



DINNER

Antipasti (Appetizers)

Bruschetta al Pomodoro	\$7.95
Tomatoes with garlic, onions, basil and oregano over toasted bread	
Bruschetta alla Francesco	\$9.45
Creamy gorgonzola sauce and shrimp with a touch of garlic over toasted bread	
Caprese	\$9.45
Fresh tomatoes and Mozzarella cheese with basil, oregano and EVOO	
Formaggio Fuso	\$9.45
Mozzarella and Gorgonzola fondue with Almonds served with toasted bread	
Zuppa di Cozze	\$10.45
Mussels and tomato soup in a white wine reduction topped with fresh parsley	
Calamari al Sugo	\$10.45
Calamari rings lightly breaded and sautéed in a white wine reduction and Marinara sauce	
Formaggi misti	\$10.45
Selection of imported Italian cheeses with honey and marmalade served with Mediterranean marinated green olives	
Caprino al Forno	\$10.45
Goat cheese and marinara casserole topped with eggplant and salted ricotta	

Insalate (Salads)

Semplice	\$7.95
Fresh mixed organic greens with carrots, lettuce, celery, tomatoes and EVOO	
Capricciosa	\$9.95
Fresh mixed organic greens with tomatoes, touch of garlic, gorgonzola, mozzarella, kalamata olives, capers and EVOO	
Caprino e Noci	\$10.95
Mixed organic lettuce, warm goat cheese, apples, pecans served with honey, black pepper and EVOO	
Pollo	\$12.95
Fresh mixed greens with grilled chicken, cherry tomatoes, carrots, kalamata olives and Mayo	
Gamberoni	\$13.95
Fresh mixed organic greens, jumbo shrimp, parsley, EVOO, zucchini, capers and mozzarella	
Tonno	\$14.95
Grilled tuna steak over fresh mixed organic greens, homemade pesto, tomatoes, garlic, onions and parsley	
Salmone	\$16.95
Crispy salmon filet over fresh mixed organic greens, homemade pesto, tomatoes, garlic, onions and parsley	



Primi (First courses)

Capellini con Aglio e Olio	\$10.95
Angel Hair Pasta tossed with garlic, oil and parmesan cheese Add Anchovies and breadcrumbs \$3	
Spaghetti alla Marinara	\$12.95
Spaghetti pasta in our traditional homemade tomato sauce topped with parmesan cheese	
Ravioli alla Marinara	\$13.95
Cheese filled ravioli in our traditional homemade tomato sauce topped with parmesan cheese	
Spaghetti alla Carbonara	\$15.95
Spaghetti pasta mixed with eggs, bacon, a touch of garlic and parmesan	
Linguine alla Bolognese	\$16.95
Linguine pasta with homemade tomato and meat sauce topped with parmesan cheese	
Farfalle alla Primavera	\$14.95
Bow-tie pasta tossed with sautéed broccoli, carrots, green beans, peas, tomatoes, touch of onions and garlic Add Chicken \$3.5 0r Jumbo Shrimp \$4.5	
Linguine in Salsa Alfredo	\$15.95
Linguine pasta in a creamy butter, garlic and parmesan sauce Add Chicken \$3.5 0r Jumbo Shrimp \$4.5	
Farfalle Con Pesto e Gamberi	\$18.95
Bow-tie pasta with Jumbo Shrimp, homemade basil pesto, and cherry tomatoes	
Lasagna di Carne	\$16.95
Homemade beef lasagna served with green beans sautéed with garlic and tomatoes	
Farfalle alla Norma	\$16.95
Bowtie pasta in marinara sauce with eggplant, topped with salted ricotta and fresh basil	
Linguine alla Tarantina	\$19.95
Linguine pasta with clams and mussels in a white wine reduction topped with fresh parsley	
Farfalle alla Francesco	\$19.95
Bowtie pasta in a creamy gorgonzola sauce with a touch of garlic topped with Jumbo Shrimp	
Linguine alla Pescatora	\$21.95
Linguine pasta in a white wine reduction with tomato sauce, clams, mussels & Jumbo Shrimp topped with fresh parsley	



Secondi (Second courses)

Polpette di Mamma Lina	\$18.95
Homemade meatballs with Mamma Lina's special sauce served with spaghetti	
Pollo al Gorgonzola	\$20.95
Chicken breast in a creamy gorgonzola sauce served with linguine pasta	
Pollo al Marsala e Funghi	\$21.95
Chicken breast in a Marsala wine reduction sauce topped with Portobella mushrooms served with a side of linguine alla marinara	
Pollo alla Piccata	\$19.95
Chicken breast topped with capers in a Marsala wine reduction and lemon sauce served with linguine alla marinara	
Pollo alla Parmigiana	\$19.95
Lightly breaded chicken breast topped with marinara sauce, melted mozzarella and parmesan au gratin served with linguine pasta	
Vitello al Marsala e Funghi	\$23.95
Veal filet in a Marsala wine reduction sauce topped with Portobella mushrooms served with a side of linguine alla marinara	
Vitello alla Piccata	\$23.95
Veal filet topped with capers in a Marsala wine reduction and lemon sauce served with linguine alla marinara	
Vitello alla Parmigiana	\$23.95
Lightly breaded veal filet topped with marinara sauce, mozzarella and parmesan served with linguine pasta	
Cacciucco	\$23.95
Italian bouillabaisse with Drum, mussels, clams, jumbo shrimp in a white wine reduction with tomato sauce topped with fresh parsley	
Salmone al Timo	\$23.95
Salmon filet in a red sauce with celery, onions, carrots, and garlic topped with fresh thyme served with linguine pasta	
Drum all'Arancia	\$23.95
Drum filet baked with tomatoes, onions, and garlic in a white wine and orange reduction served with linguine pasta	
Parmigiana di Melanzane	\$19.95
Typical Sicilian casserole with Eggplant, tomato sauce, melted mozzarella and parmesan, served with linguine alla marinara	
Bistecca alla Portobella	\$24.95
Grilled New York Strip topped with Portobella mushrooms in a Marsala sauce served with linguine and basil pesto	

**Full Entrees served with bread & garlic oil dip AND your choice of Organic salad or soup of the day
Extra salad or soup \$3.95. Gluten Free Options Available. Tell your Server about any allergies or dietary
needs. There may be an a-la-carte charge for substitutions, changes or items added.
There is a \$3 charge for split entrees. No separate checks please.
For parties of 5 more, there may be an 18% gratuity added
Visit us at our Rockport location at 523 S.Fulton Beach Road, open Thursday-Monday—tel 361-729-9003
www.bellinotexas.com**