



FULTON ST * BROOKLYN



#LIFEISBELLI

*Signature Chef's***SALADS**Raw Organic filet mignon, with baby arugula, fire roasted peppers, capers & Parmigiano **10**Shaved Brussels sprout with toasted marcona almonds, and pecorino romano with citrus dressing **9**Avocado, baby arugula, heart of palm, tomatoes and Pecorino cheese **9**Tuscan Kale Cesar with caramelized walnuts, cranberries and grated Parmigiano **9**Grilled pesto-marinated calamari, mixed greens, chick pea and lemon **10***Flat Bread*
PIZZA**BOSCO** Stracchino cheese, mushrooms, pancetta, sage, and truffle oil **14****FONTINA** mozzarella, crushed tomatoes, EVOO and oregano **9****FOUR CHEESES** topped with baby arugula, EVOO and sea salt **11****SPICY CHORIZO** red peppers, mozzarella, tomato sauce **11****ANTIPASTI****FRIED CALAMARI** **11**
crisped with Arborio flour served with spicy calabrian sauce**BUFFALO MOZZARELLA**..... **10**
with roasted butternut squash, mushrooms and balsamic-fig vinaigrette**ARANCINI**..... **9**
Brussels sprouts and spicy cheddar Italian rice balls served with horseradish aioli**CHEF'S BOARD (To share)**.....**15**
Prosciutto di Parma, homemade mozzarella, roasted peppers, cipollini onions in balsamic, marcona almonds.**GRILLED ORGANIC POLENTA** **9**
with fontina-cream sauce and wild mushrooms**PASTA E RISOTTO**Risotto with chicken, spinach and mushrooms **16**Seafood risotto "Milanese" style with saffron **18**Homemade potato gnocchi with tomato sauce, speck (smoked prosciutto) and pickled spicy peppers **15**Homemade fettuccine with wild mushrooms, light cream sauce and pecorino Romano cheese **14**Homemade Spaghetti with shrimp, oven dried tomatoes and spicy chorizo (Upstate NY) **15**Homemade Tuscan meat lasagna **14**Homemade butternut squash ravioli with mascarpone cheese and sage **14**Rigatoni with grandma's bolognese sauce **14**Rigatoni with roasted eggplant, tomato sauce, fior di latte mozzarella and basil **14**Homemade black spaghetti with wild blue crab meat, calabrian chili, scallions and lemon **16**Homemade pappardelle with honey-braised short rib ragu **15****i** Whole wheat & gluten free pasta Available upon request (add \$1)**SECONDI****TAGLIATA** Grilled Natural hanger steak (Creekstone Farms) with "Chimichurri" served over arugula with rosemary-roasted potatoes. **21****SALMONE** Grilled fillet of salmon with caper-white wine sauce served with sauted kale and mashed potatoes **21****BREADED CHICKEN SANDWICH** Pan fried chicken w/ Grafton smoked chili Cheddar, spicy maple bourbon pickles and Brussels Sprout slaw on a brioche bun s/w french fries **14****BELLI BURGER** Grilled rib-eye burger with Gorgonzola cheese, roasted peppers, caramelized onion, baby arugula s/w truffle-parmesan french fries **15****MANCHEGO CHEESE BURGER** Grilled rib-eye burger with Manchego cheese, tomatoes, baby kale and chimichurri s/w french fries **15***Sides***SAUTEED TUSCAN KALE WITH SHALLOT & GARLIC 6****ROASTED BRUSSELS SPROUTS WITH PANCETTA 7****TRUFFLE-PARMIGIANO FRIES WITH PECORINO & BLACK PEPPER 7**

20 % GRATUITY WILL BE ADDED TO ALL PARTIES OF 6 OR MORE

Our pasta, Bread & Desserts
are made fresh everyday on the premises.

BELLI COCKTAILS

— (\$7 during happy hours) —

- FALLEN ANGEL**..... \$12
Tito's vodka, Frangelico, Kahlua & lemon twist
- BROOKLYN BRIDGE** \$11
Spiced Rum, Domain de Canton, cranberry juice
- CHIPOTLE MARGARITA** \$11
Don Julio tequila, Cointreau, chipotlan hot sauce & fresh lime juice
- THE HEART WARMER** \$13
Brooklyn Gin, maple syrup, dry vermouth, orange bitters & seltzer
- LITTLE ITALY** \$13
Bulleit Rye Whiskey, Cynar, Aperol and mint garnish
- CHERRY ON TOP** \$13
George Dickel no. 8, Luxardo, lemon juice, simple syrup & bitters

BEER MENU

»»»»»» CRAFT BEER SELECTION ««««««

- Moretti **7**
- Peroni **7**
- Brooklyn IPA **7**
- Blue Moon **7**
- Peak Organic **8**
- Narrangasett Lager **5**
- Sessions Dark Lager **8**
- Rekorderlig Pear Cider **8 GF**
fresh pressed craft pear cider
- Ginger Beer (Alcoholic) NYFGA **8**

COCKTAIL OF THE DAY
ASK YOUR SERVER!

»»»»»» APERTIFS ««««««

- BELLINI 8**
- AMARINA 9**
- Blood Orange*
MIMOSA 8
- APEROL SPRITZ 9**

RED WINES

	GLASS	BOTTLE
Malbec 12, Argentina	9	34
Chianti 11, Tuscany	9	33
Montepulciano 11, Abruzzo	9	36
Pinot Noir 11, Venice	8	32
Cannonau di Sardegna 12, Sardinia	9	36
Merlot 13, Columbia Valley	9	34
Zinfandel 12, Sonoma County	9	36
Primitivo 11, Campania	10	32
Schioppettino 11, Venice		44

WHITE WINES

	GLASS	BOTTLE
Rose 11, Abruzzo	9	34
Chardonnay 11, California	9	34
Pinot Grigio 11, Venice	9	36
Torrontes 11, Argentina	8	32
Trebbiano 11, Abruzzo	8.5	32
Pecorino 11, Tuscany		38
Sauvignon Blanc 11, Sicily	9	34
White Peach Sangria \$9 (\$6 during happy hour)		

SPARKLING

Lambrusco (Red) 11, Emilia-Romagna	9	
Prosecco 12, Venice	8	39

Red Blend Sangria \$9 (\$6 during happy hour)

»»»»»» FOR THE DESIGNATED DRIVER ««««««

Q-DRINKS GINGER BEER **5**

PELLEGRINO (ORANGE, LEMON, GRAPEFRUIT) **3**