



FULTON ST \* BROOKLYN



#LIFEISBELLI

Signature Chef's  
SALADS

- Raw Organic filet mignon, with baby arugula, fire roasted peppers, capers & Parmigiano 12
- Shaved Brussels sprout with toasted marcona almonds, and pecorino romano with citrus dressing 11
- Avocado, baby arugula, heart of palm, tomatoes and Pecorino cheese 11
- Tuscan Kale Cesar with caramelized walnuts, cranberries and grated Parmigiano 11
- Grilled pesto-marinated calamari, mixed greens, marinated gigante beans 12

Flat Bread  
PIZZA

- BOSCO Stracchino cheese, mushrooms, pancetta, sage, and truffle oil 14
- FONTINA mozzarella, crushed tomatoes, EVOO and oregano 10
- 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 ..... 12  
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) ..... 16  
Spicy sopressata, Pecorino Toscano (30 days aged), hot-sweet crispy pickle chips, toasted rustic bread, wild berry compote
- GRILLED ORGANIC POLENTA ..... 10  
with fontina-cream sauce and wild mushrooms
- SEASONAL SOUP ..... 7  
Creamy roasted asparagus and corn soup (Creamless-vegetarian)
- BAKED CAPRESE EMPANADAS ...2 for \$7 ... (To share) 6 for \$17  
Roasted tomatoes, mozzarella and fresh basil.

HOMEMADE PASTA AND RISOTTO

PROUDLY MADE WITH NEW YORK AND MAINE ORGANIC GRAINS

- Risotto with chicken, spinach and mushrooms 17
- Seafood risotto "Milanese" style with saffron 18
- Homemade potato gnocchi with tomato sauce, speck (smoked prosciutto) and pickled spicy peppers 16
- Homemade fettuccine with wild mushrooms, light cream sauce and pecorino Romano cheese 16
- Homemade Spaghetti with shrimp, oven dried tomatoes and spicy chorizo (Upstate NY) 16
- Homemade Tuscan meat lasagna 16

- Homemade butternut squash ravioli with mascarpone cheese and sage 16
- Rigatoni with grandma's bolognese sauce 15
- Rigatoni with roasted eggplant, tomato sauce, fior di latte mozzarella and basil 15
- Homemade black spaghetti with wild blue crab meat, calabrian chili, scallions and lemon 17
- Homemade pappardelle with honey-braised short rib ragu 17

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 22
- 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 16
- BELLI BURGER Grilled rib-eye burger with Gorgonzola cheese, roasted peppers, caramelized onion, baby arugula s/w truffle-parmesan french fries 17
- MANCHEGO CHEESE BURGER Grilled rib-eye burger with Manchego cheese, tomatoes, baby kale and chimichurri s/w french fries 17

Served Tuesdays and Thursdays

GRILLED DRY AGED PORK CHOP

with mushroom and Chianti sauce served with caramelized brussels sprouts or buttermilk mashed potatoes 23

Served Mondays and Wednesdays

CHICKEN ROLLATINO

stuffed with asparagus, roasted red peppers and prosciutto served with vegetables of the day 19

SAUTEED TUSCAN KALE  
WITH SHALLOT & GARLIC 6

ROASTED BRUSSELS SPROUTS  
WITH PANCETTA 7

TRUFFLE-PARMIGIANO FRIES  
WITH PECORINO & BLACK PEPPER 7

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

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

COCKTAILS

- LITTLE ITALY.....

15

Bulleit Rye Whiskey, Cynar, Aperol and mint garnish
- PEACH RING.....

13

Bacardi white rum, southern comfort, peach schnapps, peach and blood orange
- FRENCH 75.....

14

Hendricks Gin, fresh lemon juice and simple syrup, topped with Champagne.
- THE VIVALDI.....

14

Rosemary and thyme gin (infused in-house), St. Germain and tonic
- CHIPOTLE MARGARITA.....

11

Don Julio tequila, Cointreau, chipotlan hot sauce & fresh lime juice
- CITRUS FLOWER MARTINI.....

12

Tito's Homemade Vodka, St Germaine & fresh squeezed lemon juice

COCKTAIL SPECIAL  
ASK YOUR SERVER!

BEER MENU

»»»»»» CRAFT BEER SELECTION ««««««

- Menambrea Ambrata

7
- Two Roads Roadsmar's Baby

7

(pumpkin spice rum vanilla ale)
- Peroni

7
- Brooklyn IPA

7
- Blue Moon

7
- Peak Organic

8
- Narrangasett Lager

5
- Moretti La Rossa

8
- Blue Point Toasted Lager

8
- Rekorderlig Pear Cider

8 GF
- Ginger Beer (Alcoholic) Crabbie's original

8

»»»»»» APERTIFS ««««««

- BELLINI

8
- AMARINA

9
- Blood Orange MIMOSA

8
- APEROL SPRITZ

9

RED WINES

	GLASS	BOTTLE
Malbec 12, Argentina	9.5	36
Chianti 11, Tuscany	9	36
Montepulciano 11, Abruzzo	9.5	37
Pinot Noir 11, Venice	8	34
Cannonau di Sardegna 12, Sardinia	9	36
Merlot 13, Columbia Valley	9.5	36
Zinfandel 12, Sonoma County	9	36
Primitivo 11, Campania	10	38

WHITE WINES

	GLASS	BOTTLE
Rose 11, Abruzzo	9	36
Chardonnay 11, California	9	36
Pinot Grigio 11, Venice	9	36
Torrontes 11, Argentina	8	34
Trebbiano 11, Abruzzo	8.5	34
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

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

- Q-DRINKS GINGER BEER 5
- PELLEGRINO (ORANGE, LEMON) 3

HOMEMADE TROPICAL GREEN TEA 4  
Japanese-style sencha leaves with a tropically-twist, lightly sweetened with agave.

This is 100% recycled paper.