

Bellissimo

Fairfax City Restaurant Week
DINNER
September 13-19th 2020

First Course

Fresh Arugula Beet Salad w orange vinaigrette & goat cheese

Insalata Mista organic mixed greens in a Balsamic vinaigrette

Tuna Carpaccio w/ cornichons, red onions, California freeze in a basil, fresh lemon Garlic dressing

Crostino Polenta w/ calamari, basil, garlic, cherry tomatoes in a white wine tomato sauce

Butternut squash soup

Chilled Gazpacho

Classic Caesar's Salad w/ shaved parmesan & fresh croutons

Italian Sausage con fagioli Italian sausage w/tasty cannellini beans

Toretta Mozzarella tower of fresh mozzarella, fresh basil & tomatoes in a light balsamic

Second Course

Fish of Day

Crabmeat Ravioli with a lobster cream sauce

Chicken Marsala with portabello mushrooms in marsala demi-glace

Veal Porcini w/ porcini mushrooms, shallots in a brandy cream demi-glace

Portabello mushroom Ravioli in a light herb marinara

Penne Juliana pasta with fresh vegetables, olive oil & garlic

Chicken Florentina w béchamel sauce, fresh spinach & fontina cheese

Fettucine Ragu Pasta W/ ragu of sausage & goat cheese

Linguine W/Shrimp & Scallops in a light herb marinara

Braised Lamb shank over parpadelle pasta

Third Course

Tiramisu

Dark Chocolate Mousse w/Touch of Frangelico

Strawberries Sabaglione

Cannoli

Cheesecake w/ a fresh raspberry sauce

\$35 Per Person

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First Course

Fresh Arugula Beet Salad w orange vinaigrette & goat cheese

Insalata Mista organic mixed greens in a Balsamic vinaigrette

Sausage with Polenta w/ mild sausage, cherry tomatoes, basil in a white wine tomato sauce

Soup of the day

Classic Caesar's salad w/ shaved parmesan & freshly baked crouton

Second Course

Fish of Day

Agnollotti Amore egg pasta stuffed with goat cheese, spinach in a light cream goat cheese sauce

Linguine Vegetarian pasta with fresh vegetables, olive oil & garlic

Fettucine Ragu Pasta W/ ragu of sausage & goat cheese

Chicken Marsala w/ fresh portabello mushrooms in a marsala wine demiglaze

Parpadelle w/ smoked salmon & fresh peas in a light cream sauce

Third Course

Tiramisu

Dark Chocolate Mousse w/ a Touch of Frangelico

Strawberries Sabaglione

Cannoli

Cheesecake w/ a fresh red raspberry sauce

\$20 Per Person

