

THE BELVEDERE CLUB



WINES BY THE GLASS & COCKTAILS

WHITE

SAUVIGNON BLANC
Biscaye Baie, Cotes de Gascogne, France ... 15
VERMENTINO
San Felice, Toscana ... 15
ROSE'
La Vielle Ferme, France ... 14

ALBARINO
Licia, Spain ... 16
PINOT GRIGIO
San Guido al Castello, Venetie ... 15
PROSECCO
La Marca Italian sparkling ... 14

CHARDONNAY
Castoro Cellars, Paso Robles ... 15
GAVI DI GAVI
Enrico Serafino, Piedmont ... 16
RIESLING
Clean Slate, Germany ... 14

RED

PRIMITIVO
Amoroso, Puglia, Italy ... 15
MALBEC
Crios, Argentina ... 15

TUSCAN BLEND
Cantalloro, Avignonesi, Tuscany ... 16
MONTEPULCIANO
Abruzzo, Castorini Cadetto ... 15

PINO NOIR
Underwood, Oregon ... 15
CABERNET SAUVIGNON
Black Station, California ... 15

SPECIALTY COCKTAILS \$17

BELVEDERE SPRITZ
Prosecco, Italicus, Select Aperitivo, Vermouth
BOULEVARDIER
Bulleit Bourbon, Campari, Sweet Vermouth

ITALIAN MARGARITA
Astral Silver tequila, Orange liquor, Aperol,
grapefruit
ESPRESSO MARTINI
Vanilla vodka, Kahlua, Espresso

CLASSIC NEGRONI
Tanqueray Gin, Campari, Sweet Vermouth,
Orange peel
APEROL SPRITZ
Aperol, Prosecco, orange slice

STARTERS

POLENTA & SAUSAGE
Gorgonzola filled polenta cake, sweet sausage & porcini mushroom meat
sauce, baked with fontina cheese & parmigiano ... 21

BURRATA & PROSCIUTTO
Mozzarella with Creamy Center, Prosciutto de Parma, tomato & basil ... 21

WHITE TRUFFLE MEATBALLS
Fresh ground veal, fontina cheese, parmigiano, cream of white truffles & wild
mushrooms ... 22

TRIPPA FIORENTINA
Braised tripe, tomatoes, potatoes, peas, rosemary, Parmigiano ... 21

PORTUGUESE OCTOPUS
Seared octopus, white cannellini beans, cherry tomato confit, light tomato
sauce, garlic, micro basil ... 25

COLOSSAL SHRIMP COCKTAIL
3 chilled shrimp served with house made cocktail sauce & lemon ... 26

CLAMS & SHRIMP OREGANATA
Bake little neck (7) clams & (3) shrimp, garlic & oregano flavored bread crumb,
wine & lemon sauce ... 24

FRITTO MISTO
Crispy Fried Calamari, Shrimp, Eggplant & Zucchini, marinara sauce ... 24

FOR THE TABLE FOR 2 OR MORE

CURED MEAT & CHEESE
Selection of cured meats, Italian Imported Prosciutto, Sopressata, Capicola, Mortadella, Parmigiano, Provolone, Gorgonzola, olives ... 36

ANTIPASTO DEL CONTADINO
Creamy burrata, roasted peppers, baby artichokes, eggplant caponata, balsamic Cipollini onions, pickled spicy garlic eggplant, slow roasted tomatoes ... 36

SOUP & SALADS

THE BELVEDERE GREEK
Vine-ripened tomatoes, English cucumber, vinegar pickled red onions, Greek Feta, Kalamata olives, oregano, mix greens ... 18

INSALATA MISTA
Mix greens, tomatoes, English cucumber, red onions, House Vinaigrette ... 16

THE BILOTTI
Rocket arugula, thinly sliced artichokes and brussel sprouts, shaved parmigiano
reggiano, creamy Avocado & Lemon dressing ... 21

GORGONZOLA
Hydroponic Bibb lettuce, crumbled gorgonzola, walnuts, red wine poached
pears, sweet fig balsamic dressing ... 18

LENTIL
Lentil soup, potatoes, carrots, celery, vegetable broth ... 15

MINISTRONE
Winter vegetables, savoy cabbage, swisschard, cannellini beans ... 15

NONNA'S HEARTY CHICKEN SOUP
Organic shredded chicken & vegetables soup with pasta ... 16

PIZZA

MARGHERITA
Tomato Sauce, Fresh Mozzarella, grated
parmigiano & Basil ... 21

PROSCIUTTO
Italian prosciutto, arugula, shaved Parmigiano,
tomato Sauce, Fresh Mozzarella & Basil ... 25

SPICY & HONEY
Fresh mozzarella, spicy sopressata, honey drizzle,
tomato sauce, basil, ... 25

GLUTEN FREE PIZZA OPTION SURCHARGE \$5

PRIMI

BAKED LASAGNA PINWHEELS

Fresh pasta filled with, Bolognese meat sauce, fresh ricotta, parmigiano Reggiano, mozzarella, bechamel, tomato ... 28

PACCHERI GENOVESE

Large rigatoni with a Neapolitan Ragù of white wine braised Beef short ribs caramelized onions, celery, carrots ... 30

RIGATONI SICILIANA

Italian imported Cherry Tomato Sauce, fried eggplant, shaved Sicilian dry Ricotta Salata, dry oregano, fresh basil ... 28

TAGLIOLINI LIMONE & SALMON CAVIAR

Fresh baby fettuccine, lemon creamy Parmigiano Reggiano sauce, fresh Salmon caviar, shrimp ... 34

LINGUINE CLAMS AND BOTTARGA

Baby clams, shaved Bottarga (Mediterranean dry caviar) garlic, white wine, red pepper flakes, lemon zest toasted Italian bread crumbs ... 34

BLACK LINGUINE PESCATORA

Fresh squid ink pasta, plum tomatoes, shrimp, clams, mussels, calamari, scallops, lobster broth. ... 36

SECONDI

VEAL SCALLOPINI

Tender pounded Veal, eggplant, prosciutto di Parma, fontina cheese, white wine & fresh sage sauce, spinach ... 36

PARMIGIANO CRUSTED CHICKEN

Breast of chicken in a grated parmigiano reggiano crust, pan fried, white wine butter and lemon sauce, spinach ... 32

CHICKEN SCARPARELLO

Chicken on the bone, sweet sausages, white wine, garlic, rosemary, peperoncini, sweet peppadew peppers, splash of red wine vinegar ... 32

PECAN OREGANATA SALMON

Wild caught Salmon with Honey Mustard and Pecan-Panko breadcrumb Crust, white wine lemon sauce, asparagus ... 36

FLOUNDER MILANESE

Breaded & pan fried, baby arugula, cherry tomatoes, capers, lemon-oil vinaigrette ... 32

EGGPLANT PARMIGIANA

Layers of fried eggplant, plum tomato sauce, fresh basil, mozzarella & Parmigiano cheese ... 26

MAPLE BOURBON BRAISED SHORT RIBS

Boneless short ribs braised in bourbon with a maple syrup bone marrow demi glace, parmigiano sweet potato mash ... 45

VEAL CHOP PARMIGIANA

Veal Chop pounded breaded pan fried, plum tomato sauce, grated Parmigiano, mozzarella, fresh basil ... 58

BUTCHER'S CUT

THE WAGYU BURGER

Wagyu 5 oz. double patties Beef Burger, Black Truffle Butter on a Brioche Bun, hand-cut fries ... 28
All burger cooked to a perfect medium

SWEET & SPICY APPLE CIDER GLAZED DOUBLE CUT PORK CHOP

Pan roasted Berkshire pork chop (16oz), apple cider, honey, garlic, chilli peppers, escarole & beans ... 42

NY STEAK FRITES

Grass-fed Prime strip served with house cut fries ... 54

FILET MIGNON AU POIVRE

Grass-fed Tenderloin, Creamy green peppercorn brandy sauce, String beans. ... 54

SIDES

PENNE

Marinara or Butter sauce ... 12

BROCCOLI RABE

Sautéed garlic, oil & red pepper flakes ... 14

HOT CHERRY PEPPERS & ONIONS

Hot peppers, sautéed, onions, garlic ... 12

FUNGHI TRIFOLATI

Cremini Mushrooms, Garlic, Fresh Herbs ... 12

TRUFFLE FRIES

Hand cut fried potatoes, truffle oil ... 12

CREAMED SPINACH

Blend of cheese, toasted breadcrumb, garlic ... 14

All of our prices reflect our cash discount. Any use of a credit or debit card will incur a 3.95% non-cash adjustment