

BELLINA

KITCHEN ◊ WINE BAR ◊ MARKET ◊ CLASSES

ANTIPASTI

VE PANE E OLIVE / House baked schiacciata bread, marinated olives — 8.

MISTO BOARD / Local and Italian charcuterie & cheese board — 19.

V CAPRESE / Burrata, heirloom tomato, basil, balsamic — 14.

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

G, V RUCOLA / Tucker Farms arugula, Pearson Farm peaches, 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

GREEN GARLIC TORTELLI / Heirloom corn, smoked bacon, shitake mushroom, chive 18

GA SHRIMP / Gemelli, local cherry tomato, basil, parmigiano reggiano, evoo 17

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

SUBSTITUTE WITH GLUTEN FREE PASTA 2.

PANINO

POLLO — 13.

Ciabatta, Springer Mountain chicken salad, arugula, house - made mayo

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.

Arugula, local cherry tomato, balsamic vin, parmigiano

VE, G MARINATED ARTICHOKES — 6.

Artichokes, fresh herbs, evoo

V, G POLENTA — 6.

Creamy polenta, parmigiano reggiano

MILANESE / Springer Mountain chicken cutlet, arugula, fennel, capers, tomato butter 22

DESSERTS

TIRAMISÙ — 6

Mascarpone cream, espresso soaked Italian cookies

PANNA COTTA — 6

Vanilla bean, lemon curd, mascarpone, brown butter crisps

CHOCOLATE TRUFFLES — 6

65% Chocolate, Piedmonte hazelnuts

CANNOLI — 2.5

Ricotta filling, dark chocolate

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, Zingara, Prosecco di Treviso, NV10/40
Crisp, peach, refreshing with a mineral finish
- Moscato, Tintero Elvio, Moscato d'Asti, 201712/46
Effervescent, residual sugar, surprisingly smooth
- Lambrusco, Vecchia Modena, Emilia Romagna, 201612/46
Rose hue, red fruits, tart & bubbly
- Lambrusco, Denny Bini, Emilia Romagna, NV13/50
Deep purple, concord grape, dry with a tiny bit of acid
- Sangiovese, La Selva, Tuscany, NV15/58
Bone dry, rose gold, super bubbly

BIANCO — WHITE

- Verdicchio, Pievalta, Marche, 201413/50
Crisp, green and flinty
- Trebbiano, Tiberio, Abruzzo, 201614/54
Bright acidic, apricot, grapefruit
- Cortese, Giordano Lombardo, Gavi, 201814/54
Apricot, honeysuckle, zippy
- Arneis, Angelo Negro, Piedmont, 201813/50
Unfiltered, peach, apple, minerality
- Vernaccia, Mormoraia, San Gimignano, 201515/58
Melon rind, pear, tart edge, lengthy finish
- Friulano, Sant'Elena, Friuli, 201514/54
Lemon curd, full-bodied, oak
- Grechetto, Barberani, Umbria, 201514/54
Round, elegant, clean
- Vermentino, Cardedu, Sardegna, 201715/58
Sea salt, slate, cedar, so good!
- Glera, Tajad Brut, Conegliano-Valdobbiadene, 201816/62
Gentle effervescence, tart apple, soft on the palate

ROSATO — ROSÉ

- Aglicanico, Cantino Amastuola, Puglia, 201711/42
Dry, cherry, aromatic herbs
- Pinot Grigio, Scarbolo, Friuli-Venezia Giulia, 201713/50
Juicy, honey, touch of melon, full smooth body
- Aglianico, Il Rogito, Basilicata, 201616/60
Wild berries, dark in color, dry, long finish

COCKTAILS

- SEERSUCKER14
Brown Butter Bourbon, Rye, Black Walnut Liqueur, Amaro
- MODERN WOMAN14
Hibiscus Liqueur, Gin, Amaro, Grapefruit, Tonic
- ALWAYS SUNNY14
Solera Rum, Overproof Rum, Amaro, Green chartreuse, Pineapple
- APEROL SPRITZ13
Aperol, Prosecco, Orange
- NEGRONI13
Gin, Campari, Sweet Vermouth
- WHITE SANGRIA13
Vermentino, aged white rum, passion fruit, apple, pear, orange

SAN PELLEGRINO HOUSE SODAS

- 2 EA -

ARANCIATA
LIMONATA

MACERATO — ORANGE

- Arneis, Demarie, Piemonte, 201521/80
Toasted nuts, ripe peach, chamomile
- Greco, Tenuta Russo Bruno, Greco di Tufo, 201421/80
Tropical fruits, sea salt, soft acidity

ROSSO — RED

- Sangiovese, Casamatta, Toscana, 201810/40
Medium body, plum, very smooth
- Pinot Noir, "Minö", Trentino-Alto Adige, 201713/50
Light body, unfiltered, overripe blackberries
- Primitivo, Calx, Puglia, 201813/50
Ruby, bramble, sage, delicious!
- Barbera, Fr. Antonio & Raimondo, Piemonte, 201713/50
Very smooth, plum, nice tannins with a light grip
- Merlot+, Il Volano, Tuscany, 201715/55
Red cherry, earthy, anise, short smooth finish
- Frappato+, Terre di Giunara, Sicily, 201613/50
Medium body, figs, balanced
- Nero d'Avola, Marabino, Sicily, 201516/62
Plum, beautiful acidity, salinity, herbs
- Cannonau, Sa Mola, Sardegna, 201418/68
Black olives, earthy, spicy
- Corvina+, Flavs, Rosso Veneto, 201614/54
Plush, dark chocolate, grippy
- Cabernet Franc, Tenuta Macan, Friuli, 201813/50
Floral & fruity, jammy as it opens, elegant & silky
- "Super Tuscan", Il Carraio, Tuscany, 201615/55
Leather, dark fruits, tannic
- Lagrein, Colterenzio, Alto Adige, 201813/50
Ripe, dark chocolate, long finish
- Sangiovese, Gallule, Chianti Classico Riserva, 2016200
Full body, ripe fruit, clean, elegant with a bite

B I R R A

LOCAL — CANS

- Three Taverns, Prince of Pilsen, Pilsner7
- Three Taverns, Rapturous, Raspberry Sour7
- Three Taverns, Ukiyo, Lager7
- Three Taverns, A night on Ponce, IPA7
- Scofflaw, Dirty Beaches, Tropical Wheat7
- Pretoria Fields, Walkers Station, Stout4
- Three Taverns, Lord grey, Earl Grey Sour7
- Arches, Queen's Weiss, Hefeweizen7

IMPORTED

- Peroni, Lager7

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.