

Antipasti

Risotto Di Spinaci	\$9
Mix bell peppers and spinach creamy risotto.	
Aglio Gamberetti	\$12
Shrimp sautéed with garlic, tomatoes, basil, red pepper flakes. served with a lemon.	
Capesante Con Peperone	\$12
Pan seared sea scallops served with mix bell peppers. over poblano pesto cream sauce.	
Torte Di Granchio	\$12
Breaded jumbo lump crabmeat. deep fried served with chipotle lemon butter sauce.	
Carciofi Fritti	\$8
Fried artichoke hearts served with mix bell peppers. over poblano pesto cream sauce.	
Calamari Fritti	\$12
Fried squid, breaded with corn flour, served with marinara sauce and lemon.	
Mozzarella Fritti	\$9
Fresh mozzarella, tossed in basil pesto. deep fried served with tomato relish.	
Bruschetta Alla Romana	\$8
Toasted garlic bread, topped with tomato relish and parmesan cheese.	
Polpette Di Carne	\$8
Ground beef meatballs, topped with fresh basil, shaved parmesan, and marinara sauce.	
Garlic Bread	\$6
Oven baked sour dough bread with garlic, butter, parmesan cheese, and fresh parsley.	
Tomato Bisque	\$7
Creamy tomato soup topped with basil and shredded mozzarella.	

Dessert

(\$8.00)

Tiramisu	Crème brulee	Key lime pie
Cheesecake	Oreo cheesecake	

Insalata

(add chicken - \$4) (add shrimp - \$8)

Insalata Caprese	\$12
Sliced tomatoes, mozzarella, and basil. drizzled with extra virgin olive oil. side of mix greens in white sesame balsamic vinaigrette	
Insalata Greek	\$8
omaine lettuce with cherry tomatoes, kalamata olives, red onions, banana peppers, cucumbers, feta cheese, and greek dressing.	
Insalata Della Casa	\$8
Spinach with cherry tomatoes, sautéed mushrooms, goat cheese, and white sesame seed balsamic vinaigrette.	
Insalata Caesar	\$8
Romaine lettuce with croutons, parmesan cheese, and caesar dressing.	

Pizza

Quattro Formaggio	\$15
Mozzarella, parmesan, feta, and blue cheese.	
Main St. Pizza	\$15
Chicken, Italian sausage, mushrooms, sundried tomatoes, with black pepper cream sauce.	
25th Street Pizza	\$15
Chicken, smoked sausage, green onions, sun-dried tomatoes, jalapenos, with alfredo sauce.	
Jalapeno	\$15
Chicken, jalapenos, black beans, cilantro, tomatoes, with white wine butter sauce.	
Margherita	\$15
Fresh tomatoes, fresh mozzarella, fresh basil, drizzled with extra virgin olive oil.	
Pizza Di Verdure	\$15
Mix bell peppers, spinach, tomatoes, mushrooms, zucchini, yellow squash, carrots, mozzarella.	



Tel: (832) 618-1168

MONDAY – CLOSED

Tuesday - Thursday

L: 11:00am - 3:00pm D: 5:00pm - 9:00pm

Friday

L: 11:00am - 3:00pm D: 5:00pm - 10:00pm

Saturday 11:00am – 10:00pm

Sunday 11:00am – 9:00pm

Order online

www.bellissimohouston.com

Contact us at

bellissimoristorantehouston@gmail.com

Catering Available

902 E. 33rd street
Houston TX, 77022

Pasta

25th street pasta	\$16
Jalapeno infused fettuccine with grilled chicken, smoked sausage, sun-dried tomatoes, green onions, and diced jalapenos in alfredo sauce.	
Pasta Alla Bellissimo	\$16
Jalapeno infused fettuccine with grilled chicken, diced jalapenos, black beans, fresh cilantro, and fresh tomatoes in white wine butter sauce.	
Main St. Pasta	\$16
Fettuccine with grilled chicken, italian sausage, mushrooms, and sun-dried tomatoes in black pepper cream sauce.	
Rigatoni Con Salsiccia	\$15
Rigatoni with italian sausage, zucchini, yellow squash, carrots, broccoli, and mix bell peppers in a spicy marinara sauce.	
Penne In Funghi Pesto	\$16
Penne with grilled chicken, italian sausage, black olives, and carrots in mushroom pesto.	
Spaghetti Con Polpette	\$15
Spaghetti with ground beef meatballs, broccoli, in a marinara sauce.	
Potata Con Lardo	\$15
Potato stuffed gnocchi with zucchini, yellow squash, carrots, and broccoli in bacon cream sauce.	
Lasagna Di Carne	\$15
Layered with parmesan, mozzarella, ricotta cheese, and ground beef. served with julienne vegetables.	
Fettuccine Gamberetti	\$19
Fettuccine in alfredo sauce. Topped with shrimp, mushrooms, and a dash of white wine lemon butter.	
Tortellini Con Basilico	\$17
Cheese stuffed tortellini with grilled chicken, mushrooms, and cherry tomatoes in basil pesto.	
Ravioli Ripieni	\$19
Cheese stuffed ravioli with shrimp and tomatoes in a parma rosa sauce. Topped with sautéed spinach.	

Pesto Di Coriandolo	\$19
Farfalle with grilled chicken, sautéed shrimp, and broccoli in spicy cilantro pesto.	
Pappardelle Di Spinaci	\$20
Spinach infused pappardelle with shrimp, scallops, artichoke hearts, and spinach in brandy cream sauce.	
Capellini Gamberetti	\$19
Capellini with sautéed shrimp and mushrooms in olive oil infused with tomato relish.	
Frutti Di Mare	\$22
Capellini with sautéed shrimp, sea scallops, black mussels, white clams in a spicy pomodoro sauce.	
Linguini Primavera	\$15
Linguini with mushrooms, mix bell peppers, spinach, zucchini, yellow squash, carrots, broccoli, and cherry tomatoes in garlic olive oil.	

Entrees

Chelidra Rossa	\$26
Grilled red snapper over a bed of capellini, parmesan, and olive oil. Topped with crabmeat, mushrooms, sun-dried tomatoes, a jumbo shrimp, and white wine lemon butter. Served with mix vegetables.	
Salmone Alla Griglia	\$20
Grilled salmon topped with tomatoes, capers, basil, and white wine lemon butter. served with capellini, parmesan, garlic olive oil, and mix vegetables.	
Pan Scottato Tilapia	\$19
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.	
Gamberi Parmigiano	\$20
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	\$26
Grilled black pepper ahi tuna, topped with honey balsamic butter reduction. Served with artichoke hearts, poblano pesto risotto, and sautéed spinach.	
Costata Di Manzo	\$34
Grilled rib eye topped with a shrimp, mushrooms, and a marsala demi glaze. Served with garlic mashed potatoes, a bacon slice, and sautéed spinach.	
Ossobuco	\$34
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.	
Filetto Mignon	\$28
Beef tenderloin filet with mushrooms, shrimp, blue cheese, and chef's special sauce. Served with garlic mashed potatoes, bacon slice, and mix vegetables.	
Vitello Marsala	\$22
Pan seared veal cutlets, topped with mushrooms and marsala cream sauce. Served with fettuccine in alfredo sauce and steamed julienne vegetables.	
Pollo Alla Bellissimo	\$19
Pan seared chicken breast, over a bed of capellini, parmesan, and garlic olive oil. Topped with basil, mushrooms, artichoke hearts, a jumbo shrimp, and white wine lemon butter. Served with mix vegetables.	
Pollo Scallopini	\$17
Spicy breaded chicken breast, topped with tomatoes, capers, basil, and white wine lemon butter. Served with garlic mashed potatoes and mix vegetables.	
Pollo Parmigiano	\$17
Breaded chicken topped with mozzarella, basil, and marinara sauce. Served with capellini in marinara sauce and steamed julienne vegetables.	
Melanzana Parmigiano	\$15
Layered eggplant with spinach, parmesan, ricotta, and mozzarella cheese. Topped with marinara sauce and fresh basil. Served with mix vegetables.	