



THE BELVEDERE CLUB

LUNCH

WED - THURS - FRI
12 PM - 3 PM

----- SHARE PLATES -----

CACIO e PEPE FRITTERS parmesan cheese, black pepper and garlic aioli	17
FRIED CALAMARI served with marinara and tartar sauce	24
MOULES FRITES spicy marinara, hand cut fries	25
CRISPY RICE TUNA spicy tuna, avocado, sesame and soy	24
SHORT RIB STEAMED BUNS braised beef, pickled onions, cucumber, spicy aioli	21
WHIPPED RICOTTA & PROSCIUTTO served with toasted bread	32

----- PIZZA -----

MARGARITA tomato sauce, fresh mozzarella and basil	22
PROSCIUTTO Prosciutto di Parma, arugula, tomato sauce, and fresh mozzarella	28
SPICY & HONEY Italian pepperoni, Mike's Hot Honey, tomato sauce, and fresh mozzarella	28

----- ENTREES -----

FRIED CHICKEN SANDWICH slaw, spicy aioli, hand cut fries	19
GRILLED STEAK SANDWICH provolone, caramelized onions, herbed aioli, hand cut fries	28
BELVEDERE BURGER Two Pat la Frieda patties, house aioli, hand cut fries	28

SOUPS & SALADS	
FRENCH ONION SOUP	18
CHICKEN VEGETABLE SOUP	17
CAESAR SALAD with shaved parmesan	18
ARUGULA ARTICHOKE Brussel sprouts with avocado vinaigrette	20
BEEF CARPACCIO ARUGULA fennel, almonds, oranges, goat cheese puree	19
SALAD ADD ON:	
Chicken 9	Shrimp 12 Salmon 18

----- PASTA -----

CASARECCE SAUSAGE & PESTO broccoli rabe pesto, sesame seeds, tomatoes	25
LINGUINE VONGOLE white wine, garlic, fresh parsley, Calabria peppers	25
MAFALDINE BOLOGNESE beef, veal, pork, fresh ricotta	25
SPICY VODKA RIGATONI rigatoni with crispy pancetta	24

FISH & CHIPS crispy cod, tartar, malt vinegar, hand cut fries	28
BRANZINO FILET Castelvetrano and Gaeta olives, capers, tomatoes, broccoli rabe	38
14oz NY STEAK AU POIVRE Dry aged Pat la Frieda NY strip, hand cut fries	58

THE BELVEDERE MEATBALLS

CLASSIC MEATBALL beef, pork, marinara, ricotta	22	VEAL MEATBALL veal, truffle and cream	24
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*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
There will be a 3.95% charge added to credit card purchases*



THE BELVEDERE CLUB

WINES BY THE GLASS & COCKTAILS

— WHITE & ROSE WINES —

SAUVIGNON BLANC Biscaye Baie, Cotes de Gascogne, France	17
VERMENTINO San Felice, Toscana	16
ALBARINO Licia, Spain	17
PINOT GRIGIO Imperiale, Italy	16
CHARDONNAY Coteaux de L'Auxois	16
GAVI di GAVI Enrico Serafino, Piedmont	17
RIESLING Clean Slate, Germany	16
ROSE La Vielle Ferme, France	16

— RED WINES —

PRIMITIVO Amoroso, Puglia, Italy	16
MALBEC Crios, Argentina	16
TUSCAN BLEND Cantalloro, Avignonesi Organic, Tuscany, Italy	17
MONTEPULCIANO Abruzzo, Castorini Cadetto	16
PINOT NOIR Comtesse Marion, France	16
CABERNET SAUVIGNON Black Station, California	26

————— SPECIALTY COCKTAILS —————

\$19

OLD FASHIONED Bourbon, agave, bitters, orange peel, Amarena cherry
CLASSIC NEGRONI Campari, gin, sweet vermouth, orange peel
ITALIAN MARGARITA Tequila blanco, orange liquor, Aperol, grapefruit

CUCUMBER MINT MARTINI Infused Ketel One vodka, elderflower, fresh cucumber and lime
MOSCOW MULE Vodka, ginger beer, fresh lime juice
ESPRESSO MARTINI Vanilla vodka, Kahlua, espresso