



# RISTORANTE BELLINO

## DINNER MENU

### ANTIPASTI

#### Caprese con Burrata (GF-VG) \$12

Burrata cheese with  
Cherry tomatoes,  
basil, oregano and EVOO

#### Zuppa di Cozze (GF) \$12

Mussels in a tomato  
and white wine sauce and fresh parsley

#### Polpettine all'Arrabbiata \$11

Mini meatballs in a lightly  
spicy red sauce, topped with parmesan  
and basil

#### Bruschetta con Pomodoro \$9

Garlic toasted bread topped  
with melted mozzarella and seasoned tomatoes  
(Add shrimp and broccoli \$5)

#### Formaggio Fuso (VG) \$12

Francesco's fondu with  
mozzarella, gorgonzola and smoked gouda,  
topped with toasted almonds and parsley

#### Affettati Misti \$15

Selected artisan Italian cheeses and  
cured meats served with marinated  
Castelvetrano green olives

#### Calamari al Sugo \$12

Breaded calamari rings served with  
arrabiata sauce and aioli

### INSALATE

#### Cesare \$8

Fresh Romain lettuce with  
homemade croutons and Cesar dressing

#### Capricciosa (VG) \$11

Mixed greens with garlic, tomatoes,  
gorgonzola, mozzarella, capers, black olives  
(Add Chicken \$5)

#### Caprino e Noci (VG) \$12

Mixed greens with warm goat cheese,  
apples, pecans and honey dressing

#### Spinaci (V) \$12

Fresh Spinach tossed with  
homemade balsamic vinaigrette,  
carrots, cherry tomatoes, walnuts and raisins  
(Add Shrimp \$6)

#### Pesce \$18

Choice of Seared Tuna steak  
or Crispy Salmon filet,  
over fresh greens, basil pesto

All full Dinner entrees served  
with choice of organic salad with  
choice of dressing, (balsamic  
vinaigrette, gorgonzola vinaigrette  
or cesar), or a cup of our  
homemade soup of the day.  
Add extra salad or soup \$4

**GF = Gluten Free**

**V = Vegan**

**VG = Vegetarian**

**EVOO = extra virgin olive oil**

Gluten free pasta available upon  
request, please notify server of any  
food allergies or sensitivities

Available for catering, office events and  
private parties  
361-814-8998  
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## PASTA

### Capellini con Aglio e Olio (VG) \$11

Angel hair pasta with garlic, E.v.o.o., touch of red pepper, topped with parmesan.  
(Add Capers and Anchovies \$6)

### Carbonara \$16

Spaghetti with bacon, eggs, pecorino cheese and black pepper

### Penne alla Marinara (VG) \$13

Marinara sauce over penne pasta topped with parmesan cheese  
(Add eggplant and salted ricotta "Norma" \$6)

### Spaghetti alla Bolognese \$18

Pork and beef "Ragout" sauce over spaghetti topped with parmesan cheese

### Fettuccine di Mare \$23

Fettuccine pasta in a light tomato, parsley and basil sauce with mussels, clams and shrimp

### Penne Verdi (VG). \$16

Penne pasta with basil pesto, broccoli, green beans, cauliflower and cherry tomatoes  
Add shrimp \$6 Chicken 5

### Ravioli al Pistacchio (VG) \$23

Cheese ravioli in a light cream sauce with shallots and pistachio nuts with a touch of nutmeg and black pepper

### Lasagna \$19

Nonna's homemade beef and pork lasagna served with a side of sautéed green beans  
(Ask your server about vegetable lasagna option)

### Francesco \$16

Bellino's version of the Alfredo sauce with gorgonzola over fettuccine pasta  
(Add shrimp \$6 Chicken \$5)

### Piatto Vegano (V) \$14

Seasonal veggies with fennel pollen and almonds tossed in EVOO, garlic and tomatoes

## MAIN COURSES

### Vitello al Mascarpone \$24

Panko and egg breaded veal in a mascarpone cream and gorgonzola sauce with walnuts served with fettuccine

### Pesce alle Olive \$24

Catch of the day in a basil and tomato sauce with kalamata olives and capers served with angel-hair pasta  
(Price subject to change based on Market cost)

### Polpette di Mamma Lina \$19

"Mamma Lina's" meatballs in a tomato cream sauce served with spaghetti

### Parmigiana di Melanzane (VG) \$19

Traditional eggplant casserole with tomatoes, basil, mozzarella and parmesan served with side of spaghetti marinara

### Bistecca al Marsala \$25

Grilled New York Strip topped with portobella mushrooms in a marsala sauce and served with side of fettuccine and basil pesto

### Caciucco (GF) \$25

Italian bouillabaisse with fish, mussels, clams and shrimp in a tomato, parsley and basil sauce

### Parmigiana \$21-\$24

Lightly breaded Chicken or Veal filet in a marinara sauce, mozzarella and parmesan au gratin served with spaghetti

### Piccata \$21-\$24

Chicken or Veal in a lemon and wine caper sauce served with side of spaghetti marinara

For parties of 5 or more there may be an 18% gratuity added. Split entrees \$3  
Please, No Separate Checks

We proudly prepare each meal by the order, your kind patience is appreciated

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of a food borne illness