia NV.....	70
<i>Fine, mineral and pleasantly acidic</i>	
Brut Rose, Terrazze, Dell'Etna 2012.....	85
<i>Balanced, fine and elegant</i>	
Urban Tree, Cider, Atlanta, NV.....	8/30
<i>Robust, strong and woody, notes of vanilla and oak</i>	
Maley, Cider du Saint Bernand, Valle d'Aosta, NV.....	9/34
<i>Crisp, notes of white pear and apple</i>	

ROSATO — ROSÉ

Corvina+, Le Morette, Veneto, 2016.....	12/46
<i>Silky, bright and fruity</i>	
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>	

BIANCO — WHITE

Verdicchio, Belisario 'Le Salse', Marche 2014.....	10/38
<i>Pleasantly acidic and mineral, notes of tangerine</i>	
Falaghina, Mustilli, Campania 2015.....	12/46
<i>Spicy, saline and mineral</i>	
Pecorino, Bove 'Safari', Abruzzo 2016.....	12/46
<i>Meadow flowers, anise, fresh cut melon</i>	
Trebbiano, Tiberio, Abruzzo 2014.....	12/46
<i>Fruity, crisp and clean</i>	
RoeroArneis, Dominico Negro, Piedmont 2016	12/46
<i>Peach, grapefruit, mineral</i>	

MACERATO — ORANGE

Vermentino, Cardedu, "Nùo, Sardegna 2014.....	11/42
<i>Petrol, pears, and expressed lemon</i>	
Chardonnay +, Radikon, Venezia Giulia 2006.....	20/78
<i>Complex, mineral and tannic</i>	
Ribolla Gialla, Gravner, Venezia Giulia 2005.....	156
<i>Velvety, mineral and intense</i>	
Ribolla Gialla, LaCastellada, Oslavia 2008.....	40/136
<i>Floral, mineral and saline</i>	

ROSSO — RED

Frappato, Centonze, Sicily 2015.....	12/46
<i>Fresh, floral & light, jammy</i>	
Barbera, Vigneti Massa Fusco, Piemonte 2013.....	12/46
<i>Red fruit, black cherries, tannic</i>	
Sangiovese+, Bernardino, Chianti, Tuscany 2015.....	13/52
<i>Robust, round and fresh</i>	
Dolcetto, Cascina Corte, Dogliani 2012.....	15/58
<i>Robust, round and fresh</i>	
Monica, Cardedu 'Praja', Sardegna 2014.....	14/54
<i>Light bodied, earthy and juicy</i>	
Refosco, Fantinel, Friuli-Venezia Giulia 2012.....	16/62
<i>Tannic, saline and pleasantly bitter</i>	
Aglianico, Teodosio, Basilicata 2013.....	14/54
<i>Bold, fruit forward, juicy</i>	
Alicante, Ampeleia, 'Un Litro', Toscana 2016.....	14/68
<i>Wild herbs, cherries, wild strawberries</i>	

