

BELLINA

KITCHEN ◊ WINE BAR ◊ MARKET ◊ CLASSES

ANTIPASTI

VE PANE E OLIVE / House baked schiacciata bread, marinated olives — 8.

MISTO BOARD / Local and Italian charcuterie & cheese board — 19.

BURRATA / Siano burrata, butternut squash, enchanted springs apples, 13 month D.O.P prosciutto — 15.

POLPETTE AL SUGO / Fontina cheese meatballs, San Marzano tomato sauce, schiacciata bread — 15.

G, V RUCOLA / Arugula, Enchanted Springs apples, hazelnuts, parmigiano, champagne vinaigrette — 13.

CAESAR / Romaine, croutons, parmigiano, black pepper — 10.

V ZUPPA / Leek, evoo, croutons, cracked black pepper — 12.

PASTA

RAGÙ / Pappardelle, hearty slow-cooked beef and pork sauce, parmigiano reggiano. 16

CARBONARA / Bucatini, farm egg, smoked bacon, parmigiano reggiano. 16

V POMODORO / Spaghetti, San Marzano tomato sauce, basil, stracciatella, evoo. 15

V LASAGNE / Eggplant, pomodoro, basil, mozzarella, parmigiano reggiano 17

POLPO / Squid ink lumache pasta, San Marzano tomatoes, braised octopus & calamari, n'duja, basil. 18

RAVIOLI / Butternut squash mascarpone filling, pancetta, chanterelle mushroom, 30 day pecorino 17

GA SHRIMP / Green garlic tagliatelle, lemon, herb, parmesan, gemolata 17

V ITALIAN MAC & CHEESE / Lumache, artisanal Italian cheeses, gremolata 14

SUBSTITUTE WITH GLUTEN FREE PASTA 2.

MILANESE / Springer Mountain chicken cutlet, arugula, radish, capers, tomato butter 22

PANINO

POLLO — 13.

Ciabatta, Springer Mountain chicken salad,
arugula, house - made mayo

SALSICCIA — 16.

Ciabatta, house-made Italian sausage,
agrodolce onion, arugula, mayo

THE ITALIAN — 14. *

Schiacciata, mortadella, pickled banana
peppers, castelvatrano olives, arugula, fontina
mayo

SIDES

V, G PATATE AL FORNO — 6.

Roasted fingerling potatoes, garlic,
rosemary, parmigiano

V, G SIDE SALAD — 6.

Arugula, radish,
balsamic vin, parmigiano

VE, G MARINATED ARTICHOKEs — 6.

Artichokes, fresh herbs, evoo

V, G POLENTA — 6.

Creamy polenta, parmigiano reggiano

DESSERTS

TIRAMISÙ — 6

Mascarpone cream,
espresso soaked
Italian cookies

PANNA COTTA — 6

Vanilla bean, lemon
curd, mascarpone,
brown butter crisps

CHOCOLATE TRUFFLES — 6

65% Chocolate,
Piedmonte hazelnuts

CANNOLI — 2.5

Ricotta filling,
dark chocolate

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

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

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, Treviso Brut, Treviso, 2018	12/46
<i>Beautiful, straw color, grapefruit, peach, crisp small bubbles</i>	
Moscato, Tintero Elvio, Moscato d'Asti, 2017	12/46
<i>Effervescent, residual sugar, surprisingly smooth</i>	
Lambrusco, Vecchia Modena, Emilia Romagna, 2016	12/46
<i>Rose hue, red fruits, tart & bubbly</i>	
Lambrusco, Denny Bini, Emilia Romagna, NV	13/50
<i>Deep purple, concord grape, dry with a tiny bit of acid</i>	
Sangiovese, La Selva, Tuscany, NV	14/54
<i>Bone dry, rose gold, super bubbly</i>	
Chardonnay, "Millé", Franciacorta, 2008	80
<i>Golden in hue, stone fruit, lemon peel, oak with a long finish.</i>	

BIANCO — WHITE

Vermentino, Casamatta Bianco, Toscana, 2018	10/40
<i>Bright clean fruit, sweet lemon & lime, tart finish</i>	
Garganega, Brigaldara, Soave, 2019	10/40
<i>Dry & lean, lemon zest, tart green apple</i>	
Arneis, Angelo Negro, Piedmont, 2018	12/46
<i>Unfiltered, peach, apple, minerality</i>	
Vernaccia, Mormoraia, San Gimignano, 2015	13/50
<i>Melon rind, pear, tart edge, lengthy finish</i>	
Trebbiano, Tiberio, Abruzzo, 2016	14/54
<i>Bright acidic, apricot, grapefruit</i>	
Falanghina, I Pentri Flora, Campania, 2017	14/54
<i>Dry with a medium body, pronounced citrus, vanilla</i>	
Friulano, Sant'Elena, Friuli, 2015	12/46
<i>Lemon curd, full-bodied, oak</i>	
Grechetto, Barberani, Umbria, 2015	12/46
<i>Round, elegant, clean</i>	
Vermentino, Cardedu, Sardegna, 2017	13/50
<i>Sea salt, slate, cedar, so good!</i>	

ROSATO — ROSÉ

Pinot Grigio, Scarbolo, Friuli-Venezia Giulia, 2017	12/46
<i>Juicy, honey, touch of melon, full smooth body</i>	
Aglianico, Il Rogito, Basilicata, 2016	16/60
<i>Wild berries, dark in color, dry, long finish</i>	

COCKTAILS

CABIN FEVER	18
<i>Whistlepig Rye, Suze, vanilla bean, calabrian chile, bitters</i>	
ROSEMARY'S BABY	13
<i>Cognac, pisco, cranberry, rosemary, lime</i>	
FOREVER AFTER	15
<i>Gin, basil, ginger, honey, lemon</i>	
CAMPFIRE SLING	14
<i>Vodka, rum, butterscotch, orange, cinnamon</i>	
SEVENTH HEAVEN	14
<i>Reposado tequila, Strega, apple, honey</i>	
SEERSUCKER	14
<i>Brown Butter Bourbon, Rye, Black Walnut Liqueur, Amaro</i>	
RED SANGRIA	14
<i>Sangiovese, Cocchi Torino, apple cider, baking spices, gingerale</i>	

ORGANIC SPARKLING DRINKS

- 3.5 EA -

LIMONATA ARANCIATA ROSSA

MACERATO — ORANGE

Glera, Giol Prosecco Sur Lie, Prosecco, 2014	14/52
<i>Unfiltered, soft effervescent, tree fruit, metallic accents</i>	
Greco, Tenuta Russo Bruno, Greco di Tufo, 2014	20/76
<i>Tropical fruits, sea salt, soft acidity</i>	
Zibibbo, Zibibbo In Pithos, Terre Siciliane, 2018	30/105
<i>Orange peel, honeysuckle, gardenia, funky</i>	

ROSSO — RED

Sangiovese, Casamatta Rosso, Toscana, 2018	10/40
<i>Dry, raspberry, plum, smokey, rich and smooth</i>	
Cannonau, Sa Mola, Sardegna, 2014	10/40
<i>Black olives, earthy, spicy</i>	
Grenache, UnLitro, Costa Toscana, 2019	10/N/A
<i>Strawberry, peppery finish, balanced & complex</i>	
Barbera, Fr. Antonio & Raimondo, Piemonte, 2017	12/46
<i>Very smooth, plum, nice tannins with a light grip</i>	
Nebbiolo, Cacina Chicco, Langhe, 2017	14/54
<i>Translucent garnet, black cherry, coffee</i>	
Frappato+, Terre di Giumara, Sicily, 2016	13/50
<i>Medium body, figs, balanced</i>	
Nero d'Avola, Marabino, Sicily, 2015	13/50
<i>Plum, beautiful acidity, salinity, herbs</i>	
Corvinone, Capitel Nicalò, Valpolicella, 2017	13/50
<i>Medium body, leather, black fruit, medium+ acidity</i>	
Lagrein, Colterenzio, Alto Adige, 2018	11/40
<i>Ripe, dark chocolate, long finish</i>	
"Super Tuscan", Il Carraio, Tuscany, 2016	12/44
<i>Leather, dark fruits, tannic</i>	
Barbera, Dante Rivetti, Barbera d'Alba, 2012	16/62
<i>Elegant ruby hue, sticky tannins, black currant, balanced</i>	
Montepulciano, Tornese, d'Abruzzo, 2010	18/68
<i>Dry tart raspberry, blueberry jam, spicy tobacco</i>	
Primitivo, Amastuola, Pugila, 2015	98
<i>Dark ruby hue, ripe prunes, bold & rich, spiced finish</i>	
Pugnitello, LaSelva, Toscana, 2013	105
<i>Dry & bold, cherry, balsamic, pairs well with hearty pasta</i>	
Sangiovese, Gallule, Chianti Classico Riserva, 2016	200
<i>Full body, ripe fruit, clean, elegant with a bite</i>	

BIRRA

LOCAL - CANS

Three Taverns, Prince of Pilsen, Pilsner	7
Three Taverns, Rapturous, Raspberry Sour	7
Three Taverns, Ukiyo, Lager	7
Three Taverns, A night on Ponce, IPA	7
Scofflaw, Dirty Beaches, Tropical Wheat	7
Three Taverns, Lord grey, Earl Grey Sour	7

IMPORTED

Peroni, Lager	7
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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 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.