

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, Pearson peaches, hazelnuts, parmigiano, champagne vinaigrette— 9.

V BURRATA / Maple Brook burrata, Geezers Garden tomato, basil, croutons, shallots, sherry vinaigrette — 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, Fatback Farms Project bacon, farm egg, parmigiano reggiano. 15

SMOKED RAVIOLI / Chanterelle mushrooms, fresh corn, Tucker Farm leeks 19

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

V PESTO / Basil lumache, basil pesto, pistachio, cherry tomato, parmigiano reggiano. 13

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

GEORGIA SHRIMP / Foraged ramp tagliatelle, tarragon, lemon, chives, gremolada 19

SUBSTITUTE ANY SAUCE WITH GLUTEN FREE PASTA 2.

SECONDI

MILANESE / Parmigiano crusted chicken cutlet, arugula, tomato, capers, parmigiano reggiano. 21

G SHORT RIB / Brasstown beef short rib, braised greens, Geezer's Garden squash, jus. 23

G PESCE / ES trout, chanterelle mushrooms, butterbeans, Tucker Farm leeks 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, banana peppers, mayo

V CAPRESE — 12

Schiacciata, heirloom tomatoes, basil,
fresh mozzarella, evoo, balsamic

MORTADELLA — 13 **

Schiacciata, pickled banana peppers, castleveltrano
olives, Tucker Farm arugula, mayo

** contains nuts

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

summer squash, parmigiano reggiano,
basil oil, schiaccata — 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 V VEGAN G GLUTEN FREE

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, Pizzalato Fields, Veneto, NV	12/55
<i>Festive, bright, pretty</i>	
Brachetto, Demarie, 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, Vecchia Modena, Emilia Romagna, 2016	10/45
<i>Red fruit, fine bubbles, and lively</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	13/50
<i>Crisp, green and flinty</i>	
Pecorino, Umani Ronchi, Marche, 2016	12/46
<i>Vibrant, white flowers, citrus</i>	
Grillo, Tamí, Sicily, 2015	13/50
<i>Tropical fruits with great acid</i>	
Malvasia, Roma, Lazio, 2016	12/46
<i>Gentle and clean, honeysuckle</i>	
Pignoletto+, Orsi, Emilia Romagna, NV	15/55
<i>Bright acidic, apricot, saline</i>	
Carricante, Valenti, "Enrico IV", Sicily, 2016	14/52
<i>White pepper, spring flowers, round</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>	
Nosiola, Foradori, Alto Adige, 2016	135
<i>Herbs, mineral, full bodied</i>	

ROSATO — ROSÉ

NegroAmaro+, Rosa del Golfo, Marche 2017	12/44
<i>Bright, citrus and strawberry</i>	
Monica+, Chiaro di Stelle, Sardegna, 2017	12/44
<i>Cherries, bright, and saline</i>	
Fortana, Mirco Mariotti, Emilia Romagna, NV	15/55
<i>Berries, sparkling with minerality, pleasantly funky</i>	

MACERATO — ORANGE

Inzolia+, COS, "Rami", Sicily, 2014	19/74
<i>Apricot, cider, delicate</i>	
Arneis, Demarie, Piemonte, 2015	21/80
<i>Toasted nuts, ripe peach, chamomile</i>	
Malvasia+, Colombaia, Tuscany, 2016	22/84
<i>Round, pleasantly savory, soft tannins</i>	
Ribolla Gialla, La Castellada, Venzia 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>	
Chardonnay+, Aci Urbajs, Slovenia, 2009	30/110
<i>Fruity with mineral notes and superb acidity</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>	
Rossese, Danila Piasano, Liguria, 2016	18/68
<i>Light body, currant, black pepper</i>	
Alicante, Ampelia, UnLitro, Tuscany 2016	13/60
<i>Medium bodied, bright fruit</i>	
Frappato, COS, Sicily, 2016	18/68
<i>Red berries, velvety, and fresh</i>	
Sangiovese, Morellino di Scansano, Tuscany, 2016	13/48
<i>Red berries, velvety, and fresh</i>	
Piedirosso, I Pentri, Campagna, 2012	16/60
<i>Plum, cherry, and tobacco</i>	
Negroamaro, Perrini, Puglia, 2016	13/50
<i>Bright, strawberry, plum</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>	
Nerello Mascalese, Etna Rosso "Pistus", Sicily, 2016	22/84
<i>Intense, smoky, tannic</i>	
Primativo, Monacello, Basilicata, 2013	20/78
<i>Rich plum, structured, ripe fruit</i>	
Sangiovese, Il Picchio, Brunello di Montalcino, 2010	140
<i>Rich, velvety and voluptuous</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

DUDE LOOKS LIKE A LADY	11
<i>Georgia strawberries, amaro di angostura, bitter, bubbles</i>	
ANDIAMO	11
<i>Georgia peach, meletti, bubbles</i>	
MARTINI DI CORTE	11
<i>Gin, bergamot liquor, vermouth</i>	
BLACKBEARD'S DELIGHT	11
<i>Rum, citrus, amaro</i>	
HOOTIE HOO	11
<i>Gin, chicory root liquor, china china, lime</i>	
COLD BYRRH	11
<i>Scotch, lemon, honey, emergency drinking beer</i>	
LA PETITE MORT	11
<i>Foro amaro, caffè moka, cognac</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, Berliner Weisse	7
Creature Comforts, Tropicalia, IPA	7
Seasonal Rotating Beer, Ask us!	7

ACROSS THE SEAS

Baladin, Wayan, Saison, 330ml	19
San Gabriel, Birra Bionda, Blonde Ale, 330ml	16