

BELLI 860

FULTON ST * BROOKLYN

• L U N C H •

ANTIPASTI E INSALATE

TUSCAN KALE CEASAR

Salad with caramelized walnuts and grated Parmigiano 12

ESOTICA

Baby arugula, heart of palm, avocado, tomatoes and Pecorino cheese 13

CARCIOFI

Mixed greens, fried artichokes Roman Style, goat cheese and toasted pistachios with balsamic vinaigrette 14

FRIED CALAMARI

crisped with Arborio rice flour with spicy marinara sauce 18

BRUNCH

BREAKFAST PLATE 15

Scrambled eggs, butcher thick bacon, sourdough toast, salad

SHAKSHOUKA 16

Poached eggs, red peppers, tomato sauce, Feta cheese, sourdough toast

HUEVOS RANCHEROS 15

Corn tortila with black beans, sunny side up egg pico de gallo and avocado

FRIED FISH SANDWICH 15

W/ horseradish mayo, cherry peppers, baby greens, plum tomatoes, served with home fries

CARAMELIZED FRENCH TOAST 13

w/ fresh strawberries, Bourbon-Molasses syrup and mascarpone whipped cream

EGG BENEDICT 14

served with salad

SMOKED SALMON ON MUFFIN 15

poached eggs on English muffin with smoked salmon and hollandaise served with salad

AVOCADO TOAST 15

Sunny side up eggs, pepperoncini, avocado spread sourdough + salad

GREEN OMELETTE 13

w/spinach, kale, scallions and fresh ricotta topped with shredded Parmegiano Regiano+ salad

BUTTERMILK PANCAKES 15

powdered sugar, brandy strawberry compote

Bottomless BRUNCH

I.D. REQUIRED

\$39

INCLUDES REGULAR OR ICED COFFEE

UNLIMITED REFILLS OF

MIMOSA

AND BLOODY MARY

FOR 90 MINUTES

MAIN DISHES

Rigatoni with roasted eggplant tomato sauce, fior di latte mozzarella and basil **19**

Rigatoni with Grandma's Bolognese sauce **19**

Homemade fettuccine with wild mushrooms, sage and light cream sauce **19**

Homemade gnocchi with tomato sauce, speck (smoked prosciutto) and pickled spicy peppers **19**

Grilled fillet of salmon served with sauteed kale and mashed potatoes **25**

8 oz fresh ground rib eye burger with cheddar cheese, tomato, lettuce and bacon on a brioche bun **19**

»»»»»»»» *Aperitifs* ««««««««

\$12

VENETIAN SPRITZ

Prosecco, Aperol, splash of seltzer

AMARINA

Prosecco, limoncello & splash of Angostura bitter

BELLINI

MIMOSA

BLOODY MARY

Side Dishes

French fries **6**

Truffle-parmigiano fries **8**

Hickory smoked bacon **6**

19% GRATUITY WILL BE ADDED DURING LUNCH HOURS

COCKTAILS

OAXACA | 15

Mezcal, Tequila, Agave syrup, angostura bitters

EASTSIDE SPRITZ | 14

Cucumber vodka, St. Germain, lemon, prosecco

DON'T MAKE ME BLUSH | 14

Tequila, aperol, guava, pineapple, lemon

PISCO SMASH | 14

Pisco, blackberries mint, St Germain, ginger beer

GARDEN ESSENCE | 14

Gin, basil, fresh thyme, lemon pepper essence

ITALIAN PALOMA | 14

Tequila, Campari, pink grapefruit juice,
lemon juice simple syrup, Italian orange soda

WATERMELON MOJITO | 14

Rum, fresh watermelon, mint, lime

LIGHT COCKTAILS 13

BLOOD ORANGE | blood orange purée, st. germain

STRAWBERRY | strawberry purée, fresh lime juice, st. germain

PASSION | passion fruit purée, orange bitters, simple syrup

MANGO | mango purée, domaine de canton (ginger liqueur)

MOCKTAIL 10

ROSIE ORCHATA | apple juice, lime juice, rosemary, ginger

lavender, simple syrup

CECILIA | mint, basil, cucumber pineapple, blood orange juice

CRAFT BEER SELECTION 8

Sunday Light Beer

Peroni

Brooklyn IPA

Brooklyn Sour

Bengali Tiger

Narrangasett Lager

Blue Point Toasted Lager

Lager Sweet Action

Yuengling Pilsner

Non Alcoholic Ginger Beer

BUBBLES

APEROL SPRITZ (Aperol/Prosecco) | 13

AMARINA (Limoncello/Prosecco) | 13

BELLINI (Peach /Prosecco) | 13

MIMOSA (Orange/Prosecco) | 13

PROSECCO | 13

RED WINES

	Glass	Bottle
Malbec (Argentina)	12	42
Chianti (Tuscany)	11	40
Montepulciano(Abruzzo)	12	42
Pinot Noir (Venice)	11	40
Cabernet Sauvignon (California)	11	40
Aglianico (Campania) <i>FULL BODY</i>	14	50
Sangiovese (Tuscany) <i>MEDIUM BODY DRY</i>	14	50

WHITE WINES

	Glass	Bottle
Rose(Abruzzo)	11	40
Chardonnay (California)	11	40
Pinot Grigio Venice	11	40
Sauvignon Blanc (Sicily)	12	42
Prosecco (Sparkling)	10	

“GO BIG”

HOUSE WINE - RED OR WHITE

HALF CARAFE | 19

FULL CARAFE | 36

SANGRIA PITCHER | 32

JOIN US FOR

HAPPY HOUR

EVERYDAY TILL 6:30 PM

SELECTED WINES, BEERS, COCKTAILS AND BAR BITES



20% Gratuity will be added
to all parties of 6 or more