

# *Welcome to Bellinis Ristorante*

We are Birmingham's only Italian infused Steakhouse. We have a wood burning grill which we utilize three types of wood to create a unique flavor for our items cooked on our grill.

All our menu items are scratch made.

Our wine list is hand crafted and changes frequently. Our staff is trained weekly on our wine list and wine varietals. If you have questions, please ask as we would love to help you select the perfect wine to compliment your food selection.

Please click on the links below to see our menus

## **CHEF'S FEATURES**

### **DINNER MENU**

### **HAND CRAFTED COCKTAILS & BEER**

### **DESSERT MENU**

### **WINE BY GLASS**

### **BOTTLED WINE**

### **SPIRITS**

### **AFTER DINNER DRINKS**

OUR Passion is YOUR Food and YOUR Service!

## Blackened Salmon



Blackened salmon over house made linguine noodles tossed in a blackened alfredo sauce with cherry tomatoes ... 26

## Scallops & Polenta



Pan seared diver scallops over creamy goat cheese polenta with wood fire grilled asparagus topped with caper butter

... 45

## Steak Frites



Wood fire grilled filet shingled alongside house cut fries and cowboy butter ... 46

Warning – There is an increased risk of food borne illness associated with the consumption of raw or undercooked meat, seafood, fish, poultry, or eggs.

Consumer has the right to know country of origin of seafood.

## Feature Wines



The Wines of Francis Coppola Chardonnay,  
Central Coast, CA '21 ... 10 glass / 35  
bottle



Coppola Director's Cut Cabernet  
Sauvignon, Alexander Valley, CA '20 ... 13  
glass / 48 bottle

## Feature Cocktails

### Broken Dream



Broken Shed vodka, Aperol, Maschio prosecco,  
honey syrup, fresh lemon ... 12

### Summer Starter



Bombay Sapphire gin, Grand Marnier,  
Angostura & Orange bitters, fresh lime ... 14

# BELLINIS RISTORANTE & BAR

"OUR Passion is YOUR Food and YOUR Service"

## Dinner Menu

### APPETIZERS

#### Tuscan Meatball

House made meatballs, mozzarella, marinara, balsamic reduction \$14

#### Pastel Formaggio

Crema di formaggio frita, shrimp, sun fire marinara \$12

#### Charcuterie

Chef's choice of 3 artisanal meats, 3 cheeses & seasonal accompaniments  
Half \$15 / Full \$25

#### Artichoke di Fritto

Flash fried, roasted garlic aioli \$12

#### Oysters Rockefeller

Gulf oysters, spinach, parmesan reggiano, chablis Half \$15 / Dozen \$30

#### Stuffed Peppers & Mushrooms

Sweetie peppers, button mushrooms, gorgonzola, toasted panko \$12

### INSALATA AND ZUPPA

#### Chef's Seasonal Soup or Wedding Soup

Cup 4 or Bowl 8

#### Classic Italian

Mixed greens, roma tomatoes, olives, carrots, cucumbers, croutons, creamy Italian vinaigrette \$10

#### The Wedge

Iceberg, bacon, egg, cherry tomato, grilled red onion, gorgonzola dressing & crumbles \$10

#### Wood Grilled Caesar

Fire grilled romaine, grilled red onion, cherry tomato, house made croutons \$10

#### Caprese

Fresh sliced mozzarella, tomato, basil, balsamic reduction \$10

#### Strawberry Patch

Arugula, strawberries, goat cheese, candied walnuts, honeysuckle white balsamic vinaigrette \$14

Add a protein: 8oz Chicken \$6, 6 Shrimp \$7, 4oz Steak \$8, 6oz Salmon \$12, 6oz Grouper \$16, 6oz Crab \$22

### PASTAS AND POLLO

#### Fettuccini Alfredo

Fresh cream, reggiano, asiago \$18  
- Chicken \$22 | Shrimp \$28

#### Lasagna

Bolognese, marinara, mozzarella \$20

#### Veggie Manicotti

Spinach, bell pepper, red onion, mushrooms, marinara, mozzarella \$18

#### Sweet Pepper Linguine

Roasted sweetie pepper marinara, burrata, basil \$20

#### Caprese Pasta

Wood grilled chicken, cherry tomato, burrata, pesto, rigatoni \$26

#### Linguine and Meatballs

House made meatballs & marinara \$22

#### Chicken Parmigiana

Chicken scallopini, reggiano, mozzarella, marinara, rigatoni \$18

#### Chicken Marsala

Chicken scallopini, mushrooms, marsala wine, veal glace, capellini \$24

#### Chicken Alla Vodka

Wood grilled chicken, pancetta, shallots, tomato, reggiano, cream, rigatoni \$20

#### Lemon Ricotta Linguine

Lemon, ricotta, cream \$18  
- Chicken \$22 | Shrimp \$28 | Gulf Fish \$36

#### Picatta

Shallots, leeks, mushrooms, caperberries, chablis, lemon, capellini  
- Chicken \$22 | Shrimp \$28 | Gulf Fish \$36

#### Mediterranean Chicken

Chicken scallopini, reggiano risotto, bruschetta, caperberries, artichoke, lemon butter sauce \$22

#### Chicken & Artichoke Rigatoni

Wood grilled chicken, artichokes, sundried tomatoes, reggiano \$26

#### Shrimp Scampi

Cherry tomatoes, garlic, lemon, chablis, linguine \$28

### RAVIOLI

#### Four Cheese

Pecorino romano, reggiano, asiago, mozzarella \$18

#### Bolognese

Bolognese, reggiano, mozzarella \$18

#### Seafood

Shrimp, crab, reggiano, sausage, cherry tomato, onion, blackened sherry cream sauce \$22

### MARE

#### Gulf Grouper

Spring pea risotto, asparagus, beurre blanc \$36

#### Shrimp & Grits

Blackened gulf shrimp, creamy polenta, sausage, chablis, butter sauce \$28

#### Seafood Risotto

Gulf fish, scallops, shrimp, sausage, onion, cherry tomatoes, spring pea risotto, sherry cream sauce \$36

#### Pistachio Crusted Salmon

Sautéed spinach, soy glaze \$28

#### Seared Diver Scallops

Succotash, sausage, creamy polenta, beurre blanc \$30

#### Blackened Grouper Oscar

Garlic mashed potatoes, asparagus, crab meat, tomato hollandaise \$42

### DALLA GRILLA

#### 8oz Filet Mignon

Garlic mashed potatoes, compound butter \$42  
- Filet Oscar \$60 --

#### Veal Parmigiana

Veal scallopini, marinara, fresh mozzarella, reggiano \$55

Grill Additions & Sides: 6oz Crab \$22 | 3 Scallops \$12 | 6 Shrimp \$7

Sautéed Spinach | Bacon Brussel Sprouts | Pimento Cheese Fries | Fire Roasted Asparagus | Jalapeno Mac & Cheese - Cup \$4 & Bowl \$8

#### Pork Tenderloin

Succotash, sausage, creamy polenta, bacon jam \$20

#### Ribeye

Prime ribeye, black truffle butter, veal demi glace \$50

### PIZZAS, TACOS, & BURGERS

\*Beyond burger patty available for \$2 on any burger\*

#### Margherita Pizza

Tomato, fresh mozzarella, basil \$16

#### Italian Sausage Pizza

Bell peppers, cherry tomato, parmesan, mozzarella \$18

#### Spicy Veggie Pizza

Bell pepper, onion, cherry tomato, spinach, parmesan, mozzarella, calabrian chili aioli \$18

#### Blackened Shrimp Tacos

3 tacos, pesto crema \$14

#### Beef Tips\*\*

Beef tenderloin, spice rubbed, spicy gorgonzola sauce, & specialty side \$18

#### Bellinis Sliders\*\*

Choice of wood grilled beef OR meatball, & specialty side \$12

#### Bellinis Burger\*\*

Wood grilled beef, mozzarella, lettuce, tomato, garlic aioli, & specialty side \$12

#### Bacon Pimento Cheese Burger\*\*

Wood grilled beef, pimento cheese, bacon, & specialty side \$14

#### Beyond Burger\*\*

Beyond beef, lettuce, tomato & specialty side \$14

\*\*Specialty Dish Sides: Choice of one French Fries, Sweet Potato Fries, Pasta Salad, or Italian Salad\*\*

### CHEF: ANDREW HATCHER

6801 Cahaba Valley Road, Suite 106 | Birmingham, AL | 35242 | 205.981.5380 | www.ourbellinis.com

Corkage Fee \$15 | Split Fee \$5 | Cake Fee \$10 | 20% Gratuity added to tables of 6 or more | All side substitutions \$2 upcharge, some exceptions may apply | Complimentary bread service available (\$2 refill charge after 2 baskets) | Gluten Free options available upon request

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# BELLINIS RISTORANTE & BAR

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## WINES BY THE GLASS

### SPARKLING

<b>Prosecco</b>   Maschio DOC, Italy NV	9 glass / 35 bottle
<b>Brachetto d'Acqui</b>   Banfi Rosa Regale, Piedmont, Italy NV	15 glass / 56 bottle
<b>Champagne</b>   Moutard Grand Cuvee Brut, Cotes de Bar, Champagne, FR NV	18 glass / 42 bottle

### WHITES

<b>Riesling</b>   S.A. Prum 'Essence', Mosel, Germany '21	9 glass / 35 bottle
<b>Moscato</b>   Centorri IGT, Italy, '21	10 glass / 38 bottle
<b>Pinot Gris</b>   Duck Pond, OR '22	10 glass / 38 bottle
<b>Pinot Grigio</b>   Cadonini DOC, Italy '22	9 glass / 35 bottle
<b>Pecorino</b>   Simone Capecci, Cipea DOCG, Marche, Italy '21	11 glass / 42 bottle
<b>Blend</b>   Harvey & Harriet White Blend, San Luis Obispo County, CA '21	15 glass / 56 bottle
<b>Sauvignon Blanc</b>   Glazebrook, Marlborough, NZ '22	11 glass / 42 bottle
<b>Sauvignon Blanc</b>   Elizabeth Spencer, North Coast, CA '22	12 glass / 45 bottle
<b>Sancerre</b>   Gilles Les Simples, Sancerre, FR '22	16 glass / 60 bottle
<b>Chardonnay</b>   Rickshaw, CA, '21	10 glass / 38 bottle
<b>Chardonnay</b>   Toad Hollow, Unoaked, Mendocino County, CA '21	12 glass / 45 bottle
<b>Chardonnay</b>   Sonoma Cutrer, Sonoma Coast, CA '22	13 glass / 48 bottle
<b>Rose</b>   Planeta, Sicily, Italy '22	11 glass / 42 bottle

### REDS

<b>Rosso</b>   Dolce Sonoro Sweet Red, Italy NV	10 glass / 38 bottle
<b>Rosso</b>   Agostina Pieri, Rosso di Montalcino, Tuscany, Italy '20	16 glass / 60 bottle
<b>Blend</b>   Victor Hugo 'Opulence', Paso Robles, CA '19	12 glass / 45 bottle
<b>Pinot Noir</b>   Meiomi, CA '21	12 glass / 45 bottle
<b>Pinot Noir</b>   Benton-Lane, Willamette Valley, OR '22	14 glass / 52 bottle
<b>Chianti</b>   Cetamura DOCG, Italy '20	10 glass / 38 bottle
<b>Valpolicella</b>   Luigi Righetti, Valpolicella Classico, Veneto, Italy '20	14 glass / 54 bottle
<b>Nebbiolo</b>   Demarie Langhe DOC, Italy '22	11 glass / 42 bottle
<b>Malbec</b>   Gougenheim, Mendoza, Argentina '21	10 glass / 38 bottle
<b>Merlot</b>   Markham 'Six Stack', North Coast, CA '21	12 glass / 45 bottle
<b>Zinfandel</b>   Easton, Amador County, CA '16	13 glass / 48 bottle
<b>Cabernet Sauvignon</b>   Mercer Bros, Columbia Valley, WA '19	10 glass / 38 bottle
<b>Cabernet Sauvignon</b>   Educated Guess, North Coast, CA '20	12 glass / 45 bottle
<b>Cabernet Sauvignon</b>   Quilt, Napa Valley, CA '21	16 glass / 60 bottle

## CORAVIN SELECTIONS

<b>Cabernet Sauvignon</b>   Faust, Napa Valley, CA '21	24 glass / 90 bottle
<b>Blend</b>   Cain Cuvee NV13, Napa Valley, CA	27 glass / 105 bottle
<b>Barbaresco</b>   Produttori del Barbaresco DOCG, Italy '17	28 glass / 110 bottle
<b>Syrah</b>   Terre Rouge 'DTR Ranch', Fiddletown, CA '14	28 glass / 110 bottle
<b>Tuscany</b>   San Felice Vigorello Toscana IGT, Italy '18	30 glass / 114 bottle
<b>Merlot</b>   Freemark, Napa Valley, CA '18	32 glass / 120 bottle
<b>Brunello di Montalcino</b>   Campogiovanni, DOCG '17	34 glass / 130 bottle
<b>Amarone</b>   Monte Zovo Amarone della Valpolicella, DOCG, Veneto, Italy '17	38 glass / 150 bottle
<b>Cabernet Sauvignon</b>   Caymus, Napa Valley CA '21	40 glass / 155 bottle
<b>Pinot Noir</b>   Seasmoke 'Ten', Santa Rita Hills, CA '21	45 glass / 175 bottle

VINTAGES SUBJECT TO CHANGE

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## WINES BY THE BOTTLE

### SPARKLING

<b>Cepage Rose</b>   Le Morette Charetto Cepage Rose Classico DOC, Lugana, Italy '19	46
<b>Prosecco</b>   Borgoluce Lampo Superiore DOC Brut, Veneto, Italy NV	53
<b>Champagne</b>   Vincent Couche 'Elegance' Extra Brut, Champagne, FR NV	110
<b>Champagne</b>   Veuve Clicquot Brut, Champagne, FR NV	130

### ITALIAN WHITES

<b>Pinot Grigio</b>   Mirabello, Delle Venezie DOC '22	30
<b>Falanghina</b>   Feudi di San Gregorio Falanghina, Campania DOC '21	40
<b>Pinot Grigio</b>   Zingara, Delle Venezie DOC '21	41
<b>Arneis</b>   Roero Malvira DOCG '20	46
<b>Vermentino</b>   Banfi 'La Pettegola' IGT Toscana '21	47
<b>Verdicchio</b>   Bucci Verdicchio Classico Superior dei Castelli di Jesi, DOC, Marche '20	60

### ALTERNATIVE WHITES

<b>Blend</b>   Big Salt, Dundee Hills, OR '21	46
<b>Chablis</b>   Jean-Marc Brocard, France '21	57
<b>Sancerre</b>   Domaine Durand, Loire Valley '20	75

### SAUVIGNON BLANC

<b>Mohua</b>   Marlborough, NZ '21	36
<b>Duck Horn</b>   North Coast, CA '22	52
<b>St Supery</b>   Napa Valley, CA '22	60
<b>Spottswoode</b>   Sonoma County & Napa Valley, CA '20	80

### CHARDONNAY

<b>Coppola Director's Cut</b>   Russian River Valley, CA '21	45
<b>Land Mark</b>   "Overlook", Sonoma County, CA '19	52
<b>Singing Tree</b>   Russian River Valley, CA '21	54
<b>Chehalem</b>   Inox Estate, Willamette Valley, OR '22	55
<b>Southern Roots</b>   Carneros, CA '20	75
<b>Far Niente</b>   Napa Valley, CA '21	150

### ROSE

<b>Belle Glos</b>   'Oeil de Perdrix', Sonoma County, CA '22	42
<b>Rose</b>   Southern Roots, Napa Valley, CA '21	50
<b>Sancerre Rose</b>   Famille Bourgeois 'Les Jeunes Vignes', Loire Valley, FR '21	60

### ITALIAN REDS

<b>Sangiovese</b>   Fantini Terre di Chieti IGT '21	35
<b>Sangiovese</b>   Tenuta Sassoregale, Toscana '20	40
<b>Bardolino</b>   Benazzoli 'Dafne' DOC, Bardolino '21	45
<b>Chianti</b>   Scopetani, Riserva, DOCG '16	45
<b>Valpolicella</b>   Bertani, DOC '21	45
<b>Brachetto D'Acqui</b>   Marengo Pineto DOCG, Piedmont '21	52
<b>Valpolicella</b>   Monte Zovo Valpolicella Superiore DOC, '20	60
<b>Barbera d'Alba</b>   Fratelli Grasso 'Matine', DOC, Piedmont '20	60
<b>Tuscany</b>   Brancatelli 'Valle de Stelle' IGT '19	60
<b>Chianti</b>   Classico San Felice 'Il Grigio', Riserva, DOCG '19	70
<b>Nebbiolo</b>   Travaglini, Gattinara '19	85
<b>Amarone</b>   Luigi Righetti, Capitel de Roari DOCG '18	90
<b>Barbaresco</b>   Fratelli Grasso 'Vallegrande', DOCG, Treiso, Piedmont '16	90
<b>Barbaresco</b>   Fratelli Grasso 'Giacosa Spessa' DOCG, Treiso, Piedmont, '16	100
<b>Barbaresco</b>   Fratelli Grasso 'San Stunet' DOCG, Treiso, Piedmont '16	110
<b>Amarone</b>   Masi Costasera, DOCG '17	120
<b>Veneto</b>   L'Arco 'Rubeo' Rosso IGT '15	135
<b>Barolo</b>   Marchesi di Barolo, DOCG Piedmont '17	140
<b>Brunello di Montalcino</b>   Sassocheto 'Il Grappolo' DOCG '15	165
<b>Brunello di Montalcino</b>   Banfi Castello, DOCG '18	180
<b>Barolo</b>   Demarie Barolo, DOCG	150-200
<i>Multiple vintages available</i>	
<b>Tuscany</b>   Brancatelli 'Valle del Sogno'	195-255
<i>Multiple vintages available</i>	

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## WINES BY THE BOTTLE

### ALTERNATIVE REDS

<b>Garnacha</b>   Breca 'El Nacido', Spain '21	50
<b>Syrah</b>   Domaine Les Alexandrins, Crozes-Hermitage, France '20	70
<b>Rioja</b>   Torre de Ona, 'Finca Martelo', Spain, '14	100
<b>Petite Syrah</b>   Ridge, Lytton Estate, CA '19	100
<b>Chateauneuf-du-Pape</b>   Domaine du Vieux Telegraphe 'Telegramme' France '19	120

### NEW WORLD REDS

<b>Malbec</b>   Luigi Bosca, Mendoza, Argentina '21	61
<b>Zinfandel</b>   Turley 'Juvenile', CA '21	70
<b>Shiraz</b>   Molly Dooker 'The Boxer', Australia '19	80
<b>Zinfandel</b>   Turley 'Old Vine', CA '21	82
<b>Zinfandel</b>   Biale 'Black Chicken', Napa Valley, CA '20	125

### PINOT NOIR

<b>Bourgogne</b>   Vignerons de Buxy, Cote Chalonnaise, FR '21	50
<b>Inscription</b>   Willamette Valley, OR '21	53
<b>J Christopher</b>   Willamette Valley, OR '21	57
<b>Head High</b>   Sonoma County, CA '20	60
<b>Belle Glos 'Clark and Telephone'</b>   Santa Maria & Santa Barbra County, CA '22	80
<b>Landmark Hop Kiln</b>   Russian River Valley, CA '18	85
<b>Lange Estate</b>   Dundee Hills, OR '22	90
<b>Hartford Lands Edge</b>   Sonoma Coast, CA '21	120
<b>Domaine Serene Evanstead Reserve</b>   Willamette Valley, OR '19	155

### MERLOT

<b>Trefethen</b>   Oak Knoll District, CA '19	55
<b>Steele Wines, 'Steele Stymie'</b>   Lake County, CA '16	60
<b>Jarvis Estate</b>   Napa Valley, CA '12	175

### BLENDS

<b>Intrinsic</b>   Columbia Valley, WA '20	56
<b>Harvey &amp; Harriet</b>   San Luis Obispo County, CA '20	60
<b>Markham 'Altruist'</b>   Napa Valley, CA '18	70
<b>Leviathan</b>   CA '21	78
<b>Molly Dooker 'Two Left Feet'</b>   Australia '21	80
<b>The Prisoner</b>   Napa Valley, CA '21	90
<b>Justin Isoceles</b>   Paso Robles, CA '19	115
<b>High Dive</b>   Napa Valley, CA '15	125
<b>Ridge</b>   Geyserville, CA '21	130
<b>Cain Five</b>   Napa Valley, CA '08	295
<b>Continuum</b>   Sage Mountain Vineyard, St Helena, CA '14	325
<b>Quintessa</b>   Rutherford, CA '19	450

### CABERNET SAUVIGNON

<b>Roots Run Deep, 'Truth be Told'</b>   Columbia Valley, WA '19	50
<b>Molly Dooker 'Maitre D'</b>   Australia '19	70
<b>Obsidian Ridge</b>   Red Hills, Lake County, CA '19	80
<b>My Favorite Neighbor</b>   San Luis Obispo County, CA '21	85
<b>Frank Family</b>   Napa Valley, CA '21	95
<b>Foley Johnson Estate</b>   Napa Valley, CA '21	115
<b>Elizabeth Spencer</b>   Napa Valley, CA '19	120
<b>Philip Mazzei Toscana IGT</b>   Tuscany '14	130
<b>Steady State</b>   Napa Valley, CA '21	140
<b>Adaptation</b>   Napa Valley, CA '18	150
<b>Heitz Cellars</b>   Napa Valley, CA '18	165
<b>Elizabeth Spencer</b>   Rutherford, CA '19	190
<b>Faust 'The Pact'</b>   Coombsville & Napa Valley, CA '19	195
<b>Quilt Reserve</b>   Napa Valley, CA '17	200
<b>Salvestrin 'Three D'</b>   St Helena, CA '13	215
<b>Caymus Special Selection</b>   Napa Valley, CA '18	460

# BELLINIS RISTORANTE & BAR

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## HAND-CRAFTED COCKTAILS

Bellini's gets its name from the classic Italian cocktail, which is translated as "little beautiful one". These are our hand-crafted classic cocktails that have been given a 'little beautiful' Italian flair. Saluti!

### Limoncello Martini

Titos vodka, Limoncello, fresh lemon, sugar rim \$12

### Pomegranate Martini

Titos vodka, Pama liqueur, triple sec, fresh lime \$12

### Classic Martini

Choice of Grey Goose vodka or Hendricks gin, dry vermouth, gorgonzola stuffed olive \$14

### Three G's

Grey Goose vodka, St. Germaine, fresh grapefruit, soda \$14

### White Sangria

Cadonini pinot grigio, Grey Goose Citron, fresh lemon, Bravazzi Peach \$12

### Traditional Bellini

Maschio prosecco, fresh peach puree \$10

### Our Bellini

Maschio prosecco, Grey Goose White Peach & Rosemary vodka, fresh peach puree \$12

### Strawberry Limoncello Spritz

Maschio prosecco, Limoncello, fresh strawberry & lemon \$12

### Strawberry Starburst

Titos vodka, Disaronno, fresh strawberry & lime \$14

### Blood Orange Aperol Spritz

Aperol, Titos vodka, fresh lemon, Bravazzi Blood Orange \$12

## TEQUILA HAND CRAFTED

### Italian Margarita

Teremana blanco tequila, Disaronno, Grand Marnier, fresh lemon & lime, salt rim \$16

### Southern Daisy

Casamigos blanco tequila, Grand Marnier, fresh lemon, Maschio prosecco \$14

### Cactus Juice

Casamigos reposado tequila, Domaine de Canton, fresh pineapple & lime \$14

### The Honeybee

Micampo reposado tequila, Angostura bitters, honey syrup, fresh lemon \$12

## GIN HAND-CRAFTED

### Malfy Mule

Malfy Con Limone gin, fresh lime juice, Cock n Bull Ginger beer \$12

### Botanical Gardens

Hendricks gin, Domaine de Canton, St. Germaine, fresh lime, club soda \$16

### Rosé Lemonade

Empress gin, St. Germaine, rosé, fresh lemon & lime, soda \$14

### Blooming Hibiscus

McQueen & The Violet Fog gin, fresh blackberry, hibiscus, rosemary syrup, ginger \$14

## BOURBON HAND-CRAFTED

### Elder Old Fashion

Old Forester bourbon, Angostura bitters, fresh orange, Bordeaux cherry, sugar \$12

### Bourbon Highway

Old Forester bourbon, fresh orange, ginger ale \$12

### Mom's Manhattan

Woodford Reserve bourbon, Valdespino vermouth, fresh lemon & strawberry, Angostura bitters \$16

### Cherrye Martini

Old Forester rye whiskey, fresh lemon, orange & boardeux cherry \$14

## BEER

### Domestic

Bud Light | Michelob Ultra | Coors Light | Blue Moon \$4

### Local Craft

Good People IPA | Cahaba Blonde | Yellowhammer Tangerine Kolsch \$6

### Import

Peroni | Amstel Light | Corona Light | Stella \$5.50

### Hard Seltzer

Bravazzi Blood Orange | Bravazzi Peach \$6

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Must be 21 to consume alcohol & sit at bar. | We reserve the right to refuse service. | Taxi service is available and will be provided as needed.



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# SPIRITS

## VODKA

**\*Bartons, Titos, Stolichnaya, Ketel One, Grey Goose: Classic, White Peach & Rose**

## GIN

**\*Bartons, Tanqueray, Hendricks, Bombay Sapphire, Empress, Drumshanbo, Malfy Con Limone**

## TEQUILA

**\*Lunazul Blanco, Teremana Blanco, Casamigos Blanco & Reposado, Mi Campo Reposado, Patron Silver**

## RUM

**\*Barton Light, Bacardi Light & Spiced, Meyers Dark, Zaya Dark**

## BOURBON/WHISKEY

**\*Kentucky Gentleman, Jim Beam, Crown Royal, Jack Daniels, Old Forester Bourbon, Bulleit Bourbon, Makers Mark, Woodford Reserve, Basil Hayden's, Jameson, Clyde Mays 85 & 92, High West Bourbon**

\*Allocated products available, ask your server!\*

## RYE WHISKEY

**Old Forester Rye, Bulleit Rye, High West Double Rye, Elijah Craig Straight Rye**

## SCOTCH

**Dewar's White Label, Johnnie Walker: Black, Red, Blue, Glenmorangie: Lasanta 12, Nectar d' Or 15, Quinta Ruban 14, Glenlivet 12yr**

## CORDIALS

**Baileys Irish Cream, Kahlua, Frangelico, Disaronno, Licor 43, Grand Marnier, Limoncello, Midori, Aperol, Campari, St. Germaine, Pernod, Pimm's, Domaine de Canton, Chambord, Peach Schnapps, Ancho Reyes**

# BELLINIS RISTORANTE & BAR

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## DESSERTS

### **White Chocolate Bread Pudding**

Our signature dessert served with house made vanilla  
gelato \$11

### **Tiramisu**

Espresso, marsala and vanilla soaked lady fingers,  
whipped mascarpone cream and cocoa \$11

### **Red Velvet Cheesecake**

Red velvet cake, NY style cheesecake, cream cheese  
buttercream, walnuts \$11

### **Chocolate Torte**

Torta di Ciollato, semi-sweet ganache, chocolate  
glace, black cherry compote \$11

### **Salted Carmel Cheesecake**

NY style cheesecake, salted caramel infusion, caramel  
sauce \$11

### **Creme Brulee**

Vanilla custard with caramelized sugar \$11

# BELLINIS RISTORANTE & BAR

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## DRINKS AFTER DARK

### **Chocolate Martini**

Chocolate liqueur, Pinnacle Whipped vodka, Baileys  
Irish Cream, Cream \$14

### **Espresso Martini**

Espresso, Kahlua, Frangelico, Pinnacle Whipped  
vodka \$14

### **Chai Martini**

Old Forester 1910 bourbon, house made chai syrup,  
cream \$14

### **Peppermint Bark Martini**

Titos vodka, Peppermint schnapps, chocolate liqueur,  
cream \$12

### **Italian Coffee**

Frangelico, Disaronno amaretto with a cream froth  
\$10

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## COFFEE

### **Espresso**

Full-Bodied, Cocoa, Roasted \$4

### **Double Espresso**

Dark & Bold, Cocoa, Intense Roasted \$6

### **Cappuccino**

Warm caramel, Arabica based coffee \$8

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## PORT / DESSERT WINES

**Chateau Gravas Sauternes \$14**

**Valdespino 'El Candado' Sherry \$14**

**Grahams "The Tawny" 20 YR \$15**