

shared starters

Bread to Share \$2/4 *Veg

Bellissimo focaccia, extra virgin olive oil, Modena balsamic vinegar, spice blend

Simple Salad \$7/\$9 *Veg

Iceberg lettuce, croutons, pepperoncini, carrot, tomato, red onion, house Italian vinaigrette

Bellissimo Salad \$10/\$14

Heritage lettuce blend, Italian cured meat, couscous, bocconcini, sweet & hot peppers, shaved red onion, house Italian vinaigrette

Caesar Salad \$8/\$10

Romaine lettuce, croutons, parmesan cheese, roasted garlic bulb, anchovy-lemon dressing

Italian Wedding Soup \$7

Meatball, couscous, vegetables

Slow-cooked Meatballs \$15

All-beef, angus chuck and brisket blend, rustic tomato sauce, basil, garlic bread

Crispy Calamari \$14

Thick and tender cut, lightly breaded, lemon, rustic tomato sauce, buttermilk dressing

Bellissimo Mozzarella Sticks \$12 *Veg

Italian crumb, rustic tomato sauce, buttermilk dressing

Melted Mozzarella Toast \$10 *Veg

Roasted garlic oil, mozzarella, rustic tomato sauce, fresh Italian ciabatta

Caprese Bruschetta \$12 *Veg

Basil-seed pesto spread, tomato-basil relish, bocconcini, olive oil, balsamic reduction, fresh Italian ciabatta

Burrata & Ciabatta Jars \$12 *Veg

Your choice of: balsamic fig compote, cherry tomato preserves, Calabrian citrus marmalade

pastas

bronze cut spaghetti

Classic Rustic Tomato Sauce \$14 *Veg

Spaghetti, crushed tomatoes, basil, garlic, chili flakes, parmesan

30-clove Vodka Sauce \$15 *Veg

Spaghetti, garlic, pureed tomatoes, basil, cream, vodka, parmesan

Beef Ragù \$16

Spaghetti, angus chuck and brisket blend, pancetta, wine, rustic tomato sauce, herbs, parmesan

Brisket Meatball \$17

Spaghetti, angus chuck and brisket blend meatball, rustic tomato sauce, parmesan

Spicy Italian Sausage \$17

Spaghetti, E&R pork sausage, rustic tomato sauce, parmesan

Spaghetti alle Vongole \$19

Clams, garlic, butter, white wine, chili flakes, parmesan

Shrimp Arrabbiata \$26

Spaghetti, crushed tomatoes, basil, garlic, Calabrian chili peppers, parmesan

signatures

Black Truffle Cavatelli \$24 *Veg

Roasted Arizona mushrooms, black truffle cream sauce, fresh thyme

Braised Beef Ravioli \$28

Butter, braising jus, lemon, petite greens, parmesan

Chicken Fettucce Alfredo \$20

Cream, garlic, parmesan, white wine

30-clove Vodka Calamarata \$16 *Veg

Garlic, pureed tomatoes, basil, cream, vodka, parmesan

Gnocchi & Basil Pesto \$16 *Veg

Tender yukon potato gnocchi, basil seed pesto, blistered tomatoes, parmesan, lemon-bread crumb

Three Cheese Lasagna \$18 *Veg

Fresh pasta, ricotta, parmesan & mozzarella cheeses, basil, slow-roasted tomato sauce, béchamel sauce

Beef Ragù Lasagna \$22

Fresh pasta, ricotta, parmesan & mozzarella cheeses, basil, beef & pancetta ragù, béchamel sauce

mains

Chicken Parmesan \$20

Crispy breaded chicken, rustic tomato sauce, mozzarella & parmesan, basil, spaghetti

Braised Short Rib \$32 *GF

Chianti braised, tomato conserva, broccolini, rustic red mashed potato

Chicken Marsala \$24 *GF

Scaloppine, oyster mushrooms, oregano, garlic, chicken jus, broccolini, rustic red mashed potato

Crispy Chicken Picatta \$22

Crispy breaded chicken, capers, white wine, lemon juice, butter, herbs, broccolini, rustic red mashed potato

Duroc Pork Saltimbocca \$26 *GF

Scaloppine, prosciutto, sage, pan jus, broccolini, rustic red mashed potato

Seafood Cioppino \$34

Fish, shrimp, octopus, squid, clams, blistered tomatoes, white wine tomato broth, garlic bread

Broccolini Butter & Lemon \$6 *Veg *GF

Simple Side Spaghetti \$7 *Veg

(Red Sauce or Alfredo)

Chef's Local Seasonal Vegetable \$7 *Veg *GF

Hand selected by Pivot Produce from Southern Arizona farms

Garlic Ciabatta Bread (5) \$6 *Veg

Signature garlic bread toasted with parmesan

Rustic Red Mashed Potato \$7 *Veg

*Add Pan-Roasted Chicken or Shrimp \$6/\$8

HAPPY HOUR

4p-6p

House Red or White \$7
Bellissimo Frozen \$8
Beer of the Month \$3.75

cocktails

specialty

Tuscan Margarita \$12
Maestro dobel tequila, chianti, agave, cointreau, lemon, lime

Moscow Fig Mule \$11
Tito's vodka, fruitful mission fig liqueur, lime, ginger beer

Passion Smash \$13
Yellowstone bourbon, aperol, lemon, passion fruit, soda

Maker's 'Barrel Selection' Old Fashioned \$14
Maker's mark bourbon whisky, demerara sugar, bitters, orange, cherry

Cucumber Basil Gimlet \$12
Pearl cucumber vodka, house limoncello, lime, fresh basil

Frozen Miss Peaches \$10
High noon vodka peach seltzer, peach cordial

originals

B-G&T \$13
Bombay sapphire gin, fever-tree premium tonic water, fresh lime

Aperol Spritz \$12
Aperol, maschio prosecco, soda water, orange

Sangria \$11
Red or white wine: brandy, fruit juices, fresh fruit

Negroni \$14
Hendrick's gin, campari, carpano antica

Espresso Martini \$12
Galliano espresso liqueur, three olives vodka, espresso, simple syrup

FrozenCello \$10
House-infused limoncello, simple syrup, fresh lemon

wines

white

Maschio | Prosecco | *italy* \$9 187ml

Maddalena | Riesling | *monterey* \$9/34

Drylands | Sauvignon blanc | *new zealand* \$11/42

La Fiera | Pinot grigio *HOUSE WHITE* | *italy* \$8/30

Cantina Terlano | Südtirol-alto adige pinot grigio | *italy* \$13/50

Rodney Strong 'Chalk Hill' | Chardonnay | *sonoma* \$11/42

Donna Laura Ali | Rosato | *italy* \$11/42

Roederer Estate Brut | Sparkling | *anderson valley* \$60

Louis Roederer Collection 244 | Champagne | *france* \$108

Casa Di Malia 'Organic' | Prosecco | *italy* \$45

Frog's Leap | Sauvignon blanc | *napa valley* \$51

Pine Ridge | Chenin blanc + viognier | *lodi* \$38

Livio Felluga | Pinot grigio | *italy* \$66

ZD | Chardonnay | *napa valley* \$70

Nickel & Nickel Truchard | Chardonnay | *napa valley* \$95

Markham | Chardonnay | *napa valley* \$46

red

Evolution | Pinot noir | *willamette valley* \$13/50

J. Lohr | Valdiguie *HOUSE RED* | *california* \$8/30

Wente 'Sandstone' | Merlot | *central coast* \$11/42

Querceto Chianti | Classico docg | *italy* \$10/38

Borgo Scopeto | Chianti classico | *italy* \$14/54

Quilt | Cabernet sauvignon | *napa valley* \$13/50

Daou | Cabernet sauvignon | *paso robles* \$14/54

Caymus | Cabernet sauvignon | *napa valley* \$25/150 1L

Allegretto 'Heart of the Vibe' | Red blend | *paso robles* \$18/70

Zolo Reserve | Malbec | *mendoza* \$12/46

Sokol Blosser Redlands | Pinot noir | *willamette valley* \$60

Duckhorn | Merlot | *napa valley* \$98

Castiglion Del Bosco | Brunello de montalcino | *italy* \$140

San Simeon Stormwatch | Cabernet sauvignon | *paso robles* \$98

Beaulieu Vineyard Tapestry | Red blend | *napa valley* \$81

Rombauer | Zinfandel | *napa valley* \$82

Allegretto | Malbec | *paso robles* \$159

beer

draft

Dragoon | West coast style ipa | *tucson, az*

Peroni | Euro pale lager | *italy*

Negra Modelo | Munich dunkel-style lager | *mexico*

Modelo | Pilsner-style lager | *mexico*

Coors Light | American-style light lager | *colorado*

Miller Lite | American-style 'lite' lager | *illinois*

Dos Equis | Golden pilsner-style lager | *mexico*

Dos Equis 'Ambar' | Vienna-style lager | *mexico*

Blue Moon | White belgian-style wheat ale | *colorado*

Samuel Adams | Seasonal | *massachusetts*

bottle/can

Wren House | Pilsner | *phoenix, az*

Budweiser | American-style lager | *missouri*

Bud Light | American-style light lager | *missouri*

Coors Light | American-style light lager | *colorado*

Miller Lite | American-style 'lite' lager | *illinois*

Stella Artois | Belgian lager | *belgium*

Corona | Pale lager | *mexico*

Michelob Ultra | American-style light lager | *missouri*

Heineken | Dutch pale lager | *netherlands*

non-alcoholic

Italian Sparkling Lemonade \$3.75

Soft Drinks by Pepsi® \$3.50

Fresh Brew Iced Teas \$3.50

Coffee & Decaffeinated Coffee \$3.50