

BELLINA

KITCHEN ◇ WINE BAR ◇ MARKET ◇ CLASSES

WINE BAR MENU

ANTIPASTI

PLATES TO SHARE

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

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, strawberries, hazelnuts, parmigiano, champagne vinaigrette — 9.

G BURRATA / Maple Brook burrata, english peas, crispy prosciutto, pea shoots — 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, FPP bacon, farm egg, parmigiano reggiano. 15

V SMOKED RAVIOLI / Geezers garden oyster mushrooms, English peas, green garlic. 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 TAGLIATELLE / East Pole espresso tagliatelle, shiitake mushrooms, kale, parmigiano reggiano. 15

PISELLI E PROSCIUTTO / Lumache pasta, english peas, Riverview Farms ham, parmigiano reggiano. 15

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

GEORGIA SHRIMP / Green onion tagliatelle, tarragon, lemon, chives, 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, celery root, romanesco, roasted mushrooms. 23

G PESCE / Enchanted Springs trout, oyster mushrooms, asparagus, potatoes, 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, calabrian peppers, mayo

V CAVOLFIORRE — 12

Schiacciata, roasted cauliflower, sundried tomato,
artisanal cheese, shallots

THE ITALIAN — 13 *

Schiacciata, mortadella, pickled banana peppers,
castleveltrano olives, arugula, tomme, 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

Spring garlic, croutons,
fresh herb EVOO — 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

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, Albone, Emilia Romagna, NV	13/60
<i>Dry, notes of berry and violet</i>	
Sangiovese, La Selva, Tuscany, NV	15/70
<i>Off-dry, red fruit, fun!</i>	
Bombino Bianco+, Ribela, Lazio, 2017	20/95
<i>Yeasty, funky, pet nat</i>	
Sangiovese, Il Borro, Tuscany, 2011	110
<i>Rich, dry, yeasty</i>	
Movia, Puro, Rose, Slovenia, 2006	85
<i>Sexy, luscious, crisp—a real show stopper</i>	

BIANCO — WHITE

Verdicchio, Andrea Felici, Marche, 2014	13/50
<i>Crisp, green and flinty</i>	
Pecorino, Simone Capecci, Marche, 2016	13/50
<i>Acid-driven, wet rocks, persistent</i>	
Grillo+, Elios, Sicily, 2016	16/60
<i>Green apple, medium body, floral</i>	
Malvasia, Roma, Lazio, 2016	12/46
<i>Gentle and clean, honeysuckle</i>	
Trebbiano, Tiberio, Abruzzo, 2016	13/50
<i>Bright acidity, apricot, grapefruit</i>	
Carricante, Valenti, "Enrico IV", Sicily, 2016	14/52
<i>White pepper, spring flowers, round</i>	
Cortese, Castello di Tassarolo, Piemonte, 2014	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>	

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.

COCKTAILS

THE FAVOURITE	12
<i>Braulio, ginger, grapefruit, vermouth</i>	
GANGSTER DAIQUIRI #2	12
<i>Rum, pineapple, Amaro di Angostura, lime</i>	
IN BLOOM	13
<i>Chamomile gin, red vermouth, cherry aperitivo, bitters</i>	
SUPER ROCKY MARCIANO	12
<i>Cocchi Torino, amaro, lime, basil</i>	
PRONTO	12
<i>Tequila, mezcal, fennel liqueur, grapefruit</i>	
SEERSUCKER	13
<i>Brown butter bourbon, walnut liqueur, amaro</i>	
MY FAIR LADY	13
<i>Peppercorn-infused vodka, lemon, green chartreuse, lime</i>	
OH, YOU PRETTY THING!	13
<i>Gin, quinquina, bergamot, botanicals, lemon</i>	

ROSATO — ROSÉ

NegroAmaro+, Rosa del Golfo, Marche, 2017	12/44
<i>Bright, citrus and strawberry</i>	
Aglianico, Cantino Amastuola, Puglia, 2017	11/40
<i>Cherry, dry, aromatic herbs</i>	
Fortana, Mirco Mariotti, Emilia Romagna, NV	15/55
<i>Berries, sparkling with minerality, pleasantly funky</i>	

MACERATO — ORANGE

Inzolia+, COS, "Rami", Sicily, 2015	19/74
<i>Apricot, cider, delicate</i>	
Zibibbo+, Occhipinti, 'SP68', Sicily, 2017	20/76
<i>Delightful acidity, peaches, herbs</i>	
Malvasia+, Bianco del Ceppaiolo, Umbria, 2015	16/60
<i>Fresh, intriguing, well rounded</i>	
Trebbiano+, Le Ragnaie, Tuscany, NV	18/72
<i>Round, nutty, baked pear</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>	
Trebbiano, Coenobium 'Ruscum', Lazio, 2016	25/96
<i>Stone fruit, rich, balanced</i>	
Chardonnay+, Radikon, Oslavia, 2009	25/48
<i>Complex, mineral, tannic</i>	
Chardonnay+, Aci Urbajs, Slovenia, 2009	30/110
<i>Fruity with mineral notes and superb acidity</i>	

ROSSO — RED

Primitivo, Tenuta Macchiarola, 'Bizona', Puglia, 2016	16/60
<i>So Fresh!, light body, fragrant</i>	
Schiava, Castelfeder, Alto-Adige, 2017	13/48
<i>Light body, fruit forward, pleasant</i>	
Sangiovese, Tenuta le Calcinaie, Tuscany, 2017	14/54
<i>Bing cherry, super ripe fruit, supple tannins</i>	
Negroamaro, Calcarius, Puglia, 2018	13/60
<i>Bright, strawberry, plum</i>	
Barbera, Albino Rocca, Piemonte, 2017	14/54
<i>Fruit, fresh, and velvety</i>	
Frappato+, Terre di Giunara, Sicily, 2016	13/50
<i>Figs, bright acidity, balanced</i>	
Nero d'Avola, Marabino, Sicily, 2015	15/58
<i>Cooked fruit, cocoa, rustic</i>	
Aglianico, Teodosio, Basilicata, 2014	14/54
<i>Bold, fruit forward, juicy</i>	
Nerello Mascalese, Etna Rosso "Pistus", Sicily, 2016	22/84
<i>Intense, smoky, gripping</i>	
"Super Tuscan", Il Carraio, Tuscany, 2016	15/55
<i>Leather, dark fruits, tannic</i>	
Frappato, Lamoresca, Sicily, 2017	80
<i>Luscious & gorgeous, herbaceous, fresh fruit</i>	
Barbera, Cascina delle Rose, Piemonte, 2013	72
<i>Cassis, tobacco, harmonious</i>	

BIRRA

LOCAL

Three Taverns, Prince of Pilsen, Pilsner	6
Pretoria, Golden Ale B	7
Orpheus, Serpent Bite, Sour	7
Creature Comforts, Athena, Berliner Weisse	7
Creature Comforts, Tropicalia, IPA	7
Gate City Brewing Co, Copperhead, Amber Ale	7

IMPORTED

Baladin, Wayan, Saison, 330ml	19
Peroni, Lager,	7
San Gabriel, Ambra Rossa, Chicory Ale, 330ml	16