

BELLINA

KITCHEN ◊ WINE BAR ◊ MARKET ◊ CLASSES

WINE BAR MENU

ANTIPASTI

PLATES TO SHARE

VE PANE E OLIVE / House baked schiacciata bread, marinated olives — 7.

V PINZIMONIO / Crudit , anchovy parmesan aioli, schiacciata — 10.

V FINOCCHIO SALAD / Local greens, shaved fennel, croutons, ricotta salata, balsamic vinaigrette — 8.

G, V RUCOLA / Tucker Farms arugula, gala apples, hazelnuts, parmigiano, champagne vinaigrette — 9.

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, bacon, farm egg, parmigiano reggiano. 15

RAG  / Fresh pappardelle pasta, hearty slow-cooked beef and pork sauce, parmigiano reggiano. 15

V POMODORO / Bucatini pasta, San Marzano tomato sauce, basil, stracciatella, evoo. 14

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

V TAGLIATELLE / Radio Roasters espresso tagliatelle, shiitake mushrooms, kale, parmigiano reggiano 15

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

GEORGIA SHRIMP / Green onion tagliatelle, tarragon, lemon, chives, pickled shallots, gremolada 19

RAPINI / Orecchiette, Riverview Farms pork, broccoli rabe, parmigiano reggiano. 18

V TORTELLONI / Butternut squash, chanetrelle, garlic sauce, shaved pecorino 18

SUBSTITUTE ANY SAUCE WITH GLUTEN FREE PASTA 2.

SECONDI

MILANESE / Springer Mountain chicken cutlet, arugula, fennel, capers, tomato butter. 21

G SHORT RIB / Brasstown beef short rib, charred onion, garlic confit, fingerling potatoes, taleggio 23

G PESCE / Enchanted spring trout, kale, shiitake, romanesco, radicchio, celery root puree 19

PANINO

POLLO — 12

Ciabatta, Springer Mountain 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, arugula, mayo

THE ITALIAN — 13 *

Schiacciata, mortadella, pickled banana peppers,
castelvantrano olives, arugula, tomme, mayo

*CONTAINS NUTS

V FUNGHI — 14

Toasted schiacciata, herbed ricotta, roasted red bell
pepper, portabella

SIDES

V, G PATATE AL FORNO — 6

Roasted fingerling potatoes, garlic,
rosemary, parmigiano reggiano

G POLENTA — 8

Creamy polenta,
meat ragu, parmigiano reggiano

V, G SIDE SALAD — 4

Mixed greens

VE, G MARINATED ARTICHOKEs — 7

Artichokes, fresh herbs, evoo

ZUPPA

V Butternut Squash,
pumpkin seeds, brown butter — 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 **VE** VEGAN **G** GLUTEN FREE

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, Pizzalato Fields, Veneto, NV 12/55
Festive, bright, pretty
- Ribolla Gialla, Peneca, Goriska Brda, 2015 12/55
Ocean air, tropical, refreshing
- Brachetto, Demarie, Piemonte, NV 11/50
Strawberries, ripe fruits, bright
- Moscato d'Asti, Tintero, Piemonte, 2017 12/55
Effervescent, honey, fresh
- Lambrusco, Vecchia Modena, Emilia Romagna, 2016 10/45
Red fruit, fine bubbles, and lively
- Lambrusco, Denny Bini, Emilia Romagna, NV 13/60
Dry, notes of berry and violet
- Sangiovese, La Selva, Tuscany, NV 15/70
Dry, crisp, classic

BIANCO — WHITE

- Verdicchio, Pievalta, Marche, 2014 13/48
Crisp, green and flinty
- Malvasia, Roma, Lazio, 2016 12/44
Gentle and clean, honeysuckle
- Trebbiano, Tiberio, Abruzzo, 2016 13/48
Bright acidity, apricot, grapefruit
- Arneis, Angelo Negro, Piedmont, 2018 13/48
Unfiltered, peach, apple, minerality
- Cortese, Villa Sparina, Gavi DOCG, 2017 14/52
Stone fruit, salinity, heft
- Grechetto, Barberani, Umbria, 2015 14/52
Round, elegant, clean
- Vermentino, Cardedu, Sardegna, 2017 16/60
SEA SALT, CEDAR, TOUCH OF FRUIT

ROSATO — ROSÉ

- Barbera, Villa Sparina, Piemonte, 2018 13/48
Bright, citrus and melon
- Aglianico, Cantino Amastuola, Puglia, 2017 11/40
Cherry, dry, aromatic herbs
- Sangiovese+, Castello di Bossi, Tuscany, 2018 13/48
Provencese, tart berries and apple

COCKTAILS

- MODERN WOMAN 13
Hibiscus liqueur, amaro, gin, grapefruit, tonic
- ALL THAT JAZZ 13
Apple-infused overproof whiskey, amaretto, lemon grated nutmeg
- THE SHINING 13
Turmeric-infused vodka, ginger liqueur, lime, absinthe
- THE SUN ALSO RISES. 13
Aperol, mezcal, acid-adjusted orange juice, prosecco
- ALWAYS SUNNY 13
Solera rum, overproof rum, amaro, green chartreuse, pineapple
- WITCHCRAFT 14
Guild gin, Strega, sweet vermouth, coffee liqueur
- SEERSUCKER 13
Brown butter bourbon, rye, black walnut liqueur, amaro

HOUSE SODAS

— 4 EA. —

GRAPEFRUIT - BASIL

LEMON HONEY THYME

MACERATO — ORANGE

- Zibibbo+, Occhipinti, 'SP68', Sicily, 2017 20/76
Delightful acidity, peaches, herbs
- Arneis, Demarie, Piemonte, 2015 21/80
Toasted nuts, ripe peach, chamomile
- Pinot Grigio, Gonc, Slovenia, 2017 22/84
TANNIC, WHITE CHERRY, OXIDIZED

ROSSO — RED

- Monica, Cardedu, Sardegna, 2017 13/48
Light, earthy, surprisingly complex
- Alicante, Ampelia, UnLitro, Tuscany, 2016 17/80
Medium bodied, bright fruit
- Barbera, Fr. Antonio & Raimondo, Piemonte, 2017 14/52
Fruit, fresh, and velvety
- Sangiovese+, Casina, Tuscany, 2016 13/48
Bing cherries, plum, spice
- Frappato+, Terre di Giumara, Sicily, 2016 13/48
Medium body, figs, bright acidity, balanced
- Aglianico, Vicus, Campania, 2014 14/52
Currant, anise, structured
- Nero d'Avola, Marabino, Sicily, 2015 15/56
Cooked fruit, cocoa, rustic
- Nerello Mascalese, Etna Rosso Terre Nere, Sicily, 2017 21/80
Intense, smoky, gripping
- "Super Tuscan", Il Carraio, Tuscany, 2016 15/56
Leather, dark fruits, tannic
- Negroamaro, Copertino, Puglia, 2010 13/48
Robust, dried red fruit, savory
- Lagrein, Colterenzio, Alto Adige, 2018 14/52
Ripe, dark chocolate, long finish
- Chianti Classico, San Felice, Tuscany, 2015 96
Oak-driven spice, tobacco, firm and elegant

B I R R A

LOCAL — CANS

- Three Taverns, Prince of Pilsen, Pilsner 6
- Creature Comforts, Classic City, Lager 7
- Creature Comforts, Tropicalia, IPA 7
- Scofflaw, Dirty Beaches, Tropical Wheat 7
- Three Taverns, Rapturous, Raspberry Sour 7
- Arches, Queen's Weiss, Hefeweizen 7
- Walkers Station Stout 7

IMPORTED

- Peroni, Lager 7
- San Gabriel, Ambra Rossa, Chicory Ale, 330mL 16

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

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