

BELVEDERE CLUB



RAW BAR



OYSTERS

Half dozen East or West Coast Oysters on a half shell ... MP

½ LOBSTER COCKTAIL

Half lobster steamed and served chilled ... MP

CLAMS ON A HALF SHELL

Half dozen Little neck clams on half shell ... 13,5

SHRIMP COCKTAIL

Jumbo Shrimp (4) with housemade cocktail sauce ... 26

COLOSSAL CRAB COCKTAIL

Chilled Colossal lump crab, avocado, cherry tomato, orange segment & fresh mint salad, cocktail sauce ... 30



ANTIPASTI

CIPRIANI'S CARPACCIO

Thinly sliced raw filet mignon, drizzle of a homemade citrus aioli, shaved parmigiano & micro arugula ... 24

BUFALA & PROSCIUTTO

Bufala milk mozzarella, grapevine tomato salad, 24 month aged Prosciutto di Parma & Roasted peppers ... 22

POLPETTE DI VITELLA TARTUFATE

Veal meatballs, fontina cheese, wild mushroom, cream of white truffles ... 21

TRIPPA FIORENTINA

Braised tripe, tomatoes, potatoes, peas, rosemary, Parmigiano ... 19

INSALATA DI POLIPO

Portuguese octopus, chilled potatoes, grapevine tomatoes, Capote capers, Sicilian olives, pickled red onions, oregano, parsley & EVOO ... 21

TUNA CRUDO

Sliced raw tuna, avocado, shaved fennel, orange segments, toasted pinoli nuts, daikon radish sprout, fresh mint, lemon oil ... 25

BAKED OYSTERS

Shallot, creamed spinach, shallots, breadcrumbs & grated Parmigiano ... 21

FRITTO MISTO

Crispy fried, calamari, shrimp & zucchini ... 21

SHARING PLATTERS

SAN DANIELE PROSCIUTTO & PARMIGIANO FOR TWO

Prosciutto de Parma aged 24 month's thinly sliced served with chunks of Parmigiano, taralli crostini & olives ... 28

FORMAGGI MISTI FOR TWO

30 Month aged Parmigiano Reggiano, Pecorino Toscano, Gorgonzola dolce, Delice Bourgogne triple cream, Boucheron goat cheese, red wine poached pear, truffle honey, almonds, taralli ... 29

ANTIPASTO DEL CONTADINO FOR TWO

Creamy burrata, roasted peppers, baby artichokes, eggplant caponata, balsamic cipolline onions, pickled spicy garlic eggplant, roasted tomatoes ... 30

ANTIPASTO TOSCANO FOR TWO

Selection of cured meats, 24 month aged Prosciutto di Parma, smoky Speck prosciutto, Sopressata, Capicollo, Salame Toscano, Mortadella, Parmigiano, olives ... 30

SOUP & SALADS

ZUPPA DI POLLO

Organic chicken soup, winter vegetables, cheese tortellini & herbs ... 14

THE BILOTTI

Thinly Shaved Baby Artichokes and brussel sprouts, shaved parmigiano reggiano, rocket arugula, creamy Avocado & Lemon dressing ... 19

PRIMAVERA

English cucumber, cherry tomatoes, potatoes, string beans, pickled red onion, oregano, basil & fresh mint pesto dressing ... 16

BARBABIETOLE & CAPRINO

Roasted beet, micro greens, almonds, goat cheese, lemon oil vinegrette ... 16

GORGONZOLA

Bibb lettuce, gorgonzola, walnuts, pears, fig balsamic dressing ... 16

PRIMI

PACCHERI BURRATA

Large Neapolitan rigatoni, slow roasted plum tomatoes, extra virgin olive oil, garlic, creamy burrata cheese, basil, fresh oregano ... 25

GNOCCHI AL PESTO

Homemade potato dough gnocchi, fresh basil, fresh mint leaves, garlic, EVOO, pecorino Romano, Parmigiano reggiano, string beans, pignoli nuts ... 25

FUSILLI GAMBERETTI

Shrimp, Castelvetro green olives, Gaeta black olives, Capote capers, arugula, grapevine cherry tomatoes, basil oil ... 25

RISOTTO & ESTIVO

Arborio rice, asparagus, fresh peas, spring onions, black garlic, 30 month aged Parmigiano Reggiano ... 35

RIGATONI ALLA NORMA

Italian Cherry Tomato Sauce, Sicilian Dry Oregano, Fresh Basil, Fried Eggplant, Shaved Sicilian Dry Salted Ricotta ... 25

FIORETTI TARTUFATI

Cheese filled pasta, creamy truffle sauce, wild mushrooms & parmigiano ... 25

PAPPARDELLE AL RAGU'

Fresh wide ribbons of pasta, braised beef short ribs, root vegetables and fresh herbs meat sauce ... 28

LINGUINE NERE PESCATORA

Homemade black squid ink linguine, shrimp, clams, mussels, calamari, scallops, lobster broth, tomato sauce ... 35

SECONDI

SALMONE ANNERITO

Blackened Alaskan Salmon, fresh Corn, spring onion, basil, cherry tomato & avocado bruschetta medley ... 35

SEA BASS

Seared Chilean sea bass, braised leeks, fennel confit, baby clams, light tomato & saffron broth ... 45

THE SHOEMAKER

Organic chicken on the bone, sweet sausages, white wine, garlic, rosemary, pepperoncini, sweet pappadew peppers, splash of vinegar ... 28

POLLO PAILLARD

Chicken breast pounded thinly with fresh herbs, pan seared topped with a mix green salad, cherry tomatoes, red onion, shaved Parmigiano, fresh mozzarella & lemon vinaigrette ... 28

LAMB TAGLIATA

Pan roasted sliced Lamb steak, red wine & balsamic rosemary reduction, sautéed asparagus, caramelized mushrooms, roasted fingerling potatoes. ... \$42

BRACIOLA DI MAIALE

Pan roasted Berkshire double cut pork chop (16oz), rosemary garlic & balsamic reduction, sauté with mild and sweet vinegar peppers, broccoli rabe ... 38

COSTOLETTE DI MANZO

Boneless beef short ribs braised in red wine, fresh herbs, citrus gremolata roasted vegetable medley ... 42

NODINO DI VITELLA CAPRESE

Veal chop (22oz) pounded thin breaded and pan fried topped with fresh sliced mozzarella, thinly sliced heirloom tomatoes, basil oil & oregano ... 58

BUTCHER'S CUT

DRY AGED PORTERHOUSE (FOR TWO)

Pat Lafrieda 40 day dry aged 42 oz. center cut grass-fed beef. Served a la carte' ... 150

TOMAHAWK (FOR TWO)

46 oz Rib Eye Steak on the bone. Served a la carte' ... 135

NEW YORK STRIP

14 oz. Grass-fed center cut steak, creamy cognac & green peppercorn sauce, string beans & rosemary roasted potatoes ... 52

FILET MIGNON

10 oz. Center cut grass-fed tenderloin, roasted Portobello mushroom cap, Port wine sauce ... 62

RACK VEAL CHOP

Roasted 16/18 oz. Center cut milk-Fed Frenched Veal Chop, sautéed asparagus ... 62

RACK OF LAMB

Garlic Herb & walnut crusted, Au jus, garlic string beans, rosemary fingerling potatoes ... 48

THE WAGYU BURGER

Wagyu 5 oz. double patties Beef Burger, Black Truffle Butter, hand-cut fries...28 Add seared Foie Gras ... 42

STEAK SAUCES

BORDELAISE

Red wine, bone marrow, butter, shallots and demi-glace ... 5

BLUE CHEESE

Stilton blue & gorgonzola, cream, shallots ... 7

PIZZAIOLA

Plum tomatoes, EVOO, garlic, capers, oregano ... 5

AU POIVRE

Green peppercorn, black pepper, shallots, brandy, cream ... 7

DIJON MUSTARD SAUCE

Grainy Dijon mustard, white wine, cream ... 6

SIDES

INSALATA MISTA

Mix greens, tomatoes, cucumber, onion ... 15

BROCCOLI RABE

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

FAGIOLI ALL'UCCELLETTO

Cannellini beans, tomatoes, sage, garlic ... 10

HOT CHERRY PEPPERS & ONIONS

Hot peppers, sautéed, onions, garlic ... 10

FUNGHI TRIFOLATI

Cremini Mushrooms, Garlic, Fresh Herbs ... 12

FAGIOLINI VERDI

String beans, garlic & EVOO ... 12

GARLIC SAUTÉED SPINACH

Fresh spinach, EVOO, butter, garlic ... 12

BLACK TRUFFLE CREAMED SPINACH

Blend of cheese, cream of truffle, garlic, ... 12

PATATE ARROSTO

Rosemary fingerling roasted potatoes ... 12

TRUFFLE FRIES

Hand cut fried potatoes, truffle oil ... 10

ASPAGI AL FORNO

Asparagus, butter & Parmigiano cheese ... 12

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