

Pizza Pizzette & Sicilian

	Neopolitan	Sicilian	Pizzette
NEW YORK Traditional pizza sauce and mozzarella	12.95	14.95	7.95
MARGARITA Plum tomato and fresh mozzarella	12.95	14.95	10.95
QUATTRO STAGIONE 4 flavors fresh mozzarella, prosciutto, artichoke and shrimp	16.95	18.95	10.95
QUATTRO FORMAGGI Parmigiano, mozzarella, fontina and Gorgonzola	16.95	18.95	10.95
PROSCIUTTO Slices of imported prosciutto	16.95	18.95	10.95
GRILLED VEGETABLES Roasted peppers, artichoke, grilled eggplant and zucchini	16.95	18.95	10.95
FUNGHI DI BOSCO Sauteed wild mushrooms (shiitake, Portobello, champignon porcini)	16.95	18.95	10.95
SHRIMP SCAMPI Ricotta topped with shrimp tossed in garlic and oil	16.95	18.95	10.95
POTATO AND ROSEMARY Pan fried sliced potato, olive oil and fresh rosemary on top of mozzarella	16.95	18.95	10.95
WHITE PIZZA Ricotta, mozzarella and fresh garlic	16.95	18.95	10.95
TRADITIONAL TOPPINGS price per topping Broccoli rabe, olives, spinach, roasted garlic, pepperoni, sausage, meatball, sun-dried tomatoes and anchovies	4.00	4.00	3.00

Specialties

ZEPPOLE (8)	\$3.25	BROCCOLI RABE & SAUSAGE ROLL	\$6.50
ARANCINI (RICE BALLS)	\$6.50	BROCCOLI RABE & MOZZARELLA ROLL	\$6.50
GARLIC STICKS (12)	\$4.95	CHICKEN & MOZZARELLA ROLL	\$6.50
CALZONE	\$6.50	EGGPLANT & MOZZARELLA ROLL	\$6.50
MOZZARELLA STICKS (6) \$5.95 ... (12) \$10.95			

Gift Cards Available

Bevande

Specializing in Catered Events
For Information, Contact the Management

SODA
LARGE 2.00, MEDIUM 1.75, CANS \$1.50

BEER
DRAFT 16 oz: PERONI, STELLA, SAMUEL ADAMS, HEINEKEN \$4.75
BOTTLE: BUD, COORS LITE, MICHELOB ULTRA LIGHT \$4.50
CORONA, HEINEKEN, PERONI \$5.00

COFFEE
COFFEE, TEA, HOT CHOCOLATE \$1.75
ESPRESSO \$2.25, CAPPUCCINO \$3.25

DESSERT
VARIETY OF DESSERTS AVAILABLE FOR TAKE OUT

All Items Subject to NYS Tax • Prices Subject to Change Without Notice.

ZOOM
Printing & Graphics
631-691-1140

Bellissimo

Ristorante Italiano

Takeout Menu

330 Merrick Road
Amityville, NY 11701

Brick Oven **(631) 598-0388**

Ristorante **(631) 598-2229**

Fax (631) 598-2101

www.bellissimoofamityville.com

OPEN 7 DAYS A WEEK

Monday - Thursday: 11am to 10pm

Friday - Saturday: 11am to 11pm

Sunday: 12 noon to 10pm

Antipasti Caldi

VONGOLE AL FORNO	\$10.95
Top neck clams topped with oreganate breading	
CALAMARI FRITTI	\$12.95
Lightly battered and seasoned rings served with spicy tomato sauce	
STRUDEL DI PESCE	\$13.95
Shrimp and baby lobster sautéed with shitake mushrooms, sun-dried tomato, asparagus spears, light cream sauce and wrapped in a filo dough.	
GAMBERI BELLISSIMO	\$13.95
Jumbo prawns wrapped in hickory smoked bacon served on top of baby greens and Dijon sauce	
MOZZARELLA IN CARROZZA	\$9.95
Mozzarella and white bread skewer dipped in egg batter, pan fried and served in a tomato sauce	

Antipasti Freddi

MOZZARELLA CAPRESE	\$11.95
Slices of beefsteak tomato and homemade mozzarella served with roasted peppers, olive oil and cracked black pepper	
PROSCIUTTO E PARMIGIANO	\$11.95
Imported slices of Parma Prosciutto and shaved parmigiano cheese, served over mesclun lettuce	
ANTIPASTO FREDDO	\$11.95
Assorted cold cuts, cheeses, olives and homemade Italian specialties	
INSALATA FRUTTI DI MARE	\$12.95
Shrimp, calamari, scungilli and pulpo tossed with garlic celery extra virgin olive oil and fresh lemon	
GAMBERI AL VAPORE	\$12.95
Jumbo shrimp poached in aromatic broth served with our own cocktail sauce	

Insalate

INSALATA BELLISSIMO	\$7.95
Tossed salad with tomatoes, cucumber, olives, red onions and artichoke hearts. Balsamic Vinegarette. <i>With grilled shrimp, steak, chicken or salmon, add \$6.00</i>	

INSALATA DI PERE	\$9.95
Mesclun lettuce with poached pears, roasted walnuts, fresh goat cheese and a raspberry vinegarette. <i>With grilled shrimp, steak, chicken, or salmon, add \$6.00</i>	

INSALATA CESARE	\$7.95
Chopped romaine lettuce tossed with our own dressing, homemade croutons, and grated parmigiano. <i>With grilled shrimp, steak, chicken, or salmon add \$6.00</i>	

CUORI DI LATTUGA	\$7.95
Iceberg wedges topped with crumbled gorgonzola cheese and vine ripe tomato. <i>With grilled shrimp, steak, chicken, or salmon add \$6.00</i>	

Zuppe

PASTA E FAGIOLI	\$5.95
Traditional Italian bean soup	
ZUPPA DEL GIORNO	\$6.95
Soup of the day, ask your server	
STRACCIATELLA ALLA ROMANA	\$5.95
Spinach and egg drop soup	

Faracinei (Pasta)

FARFALLE AL SALMONE	\$14.95
Bowtie pasta, fresh salmon in a brandied pink sauce	
LINGUINI ALLE VONGOLE	\$14.95
Fresh manila clams in a garlic parsley broth	
RAVIOLI D'ARAGOSTA	\$16.95
Pasta filled with lobster meat seafood cream sauce	
ORECCHIETTE ALLA BARESE	\$13.95
Hat shaped pasta with sausage, broccoli rabe, garlic and oil	
PAPPARDELLE BOLOGNESE	\$13.95
Fresh wide egg noodle pasta tossed in a three meat sauce	
PENNE AL POMODORO	\$12.95
Fresh tomato and basil sauce	
PENNE CON GAMBERI E POLLO	\$13.95
Penne with shrimp and chicken tossed in a pink vodka sauce	
RISOTTO AL FUNGHI	\$16.95
Arborio rice cooked to a creamy perfection with imported porcini mushrooms	

RIGATONI RIPIENI	\$14.95
Cheese filled pasta noodles with a tomato sauce	

TORTELLINI DEL NONNO	\$15.95
Cheese filled pasta tossed with shrimp, sun-dried tomato and a white wine cream sauce	

Secondi Piatti

MIGNONETTI DI MANZO AL PEPE	\$28.95
Cracked black pepper encrusted filet mignon with brandy, cream and demi glaze reduction	

POLLO ALLA CHAMPAGNA	\$16.95
Whole chicken breast sautéed with green onions, champagne and cream sauce	

POLLO ALLA SCARPARIELLO	\$18.95
Chicken and homemade sausage braised in a garlic white wine sauce	

SALMONE AL SENAPE	\$19.95
Center cut of Atlantic salmon with a Dijon sauce	

ZUPPA DI PESCE FRA DIAVOLO	\$34.95
Lobster tail, shrimp, calamari, clams and mussels in a spicy marinara sauce served over linguine	

GAMBERONI SCAMPI	\$21.95
Colossal shrimp in a garlic white wine sauce	

PETTO DI POLLO FARCITO ALLA CARDINALE	\$16.95
Frenched chicken breast stuffed with asparagus, shallots and shiitake mushrooms in a truffle cream sauce	

CHILEAN SEA BASS AL ZAFFERANO	\$26.95
Broiled filet on top of a saffron cream sauce	

TRIPPA CASALINGA	\$16.95
Julienne of tripe with potatoes, peas and fresh tomato sauce	

VITELLO SALTINBOCCA	\$19.95
Veal Scaloppine topped with slices of prosciutto served on top of spinach with a sage butter sauce	

VITELLO ALLA RUSTICA	\$17.95
Breaded veal cutlets pan fried topped with mixed greens, tomatoes, fresh mozzarella cheese	

VITELLO PORTOBELLO	\$19.95
Scallopine sautéed with shallots, sliced Portobello mushrooms in a port wine reduction	

Griglia

★ BATTUTA	
DI VITELLO AI FERRI	\$19.95
Pounded veal steak grilled to your liking	
CODE D'ARAGOSTA ALLA GRIGLIA	\$39.95
Broiled twin Brazilian lobster tails served with drawn butter	
★ COSTOLETTE D'AGNELLO ALL' ERBETTE	\$28.95
Seasoned New Zealand rack of lamb with aromatic herbs grilled to your liking	
★ FILETTO DI MANZO	\$29.95
10 oz. center cut filet grilled to your liking	
★ BISTECCA DI MANZO	\$20.95
14 oz. NY sirloin strip steak grilled to your liking	
POLLO ARROSTO	\$16.95
Semi-boneless half of chicken grilled with a sage brown sauce	
COSTOLETTE DI MAIALE ALLA ROBERTO	\$18.95
Center cut pork chop topped with garlic, vinegar, peppers, white wine and a brown sauce reduction	

Panini (Hotos)

SAUSAGE AND PEPPERS	\$7.50
VEAL CUTLET PARMIGIANA	\$8.25
EGGPLANT PARMIGIANA	\$7.50
MEATBALL PARMIGIANA	\$7.50
CHICKEN CUTLET PARMIGIANA	\$7.50
POTATO PEPPERS AND EGG	\$7.50
CHICKEN CUTLET SUB	\$7.50
SHRIMP PARMIGIANA	\$9.75

Contorni (Side Orders)

ASPARAGUS	\$6.95
BROCCOLI RABE	\$6.95
ESCAROLE AND BEANS	\$6.95
SAUTEED POTATOES	\$5.95
SAUTEED MUSHROOMS	\$6.95

★ Cooked to Order: Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.