Appetizers

Pulpo Gratinado
Slices of octopus in alfredo sauce with potatoes gratin with mozzarella cheese $36.000

Involtinis de Salmón
4 Smoked salmon rolls with cream cheese, dry tomatoes, green olive oil, rugula and peppers $39.000

Funghi Formaggio
Sauteed mushrooms with garlic, white wine, gratin with mozzarella and parmesan cheese $31.000

Deditos de Queso
Fried Mozzarella cheese fingersWith honey mustard sauce $25.000

Pulpo Parrilla
Grilled octopus with potatoes and arrabiata sauce $52.000

Burrata
Bufala mozzarella filled with cream, tomato, rugula and prosciutto $38.000

Capresse de Búfala
Bufala mozzarella with tomato, olive oil and rugula$32.000
With prosciutto $38.000

Calamares Fritos
Fried Calamari $34.000

SOUPS & SALADS

Sopa Minestrone
Vegetables soup $19.000

Crema de tomate
Tomato soup $21.000

Cream of the day
May be pumpkin, spinach or carrot $19.000

Rúgula y Mozzarella
Rugula, mozzarella cheese, dry tomatoes, peppers and pesto sauce $28.000

César
Lettuce, cesar sauce, parmesan cheese and croutons $28.000

Pasta Corta Fría
Penne pasta, fresh tomatoes, boiled egg, quinoa, grilled eggplant, mushrooms and pesto sauce $32.000
+ Grilled chicken juliennes $12.000
+ Smoked Salmon $19.000

CARPACCIO

Pulpo
Octopus marinated in olive oil, lemon and fried onions $34.000

Trío de Mar
Salmon, seabass and octopus with tomato tartar $35.000

Rúgula y Parmesano
Beef carpaccio marinated in olive oil, lemon, rugula and parmesan cheese $34.000

Risotto

Pulpo
Octopus risotto in alfredo sauce
$48.000

Del Bosque champiñones exóticos franceses
French mushrooms risotto $43.000

Tres Quesos
Mozzarella, parmesan and blue cheese risotto
$45.000

Parmesano con Lomo
Parmesan cheese risotto with loin juliennes in balsamic oil and mushrooms
$49.000

Frutos del Mar
Seafood risotto in pomodoro sauce
$52.000

Ravioli

Salmón
Salmon ravioli in pomodoro and alfredo sauce $34.000

3 Quesos
Parmensan, blue and mozzarella cheese ravioli in alfredo sauce
$35.000

Ricotta y Espinaca
Ricotta cheese and spinach ravioli in butter and white wine sauce $34.000

Carne $34.000
Bolognese ravioli in pomodoro sauce

Gratin with mozzarella cheese + $6.500

Pasta

Spaghetti Gamberi Rúgula
Shrimps in olive oil, white wine, butter, zucchini, lemon, dry tomatoes and rugula.
$52.000

Spaghetti Marinara
Clams, mussels, prawns, squid, octopus and white fish in pomodoro sauce slightly spicy
$52.000

Spaghetti A.O.P.M
Fresh tomato sauce, garlic, mozzarella and peperoncin $35.000
+ Grilled chicken juliennes $12.000

Spaghetti Puttanesca
Pomodoro sauce, garlic, capers, black olives, anchovy oil and peperoncino
$36.000
Beef loin julienne
$15.000

Cannelloni de Pollo
Canellonis stuffed with chicken, mushrooms, alfredo sauce and melted mozzarella cheese $34.000

Spaghetti Primavera
Fresh tomatoes, mozzarella cheese, basil, olive oil and pesto sauce $34.000
+ Grilled chicken juliennes $12.000

Pasta Vegetales Pesto
Vegetables sauteed in pesto sauce $35.000

Spaghetti Carbonara
Alfredo sauce and bacon
$35.000
+ Grilled chicken juliennes $12.000

Spaghetti Boloñesa
$35.000

Lasaña Carne
Beef lasagna $39.000

Fetuccine Nelson
Fettuccine with a seafood combination, sauteed in olive oil and peperoncino
$52.000

El 10% de servicio es voluntario

Beef

Bistecca
Grilled sirloin steak served with oven-baked potatoes with melted cheese sauce
$58.000

Chuletón
Grilled prime rib served withsauteed potatoes
$68.000

Beef tenderloin medallion

Mostaza
Dijon mustard and served with spaghetti al burro
$52.000

Di Manzo
With herbs butter served with pomodoro spaghetti
$52.000

Piemonte
Dijon mustard, red wine and bacon sauce, served with sauteed potatoes and vegetables $52.000

Funghi Selvático
French mushrooms in alfredo sauce served with parmesan risotto $53.000

Lomo Pimienta
In pepper and red wine sauce served with parmesan risotto $52.000

Lomo Parmigiana
Thin beef loin with pomodoro sauce gratin with mozzarella cheese, served with spaghetti al burro $49.000

Chuletas de Cerdo
Grilled pork chops in a honey mustard sauce, served with vegetables sauteed with potatoes $48.000

Veal

Contadina
Grilled veal loin, mushrooms, onions, fresh tomatoes, white wine and alfredo sauce served with spaghetti al burro $42.000

Milanesa
Breaded veal parmigiana served with penne in alfredo sauce.
$42.000

Parmigiana
Breaded veal parmigiana in a tomato sauce gratin with mozzarella cheese served with spaghetti al burro
$42.000

Ossobuco
Veal ossobuco served spaghetti alfredo $48.000

Todos los precios incluyen el 8% del impuesto al consumo

Chicken

Pollo Parmigiana
Chicken breast in pomodoro sauce, gratin with mozzarella cheese. Served with spaghetti al burro $43.000

Pollo Mediterráneo
Grilled chicken breast served with fresh salad. $41.000

Pollo Funghi
Chicken breast in alfredo sauce, mushrooms and spinach, served with spaghetti al burro$43.000

Pollo al Formaggio
Chicken breast in mozzarella, parmesan and blue cheese sauce with burro spaghetti. $43.000

Fish of the Day

Salmon or Seabass
Served with two sides. Choose between pomodoro spaghetti, parmesan risotto or potatoes and salad or sauteed vegetables $58.000

Dolce

Tiramisú $18.000

Creme Brulëe $17.000

Profiteroles $19.000
3 Sweet pastry balls filled with ice cream and served with chocolate sauce

Dolce Assortito $26.000
Variety of desserts

Milhoja $18.000

Milhoja frutos rojos $21.000
With vanilla ice cream

Copa de Helado $13.000
2 Scoops of vanilla ice cream with chocolate sauce

Panna Cotta $18.000
Creamy dessert with lychees and served with fruit sauce

Favor notificar al mesero a cargo si presenta alguna alergia a algún alimento / No se dividen o se venden medias porciones

Bellini

Please let us know if you have any allergy o restriction
All of our prices are in COP and there is no additional tax in food. 10% of the tip is optional.

Advertencia de Propina

Se informa a los consumidores que este establecimiento de comercio sugiere a sus consumidores una propina correspondiente al 10% del valor de la cuenta, el cual podrá ser aceptado, rechazado o modificado por usted, de acuerdo con su valoración del servicio prestado. Al momento de solicitar la cuenta, indíquele a la persona que lo atiende si quiere que dicho valor sea o no incluido en la factura o indíquese el valor que quiere dar como propina. En este establecimiento de comercio los dineros recogidos por concepto de propina se destinan en un 100% a todos los trabajadores que laboran y hacen parte del funcionamiento del Restaurante. En caso de que tenga algún inconveniente con el cobro de la propina, comuníquese con la Línea exclusiva dispuesta en Bogotá para atender las inquietudes sobre el tema: 587-0000 o a la Línea de Atención al Ciudadano de la Superintendencia de Industria y Comercio para el resto del país línea gratuita nacional: 018000- 910165, para que radique su queja.

www.bellinirestaurante.com

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