

## Antipasti

- Risotto Di Spinaci** \$9  
Mix bell peppers and spinach creamy risotto.
- Aglione Gamberetti** \$13  
Shrimp sautéed with garlic, tomatoes, basil, red pepper flakes. served with a lemon.
- Capesante Con Peperone** \$13  
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** \$13  
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** \$9  
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** \$8  
Creamy tomato soup topped with basil and shredded mozzarella.

## Dessert

(\$8.00)

- Tiramisu      Crème brulee      Key lime pie  
Cheesecake      Oreo cheesecake

## Insalata

(add chicken - \$6) (add shrimp - \$10) (add salmon \$14)

- Insalata Caprese** \$14  
Sliced tomatoes, mozzarella, and basil. drizzled with extra virgin olive oil. side of mix greens in white sesame balsamic vinaigrette
- Insalata Greek** Side \$6 Lg \$10  
omaine lettuce with cherry tomatoes, kalamata olives, red onions, banana peppers, cucumbers, feta cheese, and greek dressing.
- Insalata Della Casa** Side \$6 Lg \$10  
Spinach with cherry tomatoes, sautéed mushrooms, goat cheese, and white sesame seed balsamic vinaigrette.
- Insalata Caesar** Side \$6 Lg \$10  
Romaine lettuce with croutons, parmesan cheese, and caesar dressing.

## Pizza

- Quattro Formaggio** \$16  
Mozzarella, parmesan, feta, and blue cheese.
- Main St. Pizza** \$16  
Chicken, Italian sausage, mushrooms, sundried tomatoes, with black pepper cream sauce.
- 25th Street Pizza** \$16  
Chicken, smoked sausage, green onions, sundried tomatoes, jalapenos, with alfredo sauce.
- Jalapeño** \$16  
Chicken, jalapenos, black beans, cilantro, tomatoes, with white wine butter sauce.
- Margherita** \$16  
Fresh tomatoes, fresh mozzarella, fresh basil, drizzled with extra virgin olive oil.
- Pizza Di Verdure** \$16  
Mix bell peppers, spinach, tomatoes, mushrooms, zucchini, yellow squash, carrots, mozzarella.



902 E. 33<sup>rd</sup> street  
Houston TX, 77022

**Tel: (832) 618-1168**

Order online

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

Catering Available

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

**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**



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Bellissimo Ristorante



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## Pasta

- 25th street pasta** **\$18**  
Jalapeno infused fettuccine with grilled chicken, smoked sausage, sun-dried tomatoes, green onions, and diced jalapenos in alfredo sauce.
- Pasta Alla Bellissimo** **\$18**  
Jalapeno infused fettuccine with grilled chicken, diced jalapenos, black beans, fresh cilantro, and fresh tomatoes in white wine butter sauce.
- Main St. Pasta** **\$18**  
Fettuccine with grilled chicken, italian sausage, mushrooms, and sun-dried tomatoes in black pepper cream sauce.
- Rigatoni Con Salsiccia** **\$17**  
Rigatoni with italian sausage, zucchini, yellow squash, carrots, broccoli, and mix bell peppers in a spicy marinara sauce.
- Penne In Funghi Pesto** **\$17**  
Penne with grilled chicken, italian sausage, black olives, and carrots in mushroom pesto.
- Spaghetti Con Polpette** **\$16**  
Spaghetti with ground beef meatballs, broccoli, in a marinara sauce.
- Potata Con Lardo** **\$16**  
Potato stuffed gnocchi with zucchini, yellow squash, carrots, and broccoli in bacon cream sauce.
- Lasagna Di Carne** **\$16**  
Layered with parmesan, mozzarella, ricotta cheese, and ground beef. served with julienne vegetables.
- Fettuccine Gamberetti** **\$20**  
Fettuccine in alfredo sauce. Topped with shrimp, mushrooms, and a dash of white wine lemon butter.
- Tortellini Con Basilico** **\$18**  
Cheese stuffed tortellini with grilled chicken, mushrooms, and cherry tomatoes in basil pesto.
- Ravioli Ripieni** **\$21**  
Cheese stuffed ravioli with shrimp and tomatoes in a parma rosa sauce. Topped with sautéed spinach.

- Pesto Di Coriandolo** **\$21**  
Farfalle with grilled chicken, sautéed shrimp, and broccoli in spicy cilantro pesto.
- Pappardelle Di Spinaci** **\$22**  
Spinach infused pappardelle with shrimp, scallops, artichoke hearts, and spinach in brandy cream sauce.
- Capellini Gamberetti** **\$21**  
Capellini with sautéed shrimp and mushrooms in olive oil infused with tomato relish.
- Frutti Di Mare** **\$24**  
Capellini with sautéed shrimp, sea scallops, black mussels, white clams in a spicy pomodoro sauce.
- Linguini Primavera** **\$16**  
Linguini with mushrooms, mix bell peppers, spinach, zucchini, yellow squash, carrots, broccoli, and cherry tomatoes in garlic olive oil.

## Entrees

- Chelidra Rossa** **\$28**  
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** **\$23**  
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** **\$20**  
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** **\$21**  
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** **\$27**  
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** **\$31**  
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** **\$24**  
Pan seared veal cutlets, topped with mushrooms and marsala cream sauce. Served with fettuccine in alfredo sauce and steamed julienne vegetables.
- Pollo Alla Bellissimo** **\$22**  
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** **\$19**  
Spicy breaded chicken breast, topped with tomatoes, capers, basil, and white wine lemon butter. Served with garlic mashed potatoes and mix vegetables.
- Pollo Parmigiano** **\$19**  
Breaded chicken topped with mozzarella, basil, and marinara sauce. Served with capellini in marinara sauce and steamed julienne vegetables.
- Melanzana Parmigiano** **\$16**  
Layered eggplant with spinach, parmesan, ricotta, and mozzarella cheese. Topped with marinara sauce and fresh basil. Served with mix vegetables.