

# 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 — 19.

**BURRATA** / Siano burrata, butternut squash, enchanted springs apples, 13 month D.O.P prosciutto — 15.

**POLPETTE AL SUGO** / Fontina cheese meatballs, San Marzano tomato sauce, schiacciata bread — 15.

**G, V INSALATA** / Mixed greens, Enchanted Springs apples, hazelnuts, parmigiano, champagne vinaigrette — 13.

**CAESAR** / Romaine, croutons, parmigiano, black pepper — 10.

## PASTA

**RAGÙ** / Pappardelle, hearty slow-cooked beef and pork sauce, parmigiano reggiano. . . . . 16

**CARBONARA** / Bucatini, farm egg, smoked bacon, parmigiano reggiano. . . . . 16

**V POMODORO** / Spaghetti, San Marzano tomato sauce, basil, stracciatella, evoo. . . . . 15

**V LASAGNE** / Eggplant, pomodoro, basil, mozzarella, parmigiano reggiano . . . . . 17

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

**RAVIOLI** / Butternut squash mascarpone filling, pancetta, oyster mushrooms, 30 day pecorino . . . . . 17

**GA SHRIMP** / Green garlic tagliatelle, lemon, herb, parmesan, gemolata . . . . . 17

**V ITALIAN MAC & CHEESE** / Lumache, artisanal Italian cheeses, gremolata . . . . . 14

SUBSTITUTE WITH GLUTEN FREE PASTA 2.

**MILANESE** / Springer Mountain chicken cutlet, arugula, radish, capers, tomato butter . . . . . 22

## PANINO

**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,  
balsamic 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

**V** VEGETARIAN **VE** VEGAN **G** GLUTEN FREE

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.

WWW.  
BELLINA-ALIMENTARI  
.COM

BELLINA  
Alimentari

TEL.  
404 330  
9933

# 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, Treviso Brut, Treviso, 2018.....	12/46
<i>Beautiful, straw color, grapefruit, peach, crisp small bubbles</i>	
Moscato, Tintero Elvio, Moscato d'Asti, 2017 .....	12/46
<i>Effervescent, residual sugar, surprisingly smooth</i>	
Lambrusco, Vecchia Modena, Emilia Romagna, 2016 .....	12/46
<i>Rose hue, red fruits, tart &amp; bubbly</i>	
Lambrusco, Denny Bini, Emilia Romagna, NV .....	13/50
<i>Deep purple, concord grape, dry with a tiny bit of acid</i>	
Sangiovese, La Selva, Tuscany, NV .....	14/54
<i>Bone dry, rose gold, super bubbly</i>	
Chardonnay, "Millé", Franciacorta, 2008 .....	80
<i>Golden in hue, stone fruit, lemon peel, oak with a long finish</i>	
Sangue Di Giuda, Costiolo, 2018.....	12/46
<i>Ruby-colored, sweet, young and full of fruit</i>	

## BIANCO — WHITE

Grechetto, Barberani, Umbria, 2015 .....	12/46
<i>Round, elegant, clean</i>	
Garganega, Brigaldara, Soave, 2019 .....	10/40
<i>Dry &amp; lean, lemon zest, tart green apple</i>	
Arneis, Angelo Negro, Piedmont, 2018 .....	12/46
<i>Unfiltered, peach, apple, minerality</i>	
Vernaccia, Mormoraia, San Gimignano, 2015 .....	13/50
<i>Melon rind, pear, tart edge, lengthy finish</i>	
Trebbiano, Tiberio, Abruzzo, 2016 .....	14/54
<i>Bright acidic, apricot, grapefruit</i>	
Falanghina, I Pentri Flora, Campania, 2017 .....	14/54
<i>Dry with a medium body, pronounced citrus, vanilla</i>	
Friulano, Sant'Elena, Friuli, 2015 .....	12/46
<i>Lemon curd, full-bodied, oak</i>	
Vermentino, Cardedu, Sardegna, 2017 .....	13/50
<i>Sea salt, slate, cedar, so good!</i>	
Pecorino, Contessa, Abruzzo, 2018.....	13/50
<i>Golden-Hued, honey, white peach, citrus</i>	

## ROSATO — ROSÉ

Gaglioppo, Igrecu Savu, Calabria, 2017.....	13/48
<i>Ruby-colored, dry with rose bouquet and under-ripe fruit,</i>	

## COCKTAILS

CABIN FEVER .....	18
<i>Whistlepig Rye, Suze, vanilla bean, calabrian chile, bitters</i>	
ROSEMARY'S BABY .....	13
<i>Cognac, pisco, cranberry, rosemary, lime</i>	
CAMPFIRE SLING .....	14
<i>Vodka, rum, butterscotch, orange, cinnamon</i>	
SEERSUCKER .....	14
<i>Brown Butter Bourbon, Rye, Black Walnut Liqueur, Amaro</i>	
ALL THAT JAZZ .....	14
<i>Apple infused whisky, amaretto, lemon, egg white, nutmg</i>	

## BIRRA

### LOCAL — CANS

Three Taverns, Prince of Pilsen, Pilsner .....	7
Three Taverns, Rapturous, Raspberry Sour .....	7
Three Taverns, Ukiyo, Lager .....	7
Three Taverns, A Night on Ponce, IPA .....	7
Scofflaw, Dirty Beaches, Tropical Wheat .....	7

### IMPORTED

Peroni, Lager .....	7
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## MACERATO — ORANGE

Glera, Giol Prosecco Sur Lie, Prosecco, 2014 .....	14/52
<i>Unfiltered, soft effervescent, tree fruit, metallic accents</i>	
Greco, Tenuta Russo Bruno, Greco di Tufo, 2014 .....	20/76
<i>Tropical fruits, sea salt, soft acidity</i>	
Zibibbo, Zibibbo In Pithos, Terre Siciliane, 2018 .....	30/105
<i>Orange peel, honeysuckle, gardenia, funky</i>	

## ROSSO — RED

Montepulciano+, Barberani, Umbria, 2019 .....	11/40
<i>Medium body, tart fruit, vanilla spice, smooth finish</i>	
Barbera, Fr. Antonio & Raimondo, Piemonte, 2017 .....	12/46
<i>Very smooth, plum, nice tannins with a light grip</i>	
Sangiovese, Tanganelli "Rude", Toscana, 2018 .....	15/56
<i>Light burgundy body, black berry, spices, light tannins</i>	
Nebbiolo, Cacina Chicco, Langhe, 2017 .....	14/54
<i>Translucent garnet, black cherry, coffee</i>	
Frappato+, Terre di Giunara, Sicily, 2016 .....	13/50
<i>Medium body, figs, balanced</i>	
Nero d'Avola, Marabino, Sicily, 2015 .....	13/50
<i>Plum, beautiful acidity, salinity, herbs</i>	
Corvinone, Capitel Nicalò, Valpolicella, 2017 .....	13/50
<i>Medium body, leather, black fruit, medium+ acidity</i>	
Sangiovese, Paterna, Toscana, 2019 .....	16/62
<i>Dry with medium tannins, tart fruit, uncomplicated</i>	
Lagrein, Colterenzio, Alto Adige, 2019 .....	13/50
<i>Ripe, dark chocolate, long finish</i>	
"Super Tuscan", Il Carraio, Tuscany, 2016 .....	12/44
<i>Leather, dark fruits, tannic</i>	
Barbera, Dante Rivetti, Barbera d'Alba, 2012 .....	16/62
<i>Elegant ruby hue, sticky tannins, black currant, balanced</i>	
Teroldego, Zeni, 2016.....	14/54
<i>Soft tannins, raspberry, plum, earthy</i>	
Primitivo, Amastuola, Pugila, 2015 .....	98
<i>Dark ruby hue, ripe prunes, bold &amp; rich, spiced finish</i>	
Pugnitello, LaSelva, Toscano, 2013 .....	105
<i>Dry &amp; bold, cherry, balsamic, pairs well with hearty pasta</i>	

## ORGANIC

### 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  
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.