# BELLVUE

<div align="center">TAKE OUT ITEMS</div>

ASSORTED GRILLED VEGTABLES                                              $6.00
(EGGPLANTS, ZUCCHINI & BELL PEPPERS SEASONED WITH BALSAMIC VINEGAR E.V.O.O GARLIC & PARS-LEY)

CAPRESE SALAD                                                          $6.50
(SLICED TOMATO, FIOR DE LATE MOZZERLLA WITH OLIVE OIL)

$18.00

SEAFOOD SALAD(ANTI PASTO DI MARE)

(CALAMARI SHRIMP & OCTOPUS WITH LEMON & OLIVE OIL)

SMOKED SALMON WITH ONION & CAPERS                                     $12.00

(3OZ PER PERSON WITH LEMON WEDGE)

MIXED GREENS WITH RADICCHIO BALSAMIC DRESSING ON SIDE                  $6.50
(ROMAINE, RADICCHIO, ARUGULA WITH CHERRY TOMATO)

## PASTA & SAUCES

MEAT LASAGNA                                                          $60.00
1/2 TRAY (12 PORTIONS)
FULL TRAY (24 PORTIONS)                                              $110.00
(BAKED LAYERS OF PASTA, GROUND BEEF, MOZZERELLA, PARMIGANO & TOMATO SAUCE)

VEGETARIAN LASAGNA
1/2 TRAY(12 PORTIONS)
FULL TAY(24 PORTIONS)                                                 $55.00
(BAKED LAYERS OF PASTA WITH ASSORTED VEGTABLES PEAS, ZUCCHINI & EGGPLANT)   $100.00

MEAT OR CHEESE CANELLONI                                             $5.50 PER
(BAKED TOGETHER WITH CHOICE OF TOMATO SAUCE, CREAM SAUCE, OR ROSE SAUCE)

PENNE, MEZZI RIGATONI, CASARECCIA PASTA      $4.50 PER PERSON
(CHOICE OF SAUCE TOMATO, CREAM, ROSE, VODKA SAUCE $1.00 EXTRA)

SAUCES
4 LITRE PAILS (30 PEOPLE)
TOMATO SAUCE      $55.00
CREAM SAUCE      $65.00
ROSE SAUCE      $60.00
VODKA SAUCE      $70.00

## MEATS

VEAL OR CHICKEN PARAMIGIANA      $12.00 PER PIECE
(BREADED & FRIED IN TOMATO SAUCE WITH MOZZERELLA & PARMIGIANO CHEESE)

VEAL OR CHICKEN PICATA
(PAN SEARED CUTLETS IN LEMON & BUTTER SAUCE)      $12.00 PER PIECE

BREADED VEAL OR CHICKEN      $10.00 PER PIECE
(BREADED & FRIED VEAL OR CHICKEN) WITH OR WITHOUT TOMATO SAUCE

ROASTED CHICKEN PIECES      $8.00 PER PIECE
(SEASONED AND ROASTED WITH ROSEMARY)

VEAL ROAST      $12.00 PER PIECE
(SLOW ROASTED VEAL SLICED FRESH 5OZ SERVED IN COGNAC SAUCE)

BRAISED PRIME SHORT RIB ON ONION DEMI - GLACE      $22.00 PER PERSON

## VEGTABLES & POTATO

SEASONAL MIXED VEGTABLES      $5.00 PER PERSON
(SEASONED WITH OLIVE OIL & GARLIC)

RAPINI      $6.50 PER PERSON
(GARLIC, RED PEPPER FLAKES, SALT)

SAUTEED MUSHROOMS      $4.50 PER PERSON
(CREMINI MUSHROOMS SAUTEED WITH GARLIC, SALT, OLIVE OIL & BLACK PEPPERS)

OVEN ROASTED POTATO      $4.50 PER PERSON

SMASHED NEW RED POTATO WITH SOUR CREAM & CHIVES      $5.50 PER PERSON
(SOUR CREAM, CHIVES, BUTTER, SALT & PEPPER)

## SEAFOOD

STEAMED SEAFOOD RED OR WHITE SAUCE $45.00 PER PERSON
(KING CRAB, 1/2 LOBSTER TAIL, SHRIMP & SCALLOPS)(RED SAUCE TOMATO & WHITE WINE & GARLIC)

FRIED CALAMARI $17.00 PER PERSON
(LIGHTLY FLOWERED DEEP FRIED & SEASONED)

SALMON FILLET GRILLED SERVED WITH LEMON $15.00 PER PIECE
(SEASONED 6OZ SALMON GRILLED SERVED WITH LEMON WEDGE)

STEAMED MUSSLES $12.00 PER PERSON
(TOMATO WINE SAUCE OR BUTTER WINE SAUCE)

BACCALA UMIDO WITH BLACK OLIVES IN TOMATO SAUCE $15 PER PERSON

FRITTRA MISTA (CALAMARI + SHRIMP + BACCALA) $25 PER PERSON

SHRIMP COCKTAIL WITH SEAFOOD SAUCE (4 PCS PER PERSON) $15 PER PERSON

## BREADS

ASSORTED DINNER ROLLS WITH BUTTER ON SIDE $2.50 PER PERSON

MINIMUM ORDER OF 10 PEOPLE. ALL FOOD ARE 80% DONE , TO BE FINISHED AT HOME (ALL COOKING INSTRUCTIONS ARE INCLUDED). TAXES NOT INCLUDED. ORDERS MUST BE RECEIVED 5 DAYS IN ADVANCE.