

BELOTTI ANTIPASTO (GF) (N) \$19.5 | \$23.5 | \$25.5

Mixed antipasto platter, Prosciutto crudo, Soppresata Calabrese, salame Felino, Robiola Piemontese, Gorgonzola, goat cheese, fruits, honey, **crostini, Almonds**

ANTIPASTI-SALADS

BATTUTA | \$18.95 (add shaved black truffle +\$15) (GF)

Hand cut, certified Piedmontese® grass fed ribeye dry aged beef tartare*, carasau bread, parmigiano reggiano, 8 years aged balsamic Giuseppe Giusti®, micro arugula, truffle caviar, quail egg yolk*

VITELLO TONNATO | \$17.95 (GF)

Slow roasted certified Piedmontese® grass fed **beef** eye of round, yellow fin tuna sauce, caper essence, lemon zest

TORTINO DI SPINACI E TARTUFO NERO | \$19.95 (GF)

Organic spinach flan, soft cooked organic egg yolk, Grana Padano D.O.P sauce, brown butter, Shaved black truffle

Bruschetta tomato basil- buffalo mozzarella D.O.P | \$4.25 each(v) (G) **Marinated Castelvetrano olives** (G) (GF) (v) | \$6.5

LATTUGA | \$11.95 (v) (GF) (N)

Living butter lettuce, toasted **pine nuts**, lemon dressing Grana Padano D.O.P.

AMERICANA | \$13.95 (v) (GF) (N)

beets, wild arugula, cranberries, squash, goat cheese, Toasted **Hazelnuts**, honey mustard cinnamon dressing, goat cheese

INSALATA GOLOSA | \$14.95 (v)(GF) (N)

Seasonal organic spring mix, celery, whipped imported Gorgonzola cheese, pears, toasted **walnuts, crostini**, 8 years balsamic Giuseppe Giusti

AGNOLOTTI DI LIDIA | \$18.95 add shaved black truffle + \$15 (G)

Traditional Piedmontese style stuffed pasta with beef shank, flat iron, pork loin, sausage, escarole, spinach, Grana, beef reduction

CASONCELLI BERGAMASCHI | \$18.95 (G)

My Mom's Bergamo style stuffed pasta with beef, prosciutto, pork shoulder, Grana Padano D.O.P smoked pancetta, butter, sage

PAPPADELLE AI FUNGHI | \$19.95

Long wide pasta, organic hen of woods mushrooms, beef reduction, parsley, Grana Padano D.O.P (vegetarian option available)

BIGOLI AL SUGO D'ANATRA | \$19.95

Bigoli pasta, all parts of the duck sugo, orange zest, Grana Padano D.O.P

GNOCCHI ALLA BOLOGNESE | \$19.95

Soft Potato gnocchi, traditional Granma Caterina six meats Bolognese sauce, Grana Padano D.O.P.

TAGLIOLINI BURRO E ACCIUGHE | \$18.95 (vegetarian option available)

Tajarin Piemontesi (very thin egg pasta), beef reduction, Italian anchovies, butter, Grana Padano D.O.P.

TORTELLI DI POLENTA TIMO E CONIGLIO | \$17.95

Egg pasta stuffed with polenta taragna, rabbit sugo, thyme, Grana Padano D.O.P.

TAGLIATELLE AL CINGHIALE | \$19.95 (G)

Long narrow pasta, grappa/Sangiovese marinated wild boar sugo, pecorino Toscano, black pepper

RISOTTO PORRI E ASTICE | \$42.5

Aged Acquarello® rice, Maine lobster, lobster bisque sauce, organic braised leeks, (min 2 orders, 15 mins wait time)

SPAGHETTI POMODORO E BURRATA | \$19.95 (v) (vegan option available)

Spaghettoni Mancini®, imported San Marzano D.O.P. tomato sauce, Italian burrata, basil, extra virgin olive oil

TORTELLINI TRADIZIONALI IN BRODO | \$21.75

Handmade traditional Modenesi tortellini, short rib-chicken-oxtail broth, Parmigiano Reggiano Vacche Rosse

PIZZOCCHERI... Belotti style | \$21.95 (v)

Buckwheat flour filled pasta, with soft potato, black pepper, Savoy cabbage, swiss chard, spinach sauce, Imported Bitto cheese, brown butter

GNOCCHETTI DI ZUCCA | \$26.95 (v)

Soft pumpkin gnocchetti, Grana Padano sauce, brown butter, shaved black truffle

SCARPINÒCC DE PÀRR | \$18.95(v) (G)

Vegetarian traditional Bergamo style stuffed pasta, Grana Padano D.O.P., spices, parsley, garlic, brown butter, sage

ANATRA | \$29.95

Seared duck Breast, Sautéed bitter purple Treviso, honey, pink peppercorn, braised cipolline, balsamico Giusti□

BRASATO | \$35.95

5-hour braised, grass fed Piedmontese® flat iron, organic Mulino Sobrino polenta, organic hen of woods mushrooms, Nebbiolo reduction

PESCE | \$39.75 (GF) (N)

Chilean seabass with toasted **pistachios**, soft potatoes purée, sautéed mixed vegetables, lemon

SECONDI

SIDES

Broccoli piccanti \$9 pancetta, béchamel, Calabrian chili

Fagiolini \$9 (v) (G) (GF) organic green beans, garlic, olive oil and salt

Verdure limone scalogno \$9 (v) (GF) organic Swiss chard, Kale, shallots, Spinach, lemon

Brussel sprouts \$9 (v) (GF) olive oil and salt

(v)=vegetarian (G)=contains garlic ®=original trademark (N)= contain Nuts GF gluten free or it can be prepared gluten free, please let us know at the begin of your meal

BEERS \$7.50

Peroni "Nastro Azzurro", Lager, Italia
Menabrea Bionda, premium lager, Italia
Dolomiti Rossa, Italian red, Veneto, Italia
Italian Pale Ale, Mastri Birrai Umbri, Umbria, Italia
Guinness , Stout, Dublin, Ireland
NO alcoholic Weissbräu, Erdinger, Germany (less than 0.5abv)

VINO

Frizzanti - Sparklings

Franciacorta <i>Dosage Zero</i> , Le Marchesine, n.v., Lombardia	6oz / btl
Prosecco superiore "Bele Casel", Asolo, Veneto	18.5 / 71
Prosecco Rosé , Zardetto, 2020, Veneto	13.5 / 48
	13.5 / 48

Rosè

Etna rosato, Tenuta terre nere, 2022, Sicilia	6oz / btl
	15.5 / 57

Bianchi - Whites

Timorasso "Derthona", La Spinetta, Piemonte, 2022	6oz / btl
Verdicchio di Matelica, Bisci, Marche, 2022	18.5 / 71
Roero Arneis, Paitin, Piemonte, 2022	13.5 / 48
Vermentino "Ala Blanca", Parpinello, Sardegna, 2022	16.5 / 61
San Vincenzo Bianco, Anselmi, Veneto, 2022	15.5 / 57
Pinot grigio alcohol 0.0 , Princess, A. Adige, nv	13.5 / 48
	15.5 / 57

Rossi - Reds

Brunello di Montalcino, Lambardi, Toscana, 2016	6oz / btl
Montepulciano d'Abruzzo, Contesa, Abruzzo, 2021	23.5 / 89
Barbera d'Alba, Borgogno, Piemonte 2020	15.5 / 57
Amarone della Valpolicella, Pasqua, Veneto, 2018	18.5 / 71
Chianti Classico "Riserva", Castellare, Toscana, 2019	24.5 / 92
Barbaresco "Gallina", Francone, Piemonte, 2019	17.5 / 65
	21.5 / 81

HOUSE COCKTAILS

Venetian Spritz 16

Prosecco, soda water, orange slice
and your favorite flavor choice
APEROL - SELECT - CAMPARI - HUGO - CYNAR
(Aperitif) (Original) (Classic) (Edelflower) (amaro)

Dickel's Manhattan 15

Dickel Rye, Punt e més vermouth,
bitters, Luxardo cherry

Negroni 17

Campari, Carpano antica formula,
Suntori Roku gin, orange zeste

Aereoplanino di Carta 15

Knobb Creek burbon, Aperol,
Amaro Nonino, lemon juice

Fernet About it! 17

Chilled Dickel rye whiskey, syrup,
Fernet Branca Amaro, bitters, orange

Giovanni 16

WKA organic vodka, Aperol, lemon,
simple syrup, mint

Campari Bonfire 17

MezCal 400 conejos, Campari,
Green Chartreuse, Honey, lime
Spicy Bitter

VIN BRULÈ 15 (low abv)

HOT Mulled wine, with
Citrus and winter spices
(typical northern Italian beverage
enjoyed during cold and rainy days)

kitchen close at 8:45 pm

All our pasta is made with 100% Italian Flour and 100% of love,
Our table extra virgin olive oil comes from Séka Hills (Capay Valley, CA)

(*) CA State food code requires us to inform you that eating undercooked or raw food may cause foodborne illness

Bread available upon request, 20% gratuity will be added with party of 6 persons or more

Corkage—\$30/bottle (750ml) for the first 2 bottles or \$60 for 1st Magnum bottle (1.5L), \$40 each subsequent bottle.



All our ingredients: fresh pasta, sauces, fresh truffles, olive oils, our Wines and cheeses,
you can find all of them at our sister location not too far from here:

BELOTTI BOTTEGA 4001/B Piedmont Ave, Oakland