

BELLINA

KITCHEN ◊ WINE BAR ◊ MARKET ◊ CLASSES

ANTIPASTI

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

MISTO BOARD / local and Italian charcuterie & cheese board — 21.

V BURRATA / siano burrata, strawberry panzanella, croutons, basil vinaigrette — 15.

POLPETTE AL SUGO / fontina cheese meatballs, san marzano tomato sauce, schiacciata bread — 16.

G, V INSALATA / mixed greens, strawberry, walnut, asiago vecchio, balsamic vinaigrette — 13.

CAESAR / romaine, croutons, parmigiano, black pepper — 12.

PASTA

RAGÙ / pappardelle, hearty slow-cooked beef and pork sauce, parmigiano reggiano 18

CARBONARA / bucatini, farm egg, english pea, smoked bacon, parmigiano reggiano 17

V RAVIOLI / fresh ricotta, corn crema, local cherry tomato confit, 30 day pecorino 18

V POMODORO / spaghetti, san marzano tomato sauce, basil, stracciatella, evoo 16

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

POLPO / squid ink lumache pasta, san marzano tomatoes, braised octopus, n'duja, basil 21

GA SHRIMP / green garlic tagliatelle, lemon, herb, parmesan, breadcrumbs 19

V ITALIAN MAC & CHEESE / lumache, artisanal italian cheeses, breadcrumbs 14

SUBSTITUTE WITH GLUTEN FREE PASTA 2.

MILANESE / springer mountain chicken cutlet, arugula, radish, capers, tomato butter 24

PANINO

SPECK — 15.

schiacciata, speck alto adige, mozzarella, pickled mustard seeds, watercress

SALSICCIA — 16.

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

THE ITALIAN — 14.

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

*CONTAINS NUTS

SIDES

V, G PATATE AL FORNO — 6.

roasted fingerling potatoes, garlic, rosemary, parmigiano

V, G SIDE SALAD — 6.

mixed greens, radish, champagne vin, parmigiano

VE, G MARINATED ARTICHOKES — 6.

artichokes, fresh herbs, evoo

V, G POLENTA — 6.

creamy polenta, parmigiano reggiano

DESSERTS

TIRAMISU — 6.

mascarpone cream, espresso soaked Italian cookies

PANNA COTTA — 6.

vanilla bean, lemon curd, mascarpone, brown butter crisps

CHOCOLATE CANNOLI — 6.

ricotta filling, dark chocolate

PISTACCHIO CANNOLI — 6

ricotta filling, pistachio

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, Cantine Cavicchioli, Prosecco, NV	12/46
<i>clean, candied fruits, sweet flowers</i>	
Moscato, Tintero Elvio, Moscato d'Asti, 2020	13/50
<i>bursting with honeysuckle and tropical fruit, residual sugar</i>	
Lambrusco, Denny Bini, Emilia Romagna, NV	15/58
<i>deep purple, concord grape, dry with a tiny bit of acid</i>	
Lambrusco di Sorbara, Zanasi, Modena, NV	16/62
<i>pale pink, floral nose, young strawberry</i>	
Sangiovese, LaSelva "Tins'vil", Tuscany, NV	12/46
<i>pale pink, floral nose, young strawberry</i>	

BIANCO — WHITE

Moscato Giallo, Colterenzio "Pfefferer", Alto Adige, 2018	12/46
<i>aromatic & elegant, dry, youthful, zesty with grape fruit</i>	
Garganega, Brigaldara, Soave, 2020	12/46
<i>dry & lean, lemon zest, tart green apple</i>	
Verdicchio, Le Salse, Matelica, 2019	13/50
<i>white peach, macadamia nut, sea foam, medium body</i>	
Grechetto, Barberani, Umbria, 2017	14/54
<i>round, elegant, clean</i>	
Vermentino, Cardedu, 2019	15/58
<i>stone fruit, sea salt, herbs</i>	
Arneis, Angelo Negro, Piedmont, 2019	14/54
<i>unfiltered, peach, apple, minerality</i>	
Pinot Grigio, Cora, Colline Pescaresi, 2020	12/46
<i>electric, tropical fruit, citrus, brioche</i>	
Falanghina, I Pentri Flora, Campania, 2018	15/58
<i>dry with a medium body, pronounced citrus, vanilla</i>	

ROSATO — ROSÉ

Gaglioppo, iGreco, Calabria, 2017	12/46
<i>dry & bold, strawberry & watermelon, spices, notes of citrus</i>	
Susumaniello, Masseria Li Veli, Salento, 2020	15/58
<i>crisp & refreshing, peach skin, cranberry, river rocks</i>	

COCKTAILS

BRIGHT EYES	15
<i>gin, bitter aperitivo, honey, mint, lime, bubbles</i>	
SUMMER SHUDDER	15
<i>vodka, bitter orange, pamplemousse liqueur, grapefruit, lime</i>	
WHITE SANGRIA	15
<i>pineapple, rum, arneis, bianco vermouth, rose water</i>	
SICILIAN SPRITZ	15
<i>averna, amontillado sherry, orange, prosecco</i>	
TUSCAN SUN	15
<i>bourbon, vino toscana, ginger, honey, lemon</i>	
A NIGHT LIKE THIS	15
<i>mezcal, cacao, chicory, orange oil</i>	
THE GREAT GIUSEPPE	15
<i>cynar, sweet vermouth, grapefruit, orange bitters</i>	
DRAFT NEGRONI	15
<i>gin, vermouth, campari</i>	

BEER

Tropicalia, IPA	7
A Night On Ponce, Tango IPA	8
Lord Grey, Earl Grey Sour	8
Rapturous, Raspberry Sour	7
Almond 22, Pink Peppercorn IPA	10
Extraomnes Zest, Belgian Pale Ale	10
Baladin Sidro, Cider	10

MACERATO — ORANGE

Ribolla Gialla, Krasno "Orange", Slovenia, 2018	14/54
<i>copper body, white peach, grapefruit, high acidity</i>	
Grillo, Mortellito, Terre Siciliane, 2019	23/90
<i>high acidity, tangerine, mineral backbone, long finish</i>	
Moscato, COS "Zibibbo", Terre Siciliane, 2018	35/138
<i>orange peel, honeysuckle, gardenia, funky</i>	

ROSSO — RED

Montepulciano+, Barberani, "Polago", Umbria, 2019	12/46
<i>medium body, tart fruit, vanilla spice</i>	
Marzemino+, Cantina Furlani, Trentino, 2020	16/62
<i>light body, juicy cranberry, summery goodness</i>	
Montepulciano, Jasci, Montepulciano d'Abruzzo, 2018	13/50
<i>soft tannins, nice acidity, dark fruit, spice</i>	
Nebbiolo, Cacina Chicco, Langhe, 2018	16/62
<i>translucent garnet, black cherry, coffee</i>	
Barbera, Vietti, "Tre Vigne," Asti, 2019	14/54
<i>sweet spice, tart cherry, chocolate</i>	
Nero d'Avola, Marabino, Sicily, 2015	14/52
<i>Plum, beautiful acidity, salinity, herbs</i>	
Negroamaro, Perrini, Salento, 2016	13/50
<i>under-ripe blackberry, sage, black pepper</i>	
Dolcetto, Schiavenza, Alba, 2019	14/54
<i>baked fruit, velvety, dried plum, violets</i>	
Corvinone, Capitel Nicalo, Valpolicella, 2017	15/56
<i>medium body, leather, black fruit, medium+ acidity</i>	
Lagrein, Colterenzio, Alto Adige, 2019	13/50
<i>ripe, dark chocolate, long finish</i>	
Super Tuscan, Il Carraio, Tuscany, 2016	14/54
<i>leather, dark fruits, tannic</i>	
Nerelo Mascalese, Terre Nere, Etna Rosso, 2019	17/64
<i>rich cherry, dried strawberry, black tea, dried rose</i>	
Primitivo, Amastuola, Pugila, 2015	92
<i>black cherry, plum, pepper, spice</i>	

SPARKLING DRINKS

- 3.5 EA -

LIMONATA
ARANCIATA ROSSA

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
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.