

Antipasti

Risotto Di Spinaci	\$7.95
Mix Bell Peppers and Spinach Creamy Risotto.	
Agljo Gamberetti	\$10.95
Shrimp Sautéed with Garlic, Tomatoes, Basil, Red Pepper Flakes. Served with Lemon.	
Capesante Con Peperone	\$10.95
Pan Seared Sea Scallops Served with Mix Bell Peppers. Over Poblano Pesto Cream Sauce.	
Torte Di Granchio	\$10.95
Breaded Jumbo Lump Crabmeat. Deep Fried Served with Chipotle Lemon Butter Sauce.	
Carciofi Fritti	\$6.95
Fried Artichoke Hearts Served with Mix Bell Peppers. Over Poblano Pesto Cream Sauce.	
Calamari Fritti	\$10.95
Fried Squid, Breaded with Corn Flour, Served with Marinara Sauce and Lemon.	
Mozzarella Fritti	\$7.95
Fresh Mozzarella, Tossed in Basil Pesto. Deep Fried Served with Tomato Relish.	
Bruschetta alla Romana	\$6.95
Toasted Garlic Bread, Topped with Tomato Relish and Parmesan Cheese.	
Polpette di Carne	\$6.95
Ground Beef Meatballs, Topped with Fresh Basil, Shaved Parmesan, and Marinara Sauce.	
Garlic Bread	\$4.95
Oven Baked Sour Dough Bread. Topped with Garlic, Butter, Parmesan Cheese, and Fresh Parsley.	

Dessert

-Tiramisu	\$6.95
-Key lime Pie	\$6.95
-Crème brulee	\$6.95
-Cheese Cake	\$6.95
-Oreo Cheese Cake	\$6.95
-Vanilla Bean Gelato	\$6.95
-Hazelnut Gelato	\$6.95
-Spumoni	\$6.95

Insalata

(Add Chicken - \$3.95) (Add Shrimp - \$6.95)

Insalata Caprese	\$10.95
Fresh Sliced Tomatoes Layered with Fresh Mozzarella and Fresh Basil. Drizzled with Extra Virgin Olive Oil. Side of Mix Greens in White Sesame Balsamic Vinaigrette.	
Insalata Greek	Sm.\$4.95 / Rg.\$6.95
Romaine Lettuce Tossed with Cherry Tomatoes, Sliced Kalamata Olives, Red Onions, Banana Peppers, Cucumbers, Feta Cheese, and Greek Dressing.	
Insalata Della Casa	Sm.\$4.95 / Rg.\$6.95
Fresh Spinach Tossed with Cherry Tomatoes, Goat Cheese, Sautéed Mushrooms, and White Sesame Seed Balsamic Vinaigrette.	
Insalata Caesar	Sm.\$4.95 / Rg.\$6.95
Romaine Lettuce Tossed with Croutons, Parmesan Cheese, and Caesar Dressing. Topped with Shaved Parmesan and Anchovies.	

Pizza

Quattro Formaggio	\$12.95
Hand Tossed Pizza with Mozzarella, Parmesan, Feta, and Blue Cheese. On Marinara Sauce.	
Main St. Pizza	\$12.95
Hand Tossed Pizza with Grilled Chicken, Italian Sausage, Mushrooms, Sun-Dried Tomatoes, and Black Pepper Cream Sauce.	
25th Street Pizza	\$12.95
Hand Tossed Pizza with Grilled Chicken, Smoked Sausage, Sun-Dried Tomatoes, Green Onions, Diced Jalapenos, and Alfredo Cream Sauce.	
Jalapeño	\$12.95
Hand Tossed Pizza with Grilled Chicken, Jalapenos, Black beans, Cilantro, Tomatoes, and White Wine Butter Sauce.	
Margherita	\$12.95
Hand Tossed Pizza with Fresh Tomatoes, Fresh Mozzarella, Fresh Basil, Drizzled with Extra Virgin Olive Oil.	
Pizza Di Verdure	\$12.95
Hand Tossed Pizza with Mix Bell Peppers, Spinach, Fresh Tomatoes, Mushrooms, Zucchini, Yellow Squash, Carrots, Mozzarella Cheese, and Marinara Sauce.	



Tel: (832)618-1168

Tuesday – Thursday 11 AM – 10 PM
Friday – Saturday 11 AM – 11 PM
Sunday 11 AM – 9 PM
Closed - Monday

Visit us Online at

www.Bellissimohouston.com

Contact us at

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

CATERING AVAILABLE

1848 Airline Dr. Houston TX, 77009

Follow us on Facebook for Specials.

Pastas

- Linguini Primavera** **\$11.95**
Linguini with Mushrooms, Mix Bell Peppers, Spinach, Zucchini, Yellow Squash, Carrots, Broccoli, and Cherry Tomatoes. In Garlic Olive Oil.
- Rigatoni Con Salsiccia** **\$12.95**
Rigatoni with Italian Sausage, Mix Bell Peppers, Zucchini, Yellow Squash, Carrots, and Broccoli. In Spicy Marinara Sauce.
- Potata Con Lardo** **\$12.95**
Potato Stuffed Gnocchi with Zucchini, Yellow Squash, Carrots, Broccoli. In Bacon Cream Sauce.
- Penne In Funghi Pesto** **\$13.95**
Penne with Grilled Chicken, Italian Sausage, Black Olives, and Carrots. In Mushroom Pesto Cream Sauce.
- Pesto Di Coriandolo** **\$17.95**
Farfalle with Grilled Chicken, Sautéed Shrimp, and Broccoli. In Spicy Cilantro Pesto Cream Sauce.
- Fettuccine Gamberetti** **\$17.95**
Fettuccine in Alfredo Sauce. Topped with Sautéed Shrimp, Mushrooms, and a Dash of White Wine Lemon Butter.
- Ravioli Ripieni** **\$17.95**
Cheese Stuffed Ravioli with Sautéed Shrimp and Fresh Tomatoes. In Prima Rosa Sauce. Topped with Sautéed Spinach.
- 25th Street Pasta** **\$14.95**
Jalapeno Infused Fettuccine with Grilled Chicken, Smoked Sausage, Sun-Dried Tomatoes, Green Onions, and Diced Jalapenos. In Creamy Alfredo Sauce.
- Pasta Alla Bellissimo** **\$14.95**
Jalapeno Infused Fettuccine with Grilled Chicken, Diced Jalapenos, Black Beans, Fresh Cilantro, and Fresh Tomatoes. In White Wine Butter Sauce.
- Main St. Pasta** **\$14.95**
Black Pepper Infused Fettuccine with Grilled Chicken, Italian Sausage, Mushrooms, Sun-Dried Tomatoes. In Black Pepper Cream Sauce.
- Lasagna Di Carne** **\$12.95**
Oven Baked Lasagna, Layered with Parmesan, Mozzarella, Ricotta Cheese, and Ground Beef. Topped with Basil, and Shaved Parmesan. Served with Steamed Julienne Vegetables.

Pastas

- Capellini Gamberetti** **\$17.95**
Capellini with Sautéed Shrimp and Mushrooms. In Olive Oil Infused with Tomato Relish.
- Tortellini Con Basilico** **\$15.95**
Cheese Stuffed Tortellini with Grilled Chicken, Mushrooms, and Cherry Tomatoes. In Basil Pesto Cream Sauce.
- Frutti Di Mare** **\$19.95**
Capellini with Sautéed Shrimp, Sea Scallops, Black Mussels, White Clams. In Spicy Pomodoro Sauce.
- Pappardelle Di Spinaci** **\$18.95**
Spinach Infused Pappardelle with Sautéed Shrimp, Sea Scallops, Artichoke Hearts, and Spinach. In Brandy Cream Sauce.
- Spaghetti Con Polpette** **\$12.95**
Spaghetti with Ground Beef Meatballs, Broccoli, in Marinara Sauce. Topped with Shaved Parmesan and Fresh Basil.

Entrees

- Pollo Alla Bellissimo** **\$17.95**
Pan Seared Chicken Breast, over a Bed of Capellini Infused with Parmesan, Garlic Olive Oil. Topped with Mushrooms, Artichoke Hearts, Basil, a Jumbo Shrimp, and White Wine Lemon Butter. Served with Steamed Julienne Vegetables.
- Pollo Scallopini** **\$14.95**
Spicy Breaded Chicken Breast, Topped with Tomatoes, Capers, Fresh Basil, and White Wine Lemon Butter. Served with Garlic Mashed Potatoes, and Steamed Julienne Vegetables.
- Melanzana Parmigiano** **\$12.95**
Slightly Breaded Eggplant, Layered with Spinach, Parmesan, Mozzarella, and Ricotta Cheese. Topped with Marinara Sauce and Fresh Basil. Served with Steamed Julienne Vegetables.
- Chelidra Rossa** **\$24.95**
Grilled red Snapper over a Bed of Capellini Infused with Spinach, Parmesan, and Olive Oil. Topped with Crabmeat, Mushrooms, Sun-Dried Tomatoes, a Jumbo Shrimp, and White Wine Lemon Butter. Served with Steamed Julienne Vegetables.

Entrees

- Pollo Parmigiano** **\$15.95**
Breaded Chicken Topped with Mozzarella, Basil, and Marinara Sauce. Served with Capellini in Marinara Sauce, and Steamed Julienne Vegetables.
- Salmon Alla Griglia** **\$18.95**
Grilled Salmon Topped with Tomatoes, Capers, Basil, and White Wine Lemon Butter. Served with Capellini Infused with Parmesan, Garlic Olive Oil, and Steamed Julienne Vegetables.
- Gamberi Parmigiano** **\$18.95**
Breaded Shrimp, Lightly Stuffed with Crabmeat. Topped with Marinara Sauce, and Mozzarella Cheese. Over a Thin Breaded Eggplant, Served with Capellini in Marinara Sauce and Steamed Julienne Vegetables.
- Tonno al Pepe Nero** **\$24.95**
Grilled Ahi Tuna Covered with Black Pepper, Topped with Honey Balsamic Butter Reduction. Served with Artichoke Hearts, Poblano Pesto Risotto, and Sautéed Spinach.
- Pan Scottato Tilapia** **\$17.95**
Pan Seared Tilapia Topped with Crabmeat, Mix Bell peppers, Mushrooms, Basil, and White Wine Lemon Butter. Served with Peas, Prosciutto Creamy Risotto and Steamed Julienne Vegetables.
- Vitello Marsala** **\$20.95**
Pan Seared Veal Cutlets, Topped with Mushrooms and Marsala Cream sauce. Served with Fettuccine in Alfredo Sauce and Steamed Julienne Vegetables.
- Filetto Mignon** **\$26.95**
Beef Tenderloin Filet Topped with Mushrooms, Blue Cheese, and Chef's Special Sauce. Served with a Jumbo Shrimp, Garlic Mashed Potatoes, Bacon Slice, and Steamed Julienne Vegetables.
- Costata Di Manzo** **\$32.95**
Grilled Rib Eye Topped with a Jumbo Shrimp, Mushrooms, and Marsala Demi Glaze. Served with Garlic Mashed Potatoes, Bacon Slice, and Sautéed Spinach.
- Ossobuco** **\$32.95**
Lamb Shank Braised in Port Wine Demi Glaze. Topped with Shitake Mushrooms, Sun-Dried Tomatoes, and Raisins. Served with Garlic Mashed Potatoes, Bacon Slice, and Grilled Vegetables.