

# 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 RUCOLA / Baby arugula, Pearson peaches, hazelnuts, parmigiano, champagne vinaigrette— 9.

V BURRATA / Maple Brook burrata, Geezers Garden tomato, basil, croutons, shallots, sherry vinaigrette — 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, Fatback Farms Project bacon, farm egg, parmigiano reggiano. . . . . 15

V SMOKED RAVIOLI / Chanterelle mushrooms, fresh corn, Tucker Farm leeks . . . . . 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 PESTO / Basil lumache, basil pesto, pistachio, cherry tomato, parmigiano reggiano. . . . . 13

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

GEORGIA SHRIMP / Foraged ramp tagliatelle, tarragon, lemon, chives, gremolada . . . . . 19

SUBSTITUTE ANY SAUCE WITH GLUTEN FREE PASTA 2.

### SECONDI

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

G SHORT RIB / Brasstown beef short rib, braised greens, Geezer's Garden squash, jus. . . . . 23

G PESCE / ES trout, chanterelle mushrooms, butterbeans, 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 CAPRESE — 12

Schiacciata, heirloom tomatoes, basil,  
fresh mozzarella, evoo, balsamic

MORTADELLA — 13 \*\*

Schiacciata, pickled banana peppers, castleveltrano  
olives, Tucker Farm arugula, mayo

\*\* contains nuts

### SIDES

V, G PATATE AL FORNO — 6

Roasted fingerling potatoes, garlic,  
rosemary, parmigiano reggiano

G POLENTA — 8

Creamy polenta,  
meat ragu, parmigiano reggiano

VE, G SIDE SALAD — 4

Mixed greens

### ZUPPA

Summer squash, parmigiano reggiano,  
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 V VEGAN G GLUTEN FREE

# Bellina Alimentari

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

## VINO

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, Quaresimo, Emilia Romagna, NV . . . . .        | 13/60 |
| <i>Dry, notes of berry and violet</i>                     |       |
| Franciacorta, SoloUva, Lombardia, NV . . . . .            | 18/88 |
| <i>Fine, mineral and pleasantly acidic</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>                           |       |
| Pecorino, Umani Ronchi, Marche, 2016 . . . . .           | 12/46 |
| <i>Vibrant, white flowers, citrus</i>                    |       |
| Grillo, Tamí, Sicily, 2015 . . . . .                     | 13/50 |
| <i>Tropical fruits with great acid</i>                   |       |
| Malvasia, Roma, Lazio, 2016 . . . . .                    | 12/46 |
| <i>Gentle and clean, honeysuckle</i>                     |       |
| Pignoletto+, Orsi, Emilia Romagna, NV . . . . .          | 15/55 |
| <i>Bright acidic, apricot, saline</i>                    |       |
| Carricante, Valenti, "Enrico IV", Sicily, 2016 . . . . . | 14/52 |
| <i>White pepper, spring flowers, round</i>               |       |
| Cortese, LaRaia, Piemonte, 2015 . . . . .                | 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>                       |       |

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  
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.

## COCKTAILS

|  |    |
|--|----|
| DUDE LOOKS LIKE A LADY . . . . .                                 | 11 |
| <i>Georgia strawberries, amaro di angostura, bitter, bubbles</i> |    |
| ANDIAMO . . . . .  | 11 |
| <i>Georgia peach, meletti, bubbles</i>                           |    |
| MARTINI DI CORTE . . . . .                                       | 11 |
| <i>Gin, bergamot liquor, vermouth</i>                            |    |
| BLACKBEARD'S DELIGHT . . . . .                                   | 11 |
| <i>Rum, citrus, amaro</i>  |    |
| HOOTIE HOO . . . . .   | 11 |
| <i>Gin, chicory root liquor, china china, lime</i>               |    |
| COLD BYRRH . . . . .   | 11 |
| <i>Scotch, lemon, honey, emergency drinking beer</i>             |    |
| LA PETITE MORT . . . . .   | 11 |
| <i>Foro amaro, caffè moka, cognac</i>                            |    |

### ROSATO — ROSÉ

|   |       |
|---|-------|
| NegroAmaro+, Rosa del Golfo, Marche 2017 . . . . .          | 12/44 |
| <i>Bright, citrus and strawberry</i>                        |       |
| Monica+, Chiaro di Stelle, Sardegna, 2017 . . . . .         | 12/44 |
| <i>Cherries, bright, and saline</i>                         |       |
| Fortana, Mirco Mariotti, Emilia Romagna, NV . . . . .       | 15/55 |
| <i>Berries, sparkling with minerality, pleasantly funky</i> |       |

### MACERATO — ORANGE

|   |        |
|---|--------|
| Inzolia+, COS, "Rami", Sicily, 2014 . . . . .               | 19/74  |
| <i>Apricot, cider, delicate</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>               |        |
| Ribolla Gialla, La Castellada, Venzia Giulia 2008 . . . . . | 45/180 |
| <i>Rich, full bodied, mineral</i>                           |        |
| Erbaluce, Diverso, Piemonte 2015 . . . . .                  | 20/78  |
| <i>Crisp, mineral, pears</i>                                |        |
| Trebbiano, Coenobium 'Ruscum', Lazio, 2016 . . . . .        | 25/96  |
| <i>Stone fruit, rich, balanced</i>                          |        |
| Chardonnay+, Radikon, Venezia Giulia, 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

|  |       |
|--|-------|
| Cannonau, Cardedu, Sardegna, 2016 . . . . .                    | 14/54 |
| <i>Light bodied, white pepper, cranberry</i>                   |       |
| Rossese, Danila Piasano, Liguria, 2016 . . . . .               | 18/68 |
| <i>Light body, currant, black pepper</i>                       |       |
| Alicante, Ampelia, UnLitro, Tuscany 2016 . . . . .             | 13/60 |
| <i>Medium bodied, bright fruit</i>                             |       |
| Frappato, COS, Sicily, 2016 . . . . .                          | 18/68 |
| <i>Red berries, velvety, and fresh</i>                         |       |
| Sangiovese, Morellino di Scansano, Tuscany, 2016 . . . . .     | 13/48 |
| <i>Red berries, velvety, and fresh</i>                         |       |
| Piedirosso, I Pentri, Campania, 2012 . . . . .                 | 16/60 |
| <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>                              |       |
| Aglianico, Teodosio, Basilicata, 2013 . . . . .                | 14/54 |
| <i>Bold, fruit forward, juicy</i>                              |       |
| Nerello Mascalese, Etna Rosso "Pistus", Sicily, 2016 . . . . . | 22/84 |
| <i>Intense, smoky, tannic</i>                                  |       |
| Primativo, Monacello, Basilicata, 2013 . . . . .               | 20/78 |
| <i>Rich plum, structured, ripe fruit</i>                       |       |
| Sangiovese, Il Picchio, Brunello di Montalcino, 2010 . . . . . | 140   |
| <i>Rich, velvety and voluptuous</i>                            |       |

## BIRRA

### LOCAL

|  |   |
|--|---|
| Three Taverns, Prince of Pilsen, Pilsner . . . . .   | 6 |
| Arches, Queen Weiss, Heffeweisen . . . . .           | 7 |
| Eventide Brewing Co, Kölsch . . . . .                | 6 |
| Arches, Southern Bel', Belgian Pale Ale . . . . .    | 7 |
| Wild Heaven, Wiseblood, IPA . . . . .                | 7 |
| Creature Comforts, Athena, Berliner Weisse . . . . . | 7 |
| Creature Comforts, Tropicalia, IPA . . . . .         | 7 |
| Seasonal Rotating Beer, Ask us! . . . . .            | 7 |

### ACROSS THE SEAS

|  |    |
|--|----|
| Baladin, Wayan, Saison, 330ml . . . . .                | 19 |
| San Gabriel, Birra Bionda, Blonde Ale, 330ml . . . . . | 16 |