

THE BELVEDERE CLUB

RAW BAR

OYSTERS mignonette, horseradish, cocktail sauce	M/P
JUMBO LUMP CRABMEAT COCKTAIL avocado, lemon aioli, oranges	32
COLOSSAL SHRIMP COCKTAIL	25
TUNA TARTARE avocado, sesame, spicy aioli, wonton chips	26

SHARE PLATES

ZUPPA DI MUSSELS spicy marinara with toasted bread	25
PROSCIUTTO DI PARMA & RICOTTA honey, herbs, focaccia	32
FRIED CALAMARI marinara, tartar sauce	25
CACIO E PEPE FRITTERS parmesan cheese, black pepper, garlic aioli	17
GRILLED OCTOPUS romesco sauce, tomatoes, olives, potatoes	26
POLPETTE di MELANZANE eggplant, Romano, mozzarella, breadcrumb, marinara	14
SPICY TUNA CRISPY RICE avocado, sesame, soy sauce	24
SHORT RIB STEAMED BUNS pickled onion, English cucumber, spicy aioli	21

THE BELVEDERE MEATBALLS

CLASSIC MEATBALLS beef, pork, marinara, ricotta	22
VEAL MEATBALLS veal, truffle and cream	24

SOUPS & SALADS

CHICKEN VEGETABLE PASTA SOUP	16
TUSCAN BEAN & KALE SOUP	16
CAESAR with parmesan, croutons	18
THE BELVEDERE arugula, artichokes, Brussel sprouts, parmesan, avocado-lemon dressing	20
BEET & FENNEL oranges, almonds, goat cheese cream, arugula	20

SALAD ADD ON

Chicken 9 Shrimp 12 Salmon 18

PIZZA

MARGARITA tomato, fresh mozzarella, basil	24
PROSCIUTTO & ARUGULA Italian prosciutto, tomato, fresh mozzarella	28
HOT & SPICY pepperoni, Mike's Hot Honey, tomato, fresh mozzarella	28

PASTA & RISOTTO

BLACK INK FETTUCCINE & LOBSTER homemade black ink pasta, brandy lobster bisque	38
CASARECCE SAUSAGE PESTO broccoli rabe pesto, tomatoes, sesame seeds	32
LINGUINE VONGOLE de-shelled clams, garlic, white wine, red pepper	34
MAFALDINE BOLOGNESE beef, veal, pork, ricotta	32
BAKED LASAGNA Three layer, short rib ragu, bechamel cheese sauce	30
AGNOLOTTI mushroom ricotta filled, brown butter sage sauce	32
SPICY VODKA RIGATONI crispy pancetta	30
LOBSTER RISOTTO poached lobster, brandy lobster bisque	39

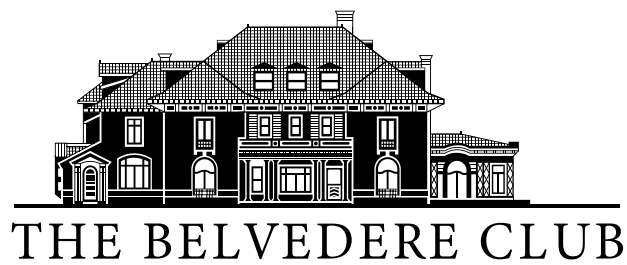
ENTREES

VEAL OSSO BUCCO braised veal, saffron butter risotto, parmesan sauce	55
BRAISED BEEF SHORT RIB red wine, gremolata, mashed potatoes, string beans	45
ROASTED VEAL CHOP MARSALA mushroom marsala, mashed potatoes, carrots	59
DOUBLE CUT PORK CHOP peppadew & vinegar peppers, onions, potatoes	42
ROASTED 1/2 CHICKEN "SCARPARELLO" sausage, peppers, au jus, potatoes	38
CHICKEN PARMESAN penne marinara, fresh mozzarella	36
EGGPLANT ROLLATINI fresh mozzarella, ricotta, eggplant, marinara	26
BAKED SALMON spring caponata, pea puree sauce	36
14oz NY STEAK AU POIVRE hand cut fries	58
THE BELVEDERE BURGER double Pat LaFrieda patties, special sauce, hand cut fries	28

SIDES

BROCCOLI RABE	15
HOT CHERRY PEPPERS & ONIONS	12
CREAMED SPINACH	15
HAND CUT FRENCH FRIES	12
TRUFFLE FRIES PARMESAN	15
PASTA MARINARA	10

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness.
There will be a 3.95% charge added to credit card purchases.*



WINES BY THE GLASS & COCKTAILS

— WHITE —

SAUVIGNON BLANC Biscaye Baie, Cotes de Gascogne, France	17	ALBARINO Licia, Spain	17
VERMENTINO San Felice, Toscana	16	PINOT GRIGIO Imperiale, Italy	16
ROSE La Vielle Ferme, France ...	16	PROSECCO La Marca Italian sparkling	16
CHARDONNAY Coteaux de L'Auxois, France	16	RIESLING Clean Slate, Germany	16
GAVI DI GAVI Enrico Serafino, Piedmont	17		

— RED —

PRIMITIVO Amoroso, Puglia, italy	16	MONTEPULCIANO Abruzzo, Castorini Cadetto	16
MALBEC Crios, Argentina	16	PINOT NOIR Comtesse Marion, France	16
TUSCAN BLEND Cantalloro, Avignonesi, Organic, Tuscany	17	CABERNET SAUVIGNON Black Station, California	16

— SPECIALTY COCKTAILS —

\$19

OLD FASHIONED Bourbon, Agave, orange & Angostura bitters, orange peel & Amarena cherry	CUCUMBER & MINT MARTINI Infused Ketel One Vodka, Elderflower, fresh cucumber & lime
CLASSIC NEGRONI Campari, gin, sweet vermouth, orange peel	MOSCOW MULE Vodka, ginger beer, fresh lime juice
ITALIAN MARGARITA Tequila blanco, orange liquor, Aperol, grapefruit	ESPRESSO MARTINI Vanilla vodka, Kahlua, Espresso

WEEKLY SPECIALS

WEDNESDAY

Select bottles of wine 1/2 price

THURSDAY

Steak & Martini - Hanger steak au poivre and a martini
\$39

FRIDAY

Lobster Night for Two - 1 1/2 pound poached lobster with
risotto and a complimentary bottle of select wine
\$110

SUNDAY

Sunday Gravy - meatball, sweet sausage, short rib ragu and
crispy garlic bread



WINE LIST

— RED —

AMERICAN

- Red Blend** – Orin Swift, "ABSTRACT" Grenache Blend, Saint Helena, CA, USA 2020 \$90
- Red Blend** – Orin Swift MACHETE, Syrah/Shiraz/Cabernet/Merlot/Zinfandel, CA, USA 2020 \$125
- Zinfandel Blend** – Orin Swift 8 Years in the Desert, California, USA 2021 \$85
- Pinot Noir** – Belle Glos - Clarke & Telephone Vineyard, Santa Maria Valley CA, USA 2022 \$140
- Pinot Noir** – Resonance - Willamette Valley, Oregon, USA 2022 \$85
- Pinot Noir** – Landmark Vineyards - "Overlook" CA, USA 2019 \$80
- Cabernet Sauvignon** – Oberon - Napa County CA USA 2021 \$80
- Cabernet Sauvignon** – Obsidian ridge - Napa Valley California 2019 \$98
- Cabernet Sauvignon** – Orin Swift Palermo, California 2022 \$135
- Cabernet Sauvignon** – Sequoia Grove - Napa Valley California 2019 \$140
- Cabernet Sauvignon** – Cakebread Cellars, Napa Valley, CA, USA 2021 \$195
- Cabernet Sauvignon** – Silver Oak Napa Valley, CA 2019 \$295
- Cabernet Sauvignon** – Silver Oak, Alexander Valley, CA, USA 2018 \$195
- Cabernet Sauvignon** – Justin- "Sosceles" Paso Robles 2019 \$175
- Cabernet Sauvignon** – Jordan - Alexander Valley, California, USA 2019 \$165
- Cabernet Sauvignon** – Caymus, from Caymus Vineyards, CA 2022 \$165
- Cabernet Sauvignon 1 Liter** – Caymus - Napa Valley California 2021 \$225

ITALIAN

- Rosso di Montalcino** – San Felice "Campogiovanni" Tuscany, Italy 2019 \$75
- Brunello di Montalcino Riserva** – San Felice Campogiovanni, Tuscany, Italy, 2018 \$150
- Brunello di Montalcino Riserva** – San Felice "Campogiovanni" il Quercione Riserva Tuscany Italy 2015 \$250
- Brunello Di Montalcino** – Castello Banfi, D.O.C.G.Tuscany, Italy 2017 \$180
- Super Tuscan** – San Guido Guidalberto Bordeaux blend 60% Cabernet Sauvignon, 40% Merlot Tuscany Italy 2021 \$150
- Sangiovese** – Avignonesi "Da.Di", Organic Tuscany, Italy 2016 \$65
- Chianti Classico** – Antinori Peppoli, Tuscany, Italy 2021 \$80
- Chianti Classico Riserva** – Marchesi Antinori, Tenuta Tignanello, Tuscany, Italy 2021 \$145
- Chianti Classico Riserva** – Ruffino Gold, Tuscany, Italy 2019 \$145
- Chianti Classico** – San Felice, Tuscany 2020 \$70
- Chianti Classico Riserva** – San Felice- Il Grigio, Tuscany Italy 2019 \$80
- Chianti Classico Gran Selezione** – San Felice - "Il Grigio" Tuscany Italy 2020 \$120
- Chianti Classico Gran Selezione** – San Felice "Poggio Rosso" Tuscany Italy 2018 \$150
- Super Tuscan** – Avignonesi Desiderio, Merlot, Organic, Tuscany 2015 \$125
- Sul Vulcano Etna Rosso** – Donnafugata, 2020, Sicily \$95
- Super Tuscan** – San Felice Pugnietello, pugnietello grape is an ancient native grape variety, Tuscany, 2020 \$160
- Super Tuscan** – Vigorello, San Felice, Pugnietello, Merlot, Cabernet, Pugnietello, Petit Verdot, Tuscany 2019 \$150
- Super Tuscan** – San Felice "Bell'Aja Superiore" Merlot & Cabernet blend. Bolgheri, Tuscany 2017 \$160
- Super Tuscan** – "Tignanello" Marchesi Antinori, Tuscany, Italy 2020 \$335
- Carmignano** – Capezzana - Barco Reale Carmignano (Cabernet, Sangiovese, Canaiolo) Tuscany Italy 2019 \$75
- Vino Nobile di Montepulciano** – Avignonesi, Montepulciano-Cortona, Tuscany, Organic 2018 \$70
- Nebbiolo** – Vietti Perbacco, Piedmont 2019 \$80
- Nebbiolo D'Alba** – Bersano, Pisan Piedmont, Italy 2021 \$70
- Barbaresco** – Bersano, Mantico, Piedmont, Italy 2015 \$110
- Barolo** – Bersano, Nirvasco Piedmont, Italy 2019 \$110
- Barolo** – Pio Cesare, Piedmont Alba 2018 \$225
- Barbera D'Asti** – Vietti Trevigne - Piedmont , Italy 2020 \$80
- Amarone** – MASI Costanera Amarone Classico Veneto Italy 2018 \$140

FRENCH

- Syrah** – Cellier des Dauphins Reserve, Cotes du Rhone 2018 \$60
- Burgundy** – Louis Latour, Pinot Noir, A Beaune Cote-D'or, Bourgogne, France 2021 \$80
- Burgundy** – Louis Latour- Pinot Noir, Gevrey Chambertin, France 2019 \$210



WINE LIST

— WHITE —

ITALIAN

- Vernaccia di San Gimignano** – Tenuta La Vigna, Tuscany, Italy 2022 \$60
- Vernaccia** – San Gimignano DOCG - Tenuta La Vigna, Tuscany, Italy 2022 \$65
- Pinot Grigio** – Santa Margherita, Alto-Adige, Italy 2022 \$75
- Pinot Grigio** – Livio Feluga - Friuli-Venezia, Giulia, Italy 2020 \$85
- Sul Vulcano Etna Bianco** – Donnafugata, 2021, Sicily \$95
- Greco di Tufo** – Feudi di San Gregorio - Campania Italy 2021 \$75
- Chardonnay** – Castello della Salla "Bramito del Cervo" Umbri, Italy 2022 \$65
- Gavi di Gavi** – La Scolca Black Label - Cortese Piedmont Italy 2022 \$95
- Gavi** – Conti Speroni - Piedmont, Italy 2022 \$65
- Falanghina** – Janare, Italy 2021 \$80

OTHER COUNTRIES

- Chardonnay** – Stags Leap, Napa Valley, 2020 \$80
- Chardonnay** – Far Niente Napa Valley California 2018 \$150
- Sauvignon Blanc** – Cakebread Napa County, Napa Valley 2022 \$90
- Sancerre** – Noel Jean-Luc Raimbault , Loire France 2022 \$80

ROSE

- Sancerre** – Sancerre Fournier Pere & Fils Les Belles Vignes France 2023 \$80
- "Summer in a Bottle"** – Wolffer Estate USA 2020 \$95

SPARKLING

- Champagne Brut** – Louis de Sacy, Grand Cru Single Vineyard, Verzy, Champagne, France NV \$150
- Moet & Chandon "Imperial"** – Champagne, France \$100
- Moet & Chandon Nectar "Imperial" Rose'** – Champagne, France \$150
- Veuve Clicquot Brut** – Champagne , France \$140
- Veuve Clicquot Rose'** – Champagne, France \$170