

BELLINA

KITCHEN ✧ MARKET ✧ BAR ✧ CLUB

CATERING MENU

Each platter or board serves 6-8 guests

ANTIPASTI

- VE PANE E OLIVE** / House baked schiacciata bread, marinated olives — 22.
- V GARLIC SCHIACCIATA** / House baked schiacciata bread, garlic butter — 18.
- V CANNELLINI** / Cannellini beans hummus, Woodlands gardens crudité — 28.
- MISTO BOARD** / Local and Italian charcuterie & cheese board — 48.
- G, V ANTIPASTI BOARD** / Seasonal vegetables board — 32.
- POLPETTE AL SUGO** / Fontina cheese meatballs, San Marzano tomato sauce, schiacciata bread (12 balls) — 42.
- V FINOCCHIO SALAD** / Local greens, shaved fennel, croutons, ricotta salata, seasonal dressing — 38.
- POLLO SALAD** / Italian chicken salad, arugula, extra virgin olive oil — 42.
- V CAPRESE SALAD** / Fresh mozzarella, San Marzano tomato jam (fresh tomatoes in season), arugula — 42.

PASTA

- RAGÙ** / Fresh pappardelle pasta, hearty slow-cooked beef and pork sauce, parmigiano reggiano — 48.
- V POMODORO** / Short pasta, San Marzano tomato sauce, parmigiano reggiano — 38.
- V PESTO** / Short pasta, spinach-arugula pesto, Maple Brook ricotta, gremolada — 42.
- AMATRIGIANA** / Short pasta, spicy San Marzano tomato sauce, smoked pork belly, parmigiano — 42.
- LASAGNA** / Fresh pasta, hearty slow-cooked beef and pork sauce, béchamel, parmigiano reggiano — 58.
- SUBSTITUTE ANY SAUCE WITH GLUTEN FREE PASTA — 14.

PANINO

Bite-size panino, served on our house made bread \$5 each, minimum order of 12 units

- POLLO** / Ciabatta, Italian chicken salad, arugula, house - made mayo
- PROSCIUTTO COTTO** / Schiacciata, Spotted Trotter ham, pecorino Toscano, greens, house - made mayo
- V CAPRESE** / Schiacciata, San Marzano tomato jam (fresh tomatoes in season), fresh mozzarella, arugula

SECONDI AND SIDES

- G, V POLLO PICCANTE** / Oven roasted chicken, Spicy San Marzano and Calabrian peppers sauce
(12 pieces, 48 hour's notice required) — xx.
- G, V PATATE AL FORNO** / Roasted fingerling potatoes, garlic, parmigiano reggiano, rosemary — 21.
- G POLENTA** / Creamy Anson Mills polenta, meat ragu, parmigiano reggiano — 28.

CHOCOLATE HAZELNUT CAKE / Hazelnut buttercream — 7

Desserts

- G PANNA COTTA** / Tahitian vanilla bean, strawberry-black pepper conserva, pistachio — 8
- TIRAMISU PLATTER / Mascarpone cream, espresso soaked Italian cookies — 42

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