

## Small Plates, Sharables & Sides

<b>Burrata</b>	20
Di Stefano Burrata, Charred Red Grapes & Radish, Herb Oil, Sesame Tuile	
<b>Crudo of the week</b>	29
Weekly inspiration, for 2	
<b>Frittura di Calamari</b>	21
Calamari, Fried Meyer Lemon, Shishito Pepper, Fresh lemon	
<b>Polpo</b>	25
Crispy Octopus, Baby Potato, Yuzu Squid Ink Aioli, Paprika Oil, Parsley	
<b>Porchetta</b>	22
Pork Belly, Pickled Red Fresno, Almonds, Green Onion, Chive	
<b>Culatello di Zibello</b>	39
Italy's Best Ham, The Big Brother of Prosciutto	
<b>The Summer Salad</b>	21
Heirloom Tomato, Bufala Cheese, Tuscan Olives, Avocado, Red Onion, Cabernet Vinegar, Olive Oil, Chives	
<b>Insalata</b>	15
Our Version of a Caesar, Little Gem, Anchovy, Garlic Dressing	
<b>Prosciutto Melone</b>	21
Weiser Farms Melons, Prosciutto St Danielle	
<b>Gorgonzola Salad</b>	15
Treviso & Arugula, Lemon Dressing, Gorgonzola, Walnuts	

## Pizza

<b>La Diavola</b>	22
Tomato sauce, De Stefano Mozzarella, Spicy Salame	
<b>Black Truffle</b>	28
Prosciutto, Di Stefano Burrata, Black Truffle	
<b>Margherita</b>	18
Tomato sauce, Di Stefano Mozzarella, Basil, Olive Oil	
<b>Marinara</b>	16
Tomato sauce, Roasted Garlic, Sicilian Oregano & Basil	
<b>Funghi</b>	26
Crimini, Porcini, Parmesano, Pecorino	
<b>Prosciutto</b>	25
Pomodoro, Basil & Fresh Mozzarella. Topped with fresh Arugula & Thinly Sliced Prosciutto.	
<b>Filetto</b>	20
Fresh Mozzarella, Sliced Garlic, Basil, Sicilian Oregano & Fresh Baby Heirloom Tomatoes	

## Pasta, made in house

<b>Pasta of the Week</b>	MP
Always Changing	
<b>Amatriciana</b>	29
The Pasta of Amatrice, Guanciale, Peperoncino, Pecorino, Pomodoro, Bigoli	
<b>Ragu di Gamberi</b>	30
Chopped Shrimp, Pachino, Shellfish Brodo, Parsley, Lemon Zest	
<b>Norcia</b>	35
Pork Sausage, Roasted Porcini & Crimini mushrooms, Parsley, Tartufo Nero	
<b>Pomodoro</b>	19
Spaghetti, Imported Italian Tomatoes, Raw & Roasted Baby Heirloom Tomatoes, Fresh Basil, Artisan Olive Oil	
<b>Tagliolini a Tartufo Nero</b>	55
Tagliolini, Parmesan, Shaved Winter Truffle	
<b>Lasagna Bianca</b>	31
Spinach Pasta, White Bolognese, Besciamella	
<b>Ravioli</b>	42
Spinach Ravioli, Truffle Cream, Shrimp	
<b>La Nostra Bolognese</b>	32
Hand cut Egg Tagliolini, Braised Meats, Parmesano	
<b>Ricci di Mare</b>	41
Tagliolini, Sea Urchin, Shellfish Stock, Peperoncino	
<b>Tagliolini Tartufo Bianco</b>	140
Italian White Truffle, Beurre Fondue	

## Large Plates

<b>Acqua Pazza</b>	39
Branzino, Fish Stock, Baby Heirloom Tomatoes, Chopped Parsley, Lemon	
<b>Grass Fed Wagyu Ribeye</b>	65
Grass Fed Wagyu, Chanterelle "Marsala"	
<b>Pollo Croccante</b>	33
Crispy Free Range Chicken, Pea & Pistachio Pesto, County Line Lettuces	
<b>Iberico Pork Chop</b>	49
Black Footed Pork, Polenta Cake, Prosciutto Jus, Charred Spigarello	
<b>Seafood of the Week</b>	MP
Ask your server!	
<b>Fiorentina</b>	158
Triple Cut Porterhouse, Wood Grilled Then Oven Roasted, Great for Parties of 2 or more	

Dessert

<b>Dessert of the Week</b> Weekly Inspiration	14	<b>Gelato</b> Hazelnut, Vanilla, Chocolate, Pistachio	8
<b>Panna Cotta</b> Amarena Cherry, Pistachio Crumble, Black Sesame	14	<b>Affogato</b> Vanilla Gelato, Espresso	14
<b>Chocolate &amp; Hazelnut Tart</b> Dark Chocolate Cremeux, Hazelnut Praline, Orange Chantilly	15	<b>Truffle Gelato</b> Hazelnut Praline, Black Truffle	18

Wine short list

	Gls/Btl
<b>Sparkling Wines</b>	
Piper Heidsieck N/V	30/125
Col Solivo Prosecco N/V	14/50
<b>White Wines</b>	
Emmolo Sauvignon Blanc 2020	14/54
Santi Apostoli Pinot Grigio 2019	14/55
Sonoma Cutrer Chardonnay 2020	16/60
Victor Hugo Chardonnay 2018	14/50
William Fevre Chablis 2018	22/78
<b>Red Wines</b>	
Austin Hope Cabernet Sauvignon Paso Robles 2019	25/85
Cadia Barolo Monvigliero 2016	25/90
Scopetani Chianti Riserva 2015	15/60
Crognolo Tenuta Sette Ponti 2018 - 94 JS	20/75
D'Aragona Montepulciano D'Abbruzzo 2017	14/55
Martin Ray Pinot Noir Sonoma Coast 2017	15/60
Synthesis Cabernet Sauvignon 2018 Napa Valley	25/99
Victor Hugo Cabernet Sauvignon 2018	16/54

Cocktails

<b>Cocktail of the week</b> Weekly Inspiration	18
<b>Italian Classics</b>	16
Signature Negroni	
Aperol Spritz	
Hugo	
Americano	
Negroni Bianco	
Limoncello Spritz	
<b>Bello Specials</b>	18
Tangerine Margarita	
Summer Spritz	
Black Out	
Antigua Moda	
Negroni al Limoncello	
<b>Beer</b>	
<b>Menabrea Italian</b>	8
<b>Red Trolley Dark Ale</b>	8
<b>Kona Big Wave Goldea Ale</b>	8
<b>Hoegaarden Wheat Beer</b>	8
<b>Stella Belgian Lager</b>	8
<b>Elysian Space Dust IPA</b>	8

**We all think we know Italian food.** Chicken parmigiana. Fettuccini Alfredo. Pasta primavera. And those dishes can be delicious.... **they're just not Italian.** To be clear these dishes were invented in America. Italians in Italy do not eat them.

Californians have always been at the forefront of new food trends in America. Our goal at Bello is to share with the people of Orange County some of the traditional foods of Italy. But it is also to share some of the modern ideas that creative Italian chefs have been using in recent years.

**What Is Traditional Italian Food?** If one had to describe Italian food in two words one would likely choose ingredients and simplicity. First there is a tremendous focus on the best ingredients. For some ingredients this means seasonal. When tomatoes are in season, Italians eat a ton of fresh tomatoes. When chestnuts are in season Italians eat chestnuts. But not all great ingredients are seasonal. Italians have some of the best ham in the world and make some of the world's best cheeses. These are obviously eaten year round.

**What do Italians do with these wonderful ingredients?**

As little as possible. The idea is to present each ingredient to the diner at the peak of its flavor potential. A carrot should taste like a carrot. A pea should taste like a pea. Italian technique is deceptively "simple." The small number of ingredients in each dish should complement each other. Not compete for attention like a noisy kindergarten class.

**What Is Modern Italian Food?** Modern Italian food takes the classic Italian sensibilities of great ingredients and simplicity and creates new dishes. Sometimes these include non traditional ingredients like coconut milk or limes. Sometimes this may include an ingredient like coffee in a traditional pasta.

We do not believe that anyone in the United States is doing these modern dishes like they are made in Italy. Americans should be able to eat these delicious dishes without having to get on a plane.

And we can think of no better place to start than Orange County.