

# BELLINA

KITCHEN ◊ WINE ◊ MARKET ◊ CLASSES

## ANTIPASTI

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

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

✓ **BURRATA** / siano burrata, arugula, watercress, croutons, pumpkin seeds, pumpkin seed oil — 15.

**POLPETTE AL SUGO** / house made meatballs, san marzano tomato sauce, schiacciata bread — 16.

G, ✓ **INSALATA** / mixed greens, apples, pecan, gorgonzola dolce, 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 peas, smoked bacon, 30 day pecorino . . . . . 17

✓ **CAPPELETTI\*** / zucca, fresh ricotta, brown butter, sage, amaretti, parmigiano reggiano . . . . . 21

✓ **POMODORO** / spaghetti, san marzano tomato sauce, basil, stracciatella, evoo . . . . . 16

✓ **LASAGNE** / eggplant, pomodoro, basil, mozzarella, parmigiano reggiano . . . . . 18

**POLPO** / squid ink rigatoni, san marzano tomatoes, braised octopus, n'duja, basil . . . . . 21

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

✓ **ITALIAN MAC & CHEESE** / rigatoni, artisanal italian cheeses, breadcrumbs . . . . . 14

\* CONTAINS NUTS

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

## PANINO

**PROSCIUTTO** — 15.

*schiacciata, prosciutto, mozzarella, watercress*

**SALSICCIA** — 16.

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

**THE ITALIAN\*** — 14.

*mortadella, asiago, olive, dijon, arugula,*

\* 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 cream, white chocolate, toasted oats & hazelnuts*

**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.

# 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, Acinum, Prosecco, NV .....	12/48
<i>clean, lemon &amp; honey, bone dry</i>	
Moscato, Tintero Elvio, Moscato d'Asti, 2020 .....	14/56
<i>effervescent, honeysuckle, residual sugar, surprisingly smooth</i>	
Lambrusco, Zanasi, Modena, NV .....	16/64
<i>pale pink, floral, young strawberry</i>	
Lambrusco, Denny Bini, Emilia, NV .....	15/60
<i>dry, notes of berry and violet</i>	
Prosecco, Alberto Nani, Prosecco NV .....	14/56
<i>medium gold, green apple, honey, foamy bubbles, extra dry</i>	
Pet-Nat Arneis, Demarie "Luigi", Piemonte, NV .....	17/68
<i>pale copper, soft effervescence, off-beat, yeasty</i>	

## BIANCO — WHITE

Garganega, Brigaldara, Soave, 2020 .....	12/48
<i>dry &amp; lean, lemon zest, tart green apple</i>	
Verdicchio, Le Salse, Matelica, 2019 .....	13/52
<i>white peach, macadamia nut, sea foam, medium body</i>	
Arneis, Angelo Negro, Piemonte, 2019 .....	15/60
<i>unfiltered, peach, apple, minerality</i>	
Chardonnay, La Miraja, Piemonte, 2020 .....	14/56
<i>delicate honey, fresh clementine, lime leaf, crisp,</i>	
Verdeca, Produttori di Manduria, "Alice," Salento, 2019 .....	14/56
<i>sea salt, ripe grapefruit, lime zest</i>	
Cortese, La Raia, Gavi, 2020 .....	16/64
<i>juicy pear, floral, citrus, delicate almond</i>	
Falanghina, I Pentri Flora, Campania, 2018 .....	18/72
<i>lemon zest, green apple, tropical fruit, almond</i>	
Vermentino, Cardedu, Vermentino di Sardegna, 2016 .....	14/56
<i>sea salt, cedar, honey &amp; herbs, viscous</i>	
Pinot Grigio, Tenuta Maccan, Friuli Grave, 2019 .....	15/60
<i>medium body, lively acidity, stone fruit, mild citrus</i>	

## ROSATO — ROSÉ

Garnacha, Villa Sparina, Monferrato, 2018 .....	10/40
<i>deep copper color, watermelon, cinnamon, dry &amp; bold.</i>	
Aglianico, Amastuola "Ondarosa", Puglia, 2020 .....	14/56
<i>full bodied, cherry, black fruit, citrus, dry</i>	

## COCKTAILS

Holiday Sangria .....	15
<i>italian wine blend, limoncello, sambuca, cherry, orange, bubbles</i>	
Fir Coat Negroni .....	15
<i>gin, vermouth, campari, piney amaro, on draft</i>	
La Finta Semplice .....	15
<i>tequila, mezcal, aperol, grapefruit, lime</i>	
Whiskey Gazette .....	16
<i>rye, wheated bourbon, cynar, lemon, aged balsamic</i>	
Caffe Florian .....	15
<i>rum, italian vermouth, coffee liquor, chicory</i>	
Tuscan Sun .....	15
<i>bourbon, vino toscana, ginger, honey, lemon</i>	

## MACERATO — ORANGE

Ribolla Gialla, Krasno "Orange", Slovenia, 2018 .....	14/56
<i>copper body, white peach, grapefruit, high acidity</i>	
Moscato, COS "Zibibbo", Terre Siciliane, 2018 .....	35/140
<i>orange peel, honeysuckle, gardenia, funky</i>	

## ROSSO — RED

Nero d'Avola, La Mura, Terre Siciliane, 2019 .....	11/48
<i>full body, bouquet of dark fruits, jam, spice finish, organic</i>	
Sangiovese+, Barberani, "Polago," Umbria, 2019 .....	12/48
<i>medium body, tart fruit, vanilla spice</i>	
Montepulciano, Jasci, Montepulciano d'Abruzzo, 2018 .....	13/52
<i>soft tannins, nice acidity, dark fruit, spice</i>	
Nebbiolo, Cascina Chicco, Langhe, 2019 .....	17/68
<i>translucent garnet, black cherry, coffee</i>	
Primitivo, CALX, Puglia, 2020 .....	13/52
<i>zingy red berries, fig, limestone freshness</i>	
Negroamaro, Perrini, Salento, 2020 .....	13/50
<i>under-ripe blackberry, sage, black pepper</i>	
Merlot+, Ventisei, Toscana, 2018 .....	15/60
<i>bright garnet, cherry jam, touch of spice on the finish</i>	
Sangiovese, Fattoria, Morellino di Scansano, 2019 .....	16/64
<i>aromas of vanilla &amp; leather, plum, dry, medium acidity</i>	
Chianti, Haurio, Mormoraia, 2019 .....	14/56
<i>tart cherry, dried herb, sweet tobacco, balsamic</i>	
Canonau, Cardedu, Canonau di Sardegna, 2017 .....	15/60
<i>spicy smokiness, robust fruit, granite, rustic medium body</i>	
Lagrein, Colterenzio, Alto Adige, 2019 .....	13/52
<i>ripe, dark chocolate, long finish</i>	
Sangiovese, Picchio, Rosso di Montalcino, 2019 .....	16/64
<i>red berries, balanced acidity, earthy, medium body</i>	
Barolo, Cerrati Vigna Cucco, Cerrati, 2011 .....	250
<i>sweet cocoa, rich oak, tart cherry, warm savor</i>	

## BEER

Peroni, Lager .....	8
Classic City Lager .....	8
Tropicalia, IPA .....	8
Night on Ponce, IPA .....	8
Prince of Pilsen, Pilsner .....	8
Lord Grey, Earl Grey Sour .....	8

WE ARE PROUD TO COLLABORATE WITH THE FOLLOWING FARMS AND PURVEYORS:

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