



BELLILLO

A TASTE OF NAPOLI

Appetizers

ARANCINO

The traditional Bolognese sauce is the protagonist of this delicious and succulent rice ball. 8.90

FOCACCIA V

Our flatbread is made with 24H leavened dough and covered in oil, oregano and salt. 5.90

CROCCHÉ V

Or, as my grandma used to call it, "o panzarotto". Fresh mashed potato croquette filled with smoked Provola and black pepper were used to prepare this traditional meal. 7.90

BRUSCHETTA POMODORO V

Toasted bread with Scamorza / Provolone, cherry tomatoes, oregano and EVO oil. 9.90

EGGPLANT PARMIGIANA V

Eggplants Parmesan with Fresh Mozzarella, Basil, San Marzano Tomato Sauce, Parmigiano Reggiano. 12.90

POLPETTE AL SUGO

Juicy Italian meatballs in a rich tomato sauce topped with Parmesan and basil. Delizioso! 14.90

CALAMARI FRITTI

Tender rings of calamari delicately coated in a golden, seasoned batter. Served with a side of zesty marinara sauce, it's a delightful combination of succulent seafood and satisfying crunch that will leave you craving more. 17.90

FRENCH FRIES

Crispy golden French fries, perfectly seasoned for a delightful crunch. 5.90

Our Salads

BURRATA V

The original Burrata straight from Puglia, cherry tomatoes, arugula salad. 16.90
Add prosciutto 3.00

CAPRESE V

Authentic Buffalo mozzarella D.O.P. from Campania, tomato and basil. 16.90

INSALATA DI POLLO

Chicken bred without antibiotics accompanied by mixed salad, corn and Datterino tomato. 15.90
Choose an option: Grilled or Milanese

MIXED LEAVES SALAD V

With cherry tomatoes. 10.90

Pasta

FETTUCCINE BOLOGNESE

Traditional slow cooked ragù for 4 hours made with prime angus meat, mixed with egg tagliatelle and sprayed with aged Parmigiano Reggiano. 23.90

LASAGNA

Delicious sheet of pasta filled with a creamy besciamella sauce and juicy angus meat and mozzarella. 24.90

SPAGHETTI POMODORO V

Pasta with Italian cherry datterino tomato and parmesan cheese. 17.90

Add meatballs. 7.90

GNOCCHI ALLA SORRENTINA V

One of the most famous Italian meal, born in 1600 in a restaurant situated in a square in Sorrento. It is made of potato gnocchi, tomato, mozzarella and basil. 19.90

FETTUCCINE ALFREDO V

This exquisite dish combines fettuccine pasta with a tantalizing blend of earthy mushrooms and luxurious truffle. Topped with a sprinkle of Parmesan cheese. 17.90

Add: Mushrooms: 4.90

Add: Prosciutto: 5.90

Add: Shrimps: 8.90

Add: Chicken: 7.90

Pizza

MARGHERITA V

Our selection of organic tomato sauce, extra virgin oil and mozzarella from Napoli, basil.
Small 15.90 - Medium 17.90
Extra mozzarella: 3.90

MARGHERITA CON BUFALA DOP V

The world's best-known cheese served with organic tomato sauce, basil and extra virgin oil.
Medium 22.90

CALABRESE

The famous 'Nduja (creamy spicy pepperoni) straight from Calabria, with Neapolitan yellow cherry tomatoes and mozzarella, basil, extra virgin oil. Medium 24.90

QUATTRO FORMAGGI V

Topped with mozzarella, gorgonzola blue cheese, smoked Scamorza / Provolone, parmesan's cream, EVO oil.
Medium 26.90

NAPOLETANA

Organic tomato sauce, mozzarella and anchovies directly from Napoli, black olives, oregano, garlic, basil, extra virgin oil.
Medium 27.90

BELLILLO

Our signature pizza made with our selection of tomato mozzarella straight from our land, prime Angus beef minced, onion, basil, extra virgin oil.
Small 19.90 - Medium 21.90

CAPRICCIOSA

Organic tomato sauce, mozzarella, Italian roasted ham, artichoke and black olives from Puglia mushroom, extra virgin oil.
Medium 27.90

Castelpoto (PEPPERONI)

Italian spicy pepperoni, organic tomato sauce, mozzarella and provolone del monaco cheese from Napoli, extra virgin oil.
Small 19.90 - Medium 21.90

NAZIONALE

Parma ham and velvety mozzarella atop fresh arugula, garnished with Parmigiano Reggiano flakes and a drizzle of rich Extra Virgin Olive Oil.
Medium 26.90

ELITE V NEW

Melted mozzarella, Italian truffles, and fresh arugula, enhanced by Shrimp Cream and a hint of Lemon Zest, crowned with creamy burrata. 49.90

CRISPY VEGGIES V NEW

Savor smooth mozzarella and tangy tomato sauce mixed with crunchy carrots, zucchini, and aubergine, all topped with a rich Parmesan cream drizzle. 23.90



THE GOLDEN PIZZA

The first ever golden pizza made with truffle, Buffalo mozzarella, mashed potatoes, parsley and real 24k golden leaves. 100

Burger

BURGER LILLO

Cheeseburger made with our pizza dough bun, Angus beef, smocked provolone cheese, caramelized onion, tomato, lettuce. French fries on the side. 19.90

Desserts

TIRANUTELLA

Mascarpone cream, Nutella and biscuits. 10.90

PIZZA NUTELLA

Folded Pizza filled with Nutella, pistachios and white sugar. 13.90

TIRAMISU

Mascarpone cream, coffee and biscuits. 11.90

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Soft Drinks

Still Water	Small 3.90 - Large 6.50
Sparkling Water	Small 3.90 - Large 6.50
Coca-Cola/Zero/Diet	4.50
Sprite	4.50
Lemon Iced Tea	5.90
Peach Iced Tea	5.90
Aranciata	5.90
Limonata	5.90
Apricot Juice	5.90
Peach Juice	5.90
Pear Juice	5.90
Orange Juice	5.90

Italian Beer

ITALIAN BEER BY THE BOTTLE	
Birra Italia	8.50
ARTISAN BEER BY THE BOTTLE	
La Bionda (Blonde) – Golden Ale	11.90
La Bianca (White) – Biere Blanche	10.90
La Rossa (Red) – Belgian Amber Ale	12.90
L'Ambrata (Amber) – Indian Pale Ale	11.90

Cocktails

Aperol Spritz	14.90
Mimosa	14.90
Rossini	14.90
Bellini	14.90

Hot Drinks

Espresso	2.90
Espresso Macchiato	3.50
Cappuccino	4.90
Latte	4.90
Americano	3.50
Hot Tea	4.90

Wine

SPARKLING & ROSE	6 oz	9 oz	B
Prosecco Brut – Monforte	13.00	16.00	45.00
Franciacorta Brut – Contadi Castaldi			60.00
Rosé di Primitivo Tramari – San Marzano 2022	12.00	15.00	40.00
Franciacorta Rosè – Contadi Castaldi			60.00
Malvasia di Casorzo (If you love Sangria) – Cantina Casorzo			40.00
BIANCHI/WHITE	6 oz	9 oz	B
Falanghina Sannio – Janare 2022	12.00	15.00	40.00
Pinot Grigio – Valle Isarco 2022	13.00	16.00	45.00
Sauvignon Blanc – Tunella 2022	14.00	17.00	48.00
Chardonnay Salento Edda – San Marzano 2021	13.00	16.00	45.00
Greco Sannio – Janare 2022			39.00
Moscato D'Asti – Villa San Giovanni			40.00
Vermentino Toscana – Famiglia Castellani 2022			42.00
Pecorino Superiore – Castorani (Organic) 2022			45.00
Gavi di Gavi – Patrizi 2022			42.00

ROSSI/RED	6 oz	9 oz	B
Aglianico Benevento – Janare 2021	11.00	14.00	39.00
Montepulciano d'Abruzzo – Castorani 2018 Organic	13.00	16.00	45.00
Cabernet Sauvignon – La Lecciaia 2016	13.00	16.00	45.00
Chianti Classico – Tenuta Capraia 2020	14.00	17.00	48.00
Nero d'Avola – Graffetta 2020			40.00
Pinot Noir Alto Adige – St. Michael Eppan 2021			52.00
Sangiovese Riserva – Collina dei Lecci 2020			45.00
Super Tuscan Hebo – Petra 2020 (Cabernet Sauvignon / Merlot / Sangiovese)			59.00
Brunello di Montalcino – La Lecciaia 2016			89.00
Valpolicella Ripasso – Zeni 2020			55.00
Amarone Classico – Zeni 2020			79.00
Nebbiolo d'Alba Giaculin – 2021			52.00
Barolo Undicicomuni – Arnaldo Rivera 2017			75.00

BELLILLO Special Selection

SPARKLING	
Franciacorta Brut Grand Cuvée – Bellavista	85.00
BIANCHI/WHITE	
Pinot Grigio Fallwind – St. Michael Eppan 2022	65.00
Sauvignon Blanc Fallwind – St. Michael Eppan 2022	59.00
Pinot Bianco – Schulthausen 2022	55.00
Chardonnay – Les Cretes 2022	59.00
Roero Arneis – Bruno Giacosa 2022	69.00

ROSSI/RED	
Primitivo di Manduria Riserva Anniversario 62 – San Marzano 2018	89.00
Montepulciano d'Abruzzo Riserva – Castorani 2017	75.00
Cabernet Franc Cifra – Duemani 2021	79.00
Brunello di Montalcino – Poggio Antico 2018	140.00
Super Tuscan Madre – Poggio Antico 2017 (Sangiovese Grosso / Cabernet Sauvignon)	100.00
Barbera d'Alba – Bruno Giacosa 2021	75.00
Barolo Ravera di Monforte – Rocca Giovanni 2018	100.00

