

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!

White Lasagna



House made lasagna with 4 layers filled with wood fire grilled chicken, spinach, mushrooms, ricotta and fresh herbs with a bechamel ... 20

Shrimp & Salmon Orzo



Pan seared salmon and fresh Gulf shrimp over orzo pasta with blistered cherry tomatoes and leeks ... 30

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

Siesta Martini



Lunazul Blanco tequila, Campari, fresh lime and
grapefruit juice ... 14

Buffalo Basil Smash



Buffalo Trace bourbon, fresh basil and lime juice
... 16

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 Parmigana

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 Parmigana

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

"OUR Passion is YOUR Food and YOUR Service"



WINES BY THE GLASS

SPARKLING

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

WHITES

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

REDS

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

CORAVIN SELECTIONS

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

VINTAGES SUBJECT TO CHANGE

BELLINIS RISTORANTE & BAR

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WINES BY THE BOTTLE

SPARKLING

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

ITALIAN WHITES

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

ALTERNATIVE WHITES

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

SAUVIGNON BLANC

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

CHARDONNAY

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

ROSE

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

ITALIAN REDS

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

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WINES BY THE BOTTLE

ALTERNATIVE REDS

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

NEW WORLD REDS

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

PINOT NOIR

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

MERLOT

| | |
|--|-----|
| Trefethen Oak Knoll District, CA '19 | 55 |
| Steele Wines, 'Steele Stymie' Lake County, CA '16 | 60 |
| Jarvis Estate Napa Valley, CA '12 | 175 |

BLENDS

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

CABERNET SAUVIGNON

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

BELLINIS RISTORANTE & BAR

"OUR Passion is YOUR Food and YOUR Service"

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

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

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.

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**

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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

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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

COFFEE

Espresso

Full-Bodied, Cocoa, Roasted \$4

Double Espresso

Dark & Bold, Cocoa, Intense Roasted \$6

Cappuccino

Warm caramel, Arabica based coffee \$8

PORT / DESSERT WINES

Chateau Graves Sauternes \$14

Valdespino 'El Candado' Sherry \$14

Grahams "The Tawny" 20 YR \$15