

## Antipasti

L:9.95

### Calamari Fritti

D:10.95

Fried Squid, Breaded with Corn Flour. Served with Marinara Sauce.

L:9.95

### Torte Di Granchio

D:10.95

Breaded Jumbo Lump Crabmeat, Fried. Served with a Chipotle Butter Sauce.

L:9.95

### Capesante Con Peperone

D:10.95

Pan Seared Sea Scallops served with Mix Bell Peppers over a Poblano Pesto Cream Sauce.

L:9.95

### Aglia Gamberetti

D:10.95

Shrimp Sauteed with Garlic, Tomatoes, Basil, Red Pepper Flakes. Served with a Lemon Garnish.

L:6.95

### Risotto Di Spinaci

D:7.95

Mix Bell Peppers and Spinach Creamy Risotto.

L:6.95

### Mozzarella Fritti

D:7.95

Fresh Mozzarella, tossed in Basil Pesto, Fried. Served with a Tomato Relish.

L:5.95

### Polpette Di Carne

D:6.95

Ground Beef Meatballs, Topped with Fresh Basil, Shaved Parmesan and Marinara Sauce.

L:5.95

### Bruschetta Alla Romana

D:6.95

Toasted Garlic Bread, Topped with Tomato Relish and Parmesan Cheese.

L:5.95

### Carcioffi Fritti

D:6.95

Fried Artichoke Hearts, Served with Bell Peppers on a Poblano Pesto Cream Sauce.

L:2.95

### Garlic Bread

D:4.95

Toasted Artisan Bread, Topped with Garlic Butter, Parmesan Cheese, and Fresh Parsley.

## Panini

### Cecco Panini

L:8.95

Italian Sausage, Pepperoni, Mozzarella. Served with Mix Greens in a White Sesame Balsamic Vinaigrette.

### Panini Di Pollo

L:8.95

Grilled Chicken, Pepperoni, Mozzarella, Alfredo. Served with Mix Greens in a White Sesame Balsamic Vinaigrette.

## Insalata

Add Chicken (L:2.95) (D:3.95)

Add Shrimp (L:5.95) (D:6.95)

L:5.95

### Insalata Della Casa

D:6.95

Fresh Spinach with Cherry Tomatoes, Goat Cheese, Sauteed Mushrooms. In a White Sesame Balsamic Vinaigrette.

L:7.95

### Insalata Caprice

D:8.95

Sliced Tomatoes Layered with Fresh Mozzarella, Basil. Drizzled with Extra Virgin Olive Oil.

L:5.95

### Insalata Ceasar

D:6.95

Romaine Lettuce with Crutons, Parmesan Cheese, and Ceasar Dressing. Topped with Anchovies.

L:5.95

### Insalata Greek

D:6.95

Romaine Lettuce with Cherry Tomatoes, Kalamata Olives, Red Onions, Banana Peppers, Cucumbers, Fetta Cheese in Greek Dressing.

## Pizza

L:10.95

### Jalapeño

D:12.95

Hand Tossed Pizza with Chicken, Black Beans, Cilantro, Tomatoes, Jalapenos, in a Parmesan White Wine Butter Sauce.

L:10.95

### 25<sup>th</sup> Street

D:12.95

Hand Tossed Pizza with Chicken, Smoked Sausage, Sun-Dried Tomatoes, Green Onions, Jalapenos in a Creamy Alfredo Sauce.

L:10.95

### Main St.

D:12.95

Hand Tossed Pizza with Chicken, Italian Sausage, Mushrooms, Sun-Dried Tomatoes, in a Black Pepper Cream Sauce.

L:10.95

### Margherita

D:12.95

Hand Tossed Pizza with Fresh Tomatoes, Fresh Mozzarella, Fresh Basil, Drizzled with Extra Virgin Olive Oil.

L:10.95

### Pizza Di Verdure

D:12.95

Hand Tossed Pizza with Bell Peppers, Spinach, Mushrooms, Mix Vegetables, Mozzarella Cheese in Marinara Sauce.

L:10.95

### Quattro Formaggio

D:12.95

Hand Tossed Pizza with Mozzarella, Parmesan, Fetta, and Blue Cheese, in Marinara Sauce.

## Italian Cuisine



Tel: 832-618-1168

[www.bellissimohouston.com](http://www.bellissimohouston.com)

1848 Airline Dr. Houston Tx, 77009

Contact us at

[Bellissimoristorantehouston@gmail.com](mailto:bellissimoristorantehouston@gmail.com)

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## Pastas

	L:11.95
<b>Main St.</b>	D:13.95
Black Pepper Fettuccine with Grilled Chicken, Italian Sausage, Mushrooms, Sun-Dried Tomatoes, in a Black Pepper Cream Sauce.	
	L:11.95
<b>Pasta Bellissimo</b>	D:13.95
Jalapeno Fettuccine with Grilled Chicken, Black Beans, Fresh Tomatoes, Fresh Cilantro, Jalapenos, in a White Wine Butter Sauce.	
	L:11.95
<b>25<sup>th</sup> Street</b>	D:13.95
Jalapeno Fettuccine with Grilled Chicken, Smoked Sausage, Sun-Dried Tomatoes, Green Onions, Diced Jalapenos in a Creamy Alfredo Sauce.	
	L:14.95
<b>Frutti Di Mare</b>	D:18.95
Capellini with Sauteed Shrimp, Sea Scallops, Black Mussels, White Clams, in a Spicy Pomodoro Sauce.	
	L:13.95
<b>Parpadelle Di Spinaci</b>	D:18.95
Parpadelle with Sauteed Shrimp, Sea Scallops, Artichoke Hearts, Spinach, in a Brandy Cream Sauce.	
	L:13.95
<b>Ravioli Ripieni</b>	D:16.95
Cheese Stuffed Ravioli with Sauteed Shrimp and Spinach, in a Primarosa Sauce.	
	L:13.95
<b>Fettuccine Gamberetti</b>	D:16.95
Fettuccine Alfredo Topped with Sauteed Shrimp, Mushrooms and a Dash of White Wine Lemon Butter.	
	L:13.95
<b>Capellini Gamberetti</b>	D:16.95
Capellini with Sauteed Shrimp, Mushrooms, Tomatoes, Fresh Basil in a Garlic Olive Oil.	
	L:13.95
<b>Pesto Di Coriandolo</b>	D:16.95
Farfalle with Grilled Chicken and Sauteed Shrimp, in a Spicy Cilantro Pesto.	
	L:12.95
<b>Tortellini Con Basilico</b>	D:14.95
Tortellini with Grilled Chicken, Mushrooms, Cherry Tomatoes, in a Basil Pesto Cream Sauce.	
	L:10.95
<b>Spaghetti Con Polpette</b>	D:12.95
Spaghetti with Meatballs, Broccoli, in Marinara Sauce. Topped with Shaved Parmesan and Fresh Basil.	

## Pastas

	L:11.95
<b>Penne In Funghi Pesto</b>	D:13.95
Penne with Grilled Chicken, Italian Sausage, Black Olives, Carrots, in a Mushroom Pesto Cream Sauce.	
	L:10.95
<b>Lasagna Di Carne</b>	D:12.95
Oven Baked Lasagna Layered with Parmesan, Mozzarella, Ricotta Cheese, and Ground Beef. Served with Julienne Vegetables.	
	L:10.95
<b>Potata Con Lardo</b>	D:12.95
Potato Dumplings with Mix Vegetables, in a Bacon Cream Sauce.	
	L:10.95
<b>Rigatoni Con Salsiccia</b>	D:12.95
Rigatoni with Italian Sausage, Mix Vegetables, Bell Peppers, in a Spicy Marinara Sauce.	
	L:10.95
<b>Linguini Primavera</b>	D:11.95
Linguini with Mushrooms, Mix Vegetables, Bell Peppers, Spinach, Cherry Tomatoes, in a Garlic Olive Oil.	

## Entrees

	L:14.95
<b>Pollo Alla Bellissimo</b>	D:17.95
Pan Seared Chicken Breast, over a bed of Capellini infused with Garlic Olive Oil. Topped with Mushrooms, Artichoke Hearts, Basil, Shrimp, and White Wine Lemon Butter. Served with Julienne Vegetables.	
	L:14.95
<b>Pan Scottato Tilapia</b>	D:17.95
Pan Seared Tilapia, Topped with Crabmeat, Bell Peppers, Mushrooms, Fresh Basil, and White Wine Lemon Butter. Served with a Creamy Peas, Proscuitto Risotto and Julienne Vegetables.	
	L:12.95
<b>Pollo Parmigiano</b>	D:14.95
Breaded Chicken Breast Topped with Mozzarella, Basil, and Marinara Sauce. Served with Capellini in Marinara Sauce and Julienne Vegetables.	
	L:12.95
<b>Scallopini Pollo</b>	D:14.95
Spicy Breaded Chicken Breast, Topped with Tomatoes, Capers, Basil, and White Wine Lemon Butter. Served with Mashed Potatoes, and Julienne Vegetables.	
	L:11.95
<b>Melanzana Parmigiano</b>	D:12.95
Breaded Eggplant, Layered with Spinach, Parmesan, Mozzarella, Ricotta Cheese. Topped with Marinara Sauce. Served with Julienne Vegetables.	

## Entrees

	L:29.95
<b>Ossobuco</b>	D:32.95
Braised Lamb Shank in a Port Wine Demi Glaze Sauce with Shitake Mushrooms, Sun-Dried Tomatoes, and Raisins. Served with Mashed Potatoes, Bacon Slice, and Grilled Vegetables.	
	L:29.95
<b>Coda Di Aragosta</b>	D:32.95
Oven Baked Lobster Tail Served over a Saffron Peas Risotto. Topped with Crabmeat, Bell Peppers, Shrimp and a touch of White Wine Lemon Butter. Served with Sauteed Spinach.	
	L:29.95
<b>Costata Di Manzo</b>	D:32.95
Grilled Ribeye Topped with Jumbo Shrimp, in a Mushroom Marsala Demi Glaze. Served with Mashed Potato and Fresh Sauteed Spinach.	
	L:19.95
<b>Chelidra Rossa</b>	D:24.95
Grilled Red Snapper over a Bed of Capellini infused with Spinach. Topped with Crabmeat, Mushrooms, Sun-Dried Tomatoes, Shrimp with White Wine Lemon Butter.	
	L:19.95
<b>Tonno al Pepe Nero</b>	D:24.95
Grilled Ahi Tuna with Black Pepper, Topped with a Honey Balsamic Butter Reduction Sauce. Served with a Artichoke Hearts Poblano Pesto Risotto, and Sauteed Spinach.	
	L:24.95
<b>Filetto Mignon</b>	D:26.95
Beef Tenderloin Filet topped with a Mushroom, Blue Cheese Chef's Special Sauce. Served with Grilled Shrimp, Mashed Potato, Bacon Slice, and Julienne Vegetables.	
	L:18.95
<b>Vitello Marsala</b>	D:19.95
Pan Seared Veal Cutlets, Topped with a Mushroom Marsala Creamy Sauce. Served with Fettuccine Alfredo and Julienne Vegetables.	
	L:15.95
<b>Gamberi Parmigiano</b>	D:18.95
Breaded Shrimp, Lightly stuffed with Crabmeat. Topped with Marinara and Mozzarella over a Thin Breaded Eggplant. Served with Capellini in Marinara and Julienne Vegetables.	
	L:15.95
<b>Salmone Alla Griglia</b>	D:18.95
Grilled Salmon Topped with Tomatoes, Capers, Basil, and White Wine Lemon Butter. Served with Capellini Infused with Garlic Olive Oil, and Julienne Vegetables.	