

BELLINA

KITCHEN ◇ WINE ◇ MARKET ◇ CLASSES

ANTIPASTI

V PANE E OLIVE / house baked schiacciata, marinated olives — 8.

MISTO BOARD / local and Italian charcuterie & cheese board — 24.

G, V BURRATA / siano burrata, arugula, strawberries, black pepper, vin cotto — 16.

POLPETTE AL SUGO / house made meatballs, san marzano tomato sauce, schiacciata — 18.

G, V INSALATA / mixed greens, apples, pecan, gorgonzola dolce, balsamic vinaigrette — 14.

CAESAR / romaine, croutons, parmigiano, black pepper — 14.

PASTA

RAGÙ / pappardelle, hearty slow-cooked beef and pork sauce, parmigiano reggiano 19

CARBONARA / bucatini, farm egg, english peas, smoked bacon, 30 day pecorino 19

V RAVIOLI / green garlic, mushroom, ricotta, gorgonzola fonduta 21

V POMODORO / spaghetti, san marzano tomato sauce, basil, stracciatella, evoo 17

V LASAGNE / eggplant, pomodoro, basil, mozzarella, parmigiano reggiano 19

POLPO / squid ink rigatoni, san marzano tomatoes, braised octopus, n' duja, basil 22

GA SHRIMP / green garlic tagliatelle, lemon, herb, parmesan, breadcrumbs 22

MILANESE / springer mountain chicken cutlet, arugula, radish, capers, tomato butter 26

PANINO

PROSCIUTTO — 15.

schiacciata, prosciutto, mozzarella, watercress

SALSICCIA — 16.

ciabatta, house-made Italian sausage, agrodolce onion, arugula, mayo

THE ITALIAN* — 14.

mortadella, asiago, olive, dijon, arugula,

* CONTAINS NUTS

SIDES

V, G PATATE AL FORNO — 8.

roasted fingerling potatoes, garlic, rosemary, parmigiano

V, G SIDE SALAD — 6.

mixed greens, radish, champagne vin, parmigiano

VE, G MARINATED ARTICHOKES — 7.

artichokes, fresh herbs, evoo

V, G POLENTA — 7.

creamy polenta, parmigiano reggiano

DESSERTS

TIRAMISU — 8.

mascarpone cream, espresso soaked Italian cookies

PANNA COTTA* — 8.

vanilla bean, lemon cream, white chocolate, candied pecans

CHOCOLATE CANNOLI — 8.

ricotta filling, dark chocolate

PISTACCHIO CANNOLI — 8.

ricotta filling, pistachio

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

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.

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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

Brut Cava, Mistinguett, Cava, NV	10/45
<i>vivacious, green apple, lemon & lime, honey, light acidity</i>	
Lambrusco Bianco, Lini 910, Emilia-Romagna, NV	13/60
<i>lively bubbles, asian pear, brioche</i>	
Moscato, Tintero Elvio, Moscato d'Asti, 2020	14/65
<i>effervescent, honeysuckle, residual sugar, surprisingly smooth</i>	
Pinot Nero, Timido Vino Spumante, Friuli, 2007	14/65
<i>dry & crisp, delicate, juicy strawberries, fresh herbs</i>	
Lambrusco, Denny Bini, Emilia, NV	15/70
<i>lovely fizz, tart cherry, plum, dry, party wine!</i>	
Prosecco, Alberto Nani, Prosecco NV	14/65
<i>vegan & organic, honey, pear, foamy bubbles, extra dry</i>	
Pet-Nat Arneis, Demarie "Luigi", Piemonte, NV	60
<i>pale copper, soft effervescence, off-beat, yeasty</i>	

BIANCO — WHITE

Garganega, Brigaldara, Soave, 2020	13/60
<i>dry & lean, lemon zest, tart green apple, easy drinking</i>	
Vermentino, San Felice, Maremma Toscana, 2020	12/55
<i>white flowers, grapefruit, pear</i>	
Chardonnay, Cantina La-Vis, Trentino, 2020	14/65
<i>soft yellow, golden apple, pineapple, long tart finish</i>	
Sauvignon Blanc, Kellerei St. Pauls, Alto Adige, 2020	14/65
<i>aromas of elderflower, white grapefruit, fresh & easy to drink</i>	
Arneis, Angelo Negro, Piemonte, 2019	15/70
<i>unfiltered, peach, apple, minerality</i>	
Verdeca, Produttori di Manduria, "Alice," Salento, 2020	14/65
<i>sea salt, ripe grapefruit, lime zest</i>	
Pinot Grigio, Tenuta Maccan, Friuli Grave, 2021	15/70
<i>medium body, lively acidity, stone fruit, mild citrus</i>	
Trebbiano, Cala Civetta, Toscana, 2020	13/60
<i>clean & dry, crisp pear, tuscan wildflowers, lively acidity</i>	
Moscato, Marabino "Muscatedda", Val di Noto, 2019	15/70
<i>full body, floral, honey, peach, soft & dry finish, great salinity</i>	
Falaghina, I Pentri Flora, Campania, 2018	65
<i>full body, cantaloupe, honeydew melon, full body, refreshing</i>	

ROSATO — ROSÉ

Sangiovese+, Frico by Scarpetta, Toscana, 2021	12/55
<i>crisp & clean, white grapefruit, tart cherry</i>	
Sangiovese+, Canaiolo, Rocco di Montegrossi, Toscana, 2021	15/70
<i>medium body, strawberry, peach, citrus, dry</i>	

COCKTAILS

Lagarina Sangria	15
<i>rosé, pisco, watermelon, lemon</i>	
Sip of Sesia	16
<i>tequila, mezcal, strega, cucumber, lime</i>	
Medi Spritz #Blue	15
<i>bluperol, lambrusco bianco, soda</i>	
De Flor Mai Tai*	16
<i>rum, orgeat, amaro cio ciacaro, cherry, lime</i>	
Nitro Negroni	15
<i>gin mare, contratto, vermut de reuss</i>	

MACERATO — ORANGE

Malvasia+, Colliano, Slovenia, 2018	13/60
<i>baked pear, citrus and thyme, almonds on the finish</i>	
Ribolla Gialla, Krasno "Orange", Slovenia, 2018	14/65
<i>copper body, white peach, grapefruit, high acidity</i>	
Moscato, COS "Zibibbo", Terre Siciliane, 2018	135
<i>orange peel, honeysuckle, gardenia, funky</i>	

ROSSO — RED

Nero d'Avola, La Mura, Terre Siciliane, 2019	12/55
<i>full body, bouquet of dark fruits, jam, spice finish, organic</i>	
Sangiovese+, Barberani, "Polago," Umbria, 2019	13/60
<i>medium body, tart fruit, vanilla spice</i>	
Montepulciano, Jasci, Montepulciano d'Abruzzo, 2018	13/60
<i>soft tannins, nice acidity, dark fruit, spice</i>	
Pinot Noir, J. Hofstätter, Alto Adige, 2017	16/75
<i>ruby hue, black currant, raspberry jam, chalky tannin</i>	
Chianti Classico, San Felice, Chianti Classico, 2019	14/65
<i>med+ body, cherry, oak, tart with a spicy finish</i>	
Monica, Cardedu, Sardegna, 2020	15/70
<i>light, earthy, surprisingly complex</i>	
Lagrein, Colterenzio, Alto Adige, 2019	14/65
<i>ripe, dark chocolate, long finish</i>	
Barbera+, Mauro Molina, Langhe, 2017	14/65
<i>vanilla nose, red fruit, wild rose, young tannins, fresh</i>	
Nebbiolo, Cascina Chicco, Langhe, 2020	65
<i>dusty oak, espresso, sour plum, bone dry, good acidity</i>	
Barolo, Cerrati Vigna Cucco, Cerrati, 2011	225
<i>sweet cocoa, rich oak, tart cherry, warm savor</i>	

BEER

Peroni, Lager	8
Stella Artois	8
Night on Ponce, IPA	8
Prince of Pilsen, Pilsner	8

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

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