

# 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, Mercier apples, hazelnuts, parmigiano, champagne vinaigrette— 9.  
**V BURRATA** / Maple Brook burrata, butternut squash, apples, saba— 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, FFP bacon, farm egg, parmigiano reggiano. . . . . 15  
**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  
**RAPINI** / Cresta di gallo pasta, house made italian sausage, broccoli rabe, parmigiano reggiano . . . . . 15  
**V PESTO** / Chestnut tagliatelle, kale pesto, Georgia pecans, parmigiano reggiano. . . . . 13  
**POLPO** / Squid ink lumace pasta, braised octopus, n' duja, San Marzano tomatoes, basil . . . . . 18  
**GEORGIA SHRIMP** / Calabrian chili campanelle, sunchokes, brown butter, gremolada. . . . . 19

SUBSTITUTE ANY SAUCE WITH GLUTEN FREE PASTA 2.

### SECONDI

- MILANESE** / Parmigiano crusted chicken cutlet, arugula, shaved fennel, capers, parmigiano reggiano. . . . . 21  
**SHORT RIB** / Brasstown beef short rib, braised greens, roasted cipolline onions, jus . . . . . 23  
**G PESCE** / ES trout, tarragon aioli, broccoli rabe, fingerling potatoes, cannellini beans, red pepper sauce . . 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, sweet banana peppers, mayo
- V MELANZANA** — 12  
Schiacciata, roasted eggplants,  
marinated artichokes, Decimal Place chevre
- MOZZARELLA R PROSCIUTTO** — 13  
Ciabatta, mozzarella, prosciutto di Parma,  
pickled mustard seeds

### 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

- Butternut squash, sage brown butter,  
pumpkin seeds, schiacciata bread — 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.

# 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, Giol, Veneto, 2016	12/55
<i>Dry, harmonious, robust</i>	
Brachetto, Dimarie, 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, Il Cadetto, Emilia Romagna, 2015	14/65
<i>Velvety, tiny bubbles, and crisp</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	16/60
<i>Crisp, green and flinty</i>	
Falaghina, Mustilli, Campagna, 2016	15/55
<i>Soft, green apple, flowers</i>	
Grillo, Tamí, Sicily, 2015	16/60
<i>Tropical fruits with great acid</i>	
Malvasia, Roma, Lazio, 2016	12/46
<i>Gentle and clean, honeysuckle</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>	

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

IBISCO	13
<i>hibiscus vodka, aperol, rosehip, orange cordial</i>	
MODENA LUXURY	13
<i>Montenegro, capelleti, white balsamic, lambrusco</i>	
IN THE STYX	13
<i>gin, grapefruit, fennel, cymar</i>	
VITA OSCURA "DARK LIFE"	13
<i>Aged rum, ginger, balsamic</i>	
TINY SPARK	13
<i>Bourbon, rye, grapefruit, cinnamon-nutmeg</i>	
GOOD FELLOW	13
<i>scotch, benedictine, amaro del sole, amontillado</i>	
LA NOTTE	11
<i>cognac, bourbon, nocino, caffe amaro</i>	

### ROSATO — ROSÉ

Corvina+, LeMorette, Veneto, 2016	13/52
<i>Delicate, dry, and fragrant</i>	
Barbera+, Rosissima, Emilia Romagna, 2016	16/60
<i>Complex, rich, and effervescent</i>	

### MACERATO — ORANGE

Malvasia+, Colombaia, Tuscany, 2016	26/99
<i>Round, pleasantly savory, soft tannins</i>	
Pinot Grigio, Foradori, AltoAdige, 2015	30/120
<i>Rose petal, artichoke, green strawberry</i>	
Ribolla Gialla, La Castellada, Venezia 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>	
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>	
Alicante, Ampelia, UnLitro, Tuscany 2016	17/80
<i>Medium bodied, bright fruit</i>	
Negroamaro, Perrini, Puglia 2016	13/52
<i>Bright, strawberry, plum</i>	
Alicante+, Ranchelle, Tuscany, 2015	17/67
<i>Juicy, earthy, and rustic</i>	
Piediroso, I Pentri, Campagna, 2012	16/60
<i>Plum, cherry, and tobacco</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>	
Sangiovese+, Il Picchio, Rosso di Montalcino, 2015	18/68
<i>Oak, spice, cherry</i>	
Nerello Mascalese, Etna Rosso "Pistus", Sicily, 2008	25/98
<i>Intense, smoky, tannic</i>	
Sangiovese, Il Picchio, Brunello di Montalcino, 2010	140
<i>Rich, velvety and volumptious</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	7
Good People Brewing Co, Seasonal	6
Wild Heaven, Ode to Mercy, Coffee Stout	7

### ACROSS THE SEAS

Baladin, Wayan, Saison, 330ml	19
San Gabriel, Busco Abbey, Amber Ale, 330ml	16

## HOUSE SODAS

LEMON — HONEY THYME — 4

POMEGRANATE-BALSAMIC — 4

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.COM

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Alimentari

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