

BELLINA

KITCHEN ◊ WINE BAR ◊ MARKET ◊ CLASSES

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 RUGOLA / Tucker Farms arugula, apples, hazelnuts, parmigiano, champagne vinaigrette — 9.

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, Fatback Farms Project bacon, farm egg, parmigiano reggiano. 15

V SMOKED RAVIOLI / Roasted mushrooms, butternut squash, pumpkin seeds, sage 19

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

V TAGLIATELLE / East Pole espresso tagliatelle, shiitake mushrooms, kale, parmigiano reggiano 15

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

RAPINI / Cresta di gallo pasta, house-made Italian sausage, broccolini, chili pepper flakes 15

GEORGIA SHRIMP / Green onion tagliatelle, tarragon, lemon, chives, gremolada 19

SUBSTITUTE ANY SAUCE WITH GLUTEN FREE PASTA 2.

SECONDI

MILANESE / Parmigiano crusted chicken cutlet, arugula, fennel, capers, parmigiano reggiano. 21

G SHORT RIB / Brasstown beef short rib, radicchio, celery root, brussels sprouts, romanesco 23

G PESCE / Enchanted Springs trout, oyster mushrooms, sunchokes, Tucker Farm leeks 19

PANINO

POLLO — 12

Ciabatta, Italian chicken salad,
arugula, house - made mayo

PORCHETTA — 13

Schiacciata, shaved roast pork,
Thomasville Tomme, arugula, salsa verde mayo

SALSICCIA — 14

Ciabatta, house-made Italian sausage,
agrodolce onion, banana peppers, mayo

V CAVOLFIORE — 12

Schiacciata, roasted cauliflower, sundried tomato,
artisanal cheese, shallots

MORTADELLA — 13 *

Schiacciata, mortadella, pickled banana peppers,
castleveltrano olives, arugula, tomme, mayo

*CONTAINS NUTS

SIDES

V, G PATATE AL FORNO — 6

Roasted fingerling potatoes, garlic,
rosemary, parmigiano reggiano

G POLENTA — 8

Creamy polenta,
meat rag , parmigiano reggiano

VE, G SIDE SALAD — 4

Mixed greens

ZUPPA

Geezer's Garden butternut squash,
brown butter, pumpkin seed,
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

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	14/65
<i>Cloudy, subtle hints of citrus and wild flowers</i>	
Prosecco, Pizzalato Fields, Veneto, NV	12/55
<i>Festive, bright, pretty</i>	
Brachetto, Demarie, Piemonte, NV	11/53
<i>Strawberries, ripe fruits, bright</i>	
Moscato di Asti, Brandini, Piemonte, 2016	12/55
<i>Fresh with peaches and flowers</i>	
Lambrusco, Vecchia Modena, Emilia Romagna, 2016	10/45
<i>Red fruit, fine bubbles, and lively</i>	
Lambrusco, Albone, Emilia Romagna, NV	13/60
<i>Dry, notes of berry and violet</i>	
Bombino Bianco+, Ribela, Lazio, 2017	20/95
<i>Yeasty, funky, pet nat</i>	
Brut Rose, Terrazze, Dell 'Etna, Sicily 2012	85
<i>Balanced, fine and elegant</i>	

BIANCO — WHITE

Verdicchio, Andrea Felici, Marche, 2014	13/50
<i>Crisp, green and flinty</i>	
Cataratto, Caruso & Minini, Sicily, 2017	15/58
<i>Honey suckle, white pepper, bright acidity</i>	
Pecorino, Umani Ronchi, Marche, 2016	12/46
<i>Vibrant, white flowers, citrus</i>	
Grillo+, Mortellito, 'Calaiancu', Sicily, 2017	17/62
<i>Honey, chalk, apricots</i>	
Malvasia, Roma, Lazio, 2016	12/46
<i>Gentle and clean, honeysuckle</i>	
Trebbiano, Tiberio, Abruzzo, 2016	13/50
<i>Bright acidy, apricot, grapefruit</i>	
Carricante, Valenti, "Enrico IV", Sicily, 2016	14/52
<i>White pepper, spring flowers, round</i>	
Cortese, Castello di Tassarolo, Piemonte, 2014	14/52
<i>Bright and mineral, flowers</i>	
Grechetto, Barberani, Umbria 2015	14/52
<i>Full bodied, round, elegant</i>	
Nosiola, Foradori, Alto Adige, 2016	135
<i>Herbs, mineral, full bodied</i>	
Zibibbo+, Occhipinti, 'SP68', Sicily, 2017	85
<i>Delightful acidity, peaches, herbs</i>	

WE ARE PROUD TO COLLABORATE WITH THE FOLLOWING FARMS AND PURVEYORS

Brasstown Beef, Decimal Place Farm
Sweet Grass Dairy, Geezers Garden
Woodman & 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.

COCKTAILS

SHE'S BACK!	12
<i>Plum, elderflower, lambrusco, pamplemousse</i>	
NONA'S RESTING FACE	12
<i>Gin, bitter aperitivo, honey</i>	
BEND THE SNEEZE	13
<i>Milk washed gin, peppercorn infused honey</i>	
WHAT A FINE GIRL	12
<i>Brandy, Cognac, Strega, lemon</i>	
DAIQ THE HALLS	13
<i>Rum, Apple, Basil</i>	
RECUERDA DE COCOA	11
<i>Tequila, zucca, ancho chili, crème de cacao</i>	
FINALLY GINGER	13
<i>Canadian Whiskey, ginger, cardamaro</i>	
THROUGH THE WOODS	13
<i>Porcini infused bourbon, vermouth, chicory</i>	
UGG SEASON	12
<i>Applejack, rye, cinnamon & nutmeg</i>	

ROSATO — ROSÉ

NegroAmaro+, Rosa del Golfo, Marche, 2017	12/44
<i>Bright, citrus and strawberry</i>	
Fortana, Mirco Mariotti, Emilia Romagna, NV	15/55
<i>Berries, sparkling with minerality, pleasantly funky</i>	

MACERATO — ORANGE

Inzolia+, COS, "Rami", Sicily, 2015	19/74
<i>Apricot, cider, delicate</i>	
Trebbiano+, Le Ragnaie, Tuscany, NV	18/72
<i>Round, nutty, baked pear</i>	
Arneis, Demarie, Piemonte, 2015	21/80
<i>Toasted nuts, ripe peach, chamomile</i>	
Malvasia+, Colombaia, Tuscany, 2016	22/84
<i>Round, pleasantly savory, soft tannins</i>	
Trebbiano, Coenobium 'Ruscum', Lazio, 2016	25/96
<i>Stone fruit, rich, balanced</i>	
Chardonnay+, Radikon, Oslavia, 2006	25/48
<i>Complex, mineral, tannic</i>	
Chardonnay+, Aci Urbajs, Slovenia, 2009	30/110
<i>Fruity with mineral notes and superb acidity</i>	
Ribolla Gialla, Gravner, Oslavia, 2005	156
<i>Velvety, mineral and intense</i>	

ROSSO — RED

Primitivo, Tenuta Macchiarola, 'Bizona', Puglia, 2016	16/60
<i>So Fresh!, light body, fragrant</i>	
Nero d'Avola, Elios, Sicily, 2016	16/60
<i>Leathery, rich, dried fruit</i>	
Alicante, Ampelia, UnLitro, Tuscany, 2016	13/60
<i>Medium bodied, bright fruit</i>	
Sangiovese, Tenuta le Calcinaie, Tuscany, 2017	14/54
<i>Bing cherry, super ripe fruit, supple tannins</i>	
Piedirosso, I Pentri, Campania, 2012	12/46
<i>Plum, cherry, and tobacco</i>	
Negroamaro, Perrini, Puglia, 2016	13/50
<i>Bright, strawberry, plum</i>	
Barbera, Demarie, Piemonte, 2015	15/55
<i>Fruit, fresh, and fragrant</i>	
Frappato+, Terre di Giumara, Sicily, 2016	13/50
<i>Figs, bright acidity, balanced</i>	
Aglianico, Teodosio, Basilicata, 2014	14/54
<i>Bold, fruit forward, juicy</i>	
Teroldego, Zeni, Alto-Adige, 2013	15/55
<i>Full bodied, figs, cocoa</i>	
Dolcetto, Boschis Francesco, Piedmonte, 2016	14/54
<i>Full bodied, figs, cocoa</i>	
Nerello Mascalese, Etna Rosso "Pistus", Sicily, 2016	22/84
<i>Intense, smoky, tannic</i>	
"Super Tuscan", Il Carraio, Tuscany, 2016	15/55
<i>Leather, dark fruits, full bodied</i>	
Frappato, Lamoiresca, Sicily, 2017	80
<i>Luscious & gorgeous, herbaceous, fresh fruit</i>	
Barbera, Cascina delle Rose, Piemonte, 2013	72
<i>Cassis, tobacco, harmonious</i>	
Sangiovese, Il Picchio, Brunello di Montalcino, 2010	140
<i>Rich, velvety and voluptuous</i>	

BIRRA

Three Taverns, Prince of Pilsen, Pilsner	6
Eventide Brewing Co, Kölsch	6
Wild Leap Brew Co, Alpha Abstraction, Double IPA	8
Orpheus, Serpent Bite, Sour	7
Creature Comforts, Athena, Berliner Weisse	7
Creature Comforts, Tropicalia, IPA	7
Seasonal Rotating Beer, Ask us!	7
Baladin, Wayan, Saison, 330ml	19
San Gabriel, Birra Bionda, Blonde Ale, 330ml	16
Peroni, Lager,	7
Gate City Brewing Co, Copperhead, Amber Ale	7