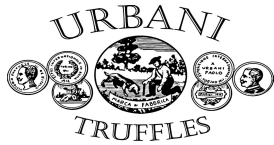


Bellini on 5th



with

Prunotto

welcome you to the

2017 White Truffle Festival from November 3-12

Bellini is proud to participate in the 2nd Annual white truffle festival. This precious white diamond of Italy (tuber magnatum pico) is imported directly from a town in the province of Cuneo called Alba, in the Piedmont region. **We will shave tableside to ensure the full experience of the Alba truffle** that boasts an intense earthy, musky aroma that can perfume an entire room.

Il Tartufo Bianco d'Alba Menu

Carpaccio di Maria

Thin slices of cured raw beef with shavings of parmigiano and white truffle (1g)...\$38

Agnolotti di Zucca

Butternut squash filled home made agnolotti with butter, sage, parmigiano, and white truffle (2g)...\$69

Risotto ai Porcini

Creamy risotto with truffle butter, porcini, parmigiano and white truffle (2g)...\$79

Filetto di Manzo al Tartufo

8oz pan seared Filet Mignon sauteed with prosecco wine, truffle butter sage, braised porcini and white truffle (2g)...\$88

Additional white truffle added to any dish... \$15 per gram

Featured Wines

Prunotto, BARBARESCO 2013...\$85/22

Complex aroma with notes of red fruit and licorice, full and velvety on the palate with a long finish. (RP-91/JS-92)

Prunotto, NEBBIOLO D'ALBA OCCHETTI 2013...\$54/14

Deep ruby red, elegant, layered aromas of raspberries, roses and licorice lend to a full-bodied palate (JS-90)

Prunotto, BARBERA D'ASTI FIULOT 2013...\$48/13

Vivid ruby red with intense fruity aromas of cherry and plums, well-balanced and fresh on the palate (RP-90/WS-90)

Prunotto, ROERO ARNEIS 2014...\$46/12

Straw yellow with light green hues, intense floral and fresh fruit aromas, well-structured with balanced acidity

to **RESERVE**, call Stefania 239.261.1117 or www.BelliniOnFifth.com