

Bellissimo Restaurant

10403 Main St Old Town Fairfax 22030-3302 · +17032932367 · Updated: May 6, 2026

[View online menu](#)



MOST ORDERED 12

Calamari Fritti	\$12.00
Calamari served with a light marinara and fresh lemons.	
Pollo Al Marsala Portabello	\$16.00
Breast of chicken sauteed in marsala wine with fresh portabello mushrooms.	
Fettucine Al Pesto	\$16.00
Fettucine tossed in our special homemade pesto topped with fresh mozzarella.	
Vitello Al Porcini	\$18.00
Veal sauteed with porcini mushrooms, brandy and a touch of cream.	
Gnocci Tomato	\$15.00
Potato dumplings served in a light herb marinara.	
Involtini Di Vitello	\$18.00
Veal stuffed with prosciutto, fontina and fresh asparagus in a white wine, shallot, marinara sauce.	
Linguine with Cozze Marinara	\$17.00
Linguine with new Zealand mussels sauteed in olive oil, garlic and spinach with an herb white wine marinara.	
Vitello Al Rosemarino	\$18.00
Veal Sauteed with fresh rosemary in a lemon, butter, white wine sauce.	
Fettucine Al Ragu Salsiccia	\$15.00
Ragu of sausage and goat cheese.	
Pollo Con Salsiccia	\$16.00
Breast of chicken sauteed with sausage, onions, fresh mushrooms in a light herb marinara.	
Linguine with Cozze Bianco	\$17.00
Linguine with new Zealand mussels Sauteed in olive oil, garlic, cherry tomatoes, basil and spinach in a white wine lemon sauce.	
Agnollotti Amore	\$16.00
Homemade egg pasta stuffed with goat cheese and spinach in a light cream goat cheese sauce.	

LUNCH MENU - APPETIZERS 4

Toretti Di Mozzarella	\$13.00
Tower of fresh mozzarella, basil and tomatoes in a light balsamic vinaigrette.	

Calamari Fritti	\$12.00
Calamari served with a light marinara and fresh lemons.	
Cozze Marinara	\$12.00
New Zealand mussels Sauteed in olive oil, garlic and spinach with an herb white wine marinara.	
Cozze Bianco	\$12.00
New Zealand mussels sauteed in olive oil, garlic, cherry tomatoes, fresh basil and spinach in a white wine lemon sauce.	

LUNCH MENU - SALADS 7

Cesar Salad	\$10.00
Romaine lettuce, croutons, and parmesan cheese, all tossed in a classic Caesar dressing.	
Insalata Espinaci Y Fennel	\$10.00
Baby spinach and fresh fennel with walnuts, lemon vinaigrette and shaved parmesan.	
Insalata Di Rucola	\$10.00
Arugula tossed in a light balsamic vinaigrette topped with thinly shaved parmesan.	
Insalata Mista	\$10.00
Mixed organic greens tossed in a light balsamic vinaigrette.	
Insalata Bellissimo	\$10.00
Diced iceberg, cucumbers, tomato in a red wine vinaigrette topped with goat cheese.	
Insalata Pollo	\$16.00
Mixed organic greens tossed in a light balsamic vinaigrette w/Sauteed chicken (entrée portion).	
Insalata Gamberi	\$18.00
Organic greens tossed in a light lemon vinaigrette with sauteed shrimp (entrée portion).	

LUNCH MENU - PASTA 8

Fettucine Al Pesto	\$16.00
Fettucine tossed in our special homemade pesto topped with fresh mozzarella.	
Fettucine Al Ragu Salsiccia	\$15.00
Ragu of sausage and goat cheese.	
Linguini Vegetarian	\$15.00
Zucchini, red peppers, spinach, and cherry tomatoes Sauteed in garlic, fresh basil and olive oil with linguine.	
Gnocci Tomato	\$15.00
Potato dumplings served in a light herb marinara.	
Penne Putanesca	\$15.00
Penne tossed in a light fresh herb marinara with black olives and anchovies.	
Linguine with Cozze Marinara	\$17.00
Linguine with new Zealand mussels sauteed in olive oil, garlic and spinach with an herb white wine marinara.	

Agnollotti Amore**\$16.00**

Homemade egg pasta stuffed with goat cheese and spinach in a light cream goat cheese sauce.

Linguine with Cozze Bianco**\$17.00**

Linguine with new Zealand mussels Sauteed in olive oil, garlic, cherry tomatoes, basil and spinach in a white wine lemon sauce.

LUNCH MENU - CHICKEN 2**Pollo Al Marsala Portabello****\$16.00**

Breast of chicken sauteed in marsala wine with fresh portabello mushrooms.

Pollo Con Salsiccia**\$16.00**

Breast of chicken sauteed with sausage, onions, fresh mushrooms in a light herb marinara.

LUNCH MENU - MEAT 3**Vitello Al Porcini****\$18.00**

Veal sauteed with porcini mushrooms, brandy and a touch of cream.

Vitello Al Rosemarino**\$18.00**

Veal Sauteed with fresh rosemary in a lemon, butter, white wine sauce.

Involtini Di Vitello**\$18.00**

Veal stuffed with prosciutto, fontina and fresh asparagus in a white wine, shallot, marinara sauce.
