



spring
IN TOSCANA

bella
notte®



spring

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PRIMI *appetizer*

- 9 **MARKET SALAD**
young kales, red cabbage, carrots, snow peas & herbs
w/ sunflower seeds, pecorino romano
& creamy lemon dressing
- 8 **FENNEL, TOMATO, BEAN SOUP**
hearty vegan soup w/ fennel, tomato, white beans
& homemade ciabatta bread
- 8 **ZUCCHINI CARPACCIO**
w/ lemon, mint, arugula, EVOO & pecorino romano
- 14 **SPRING BRUSCHETTA TRIO**
w/ ricotta suprafina, lardoons, sweet peas, radish & mint
w/ avocado humus, shaved asparagus, la Quercia
prosciutto & pecorino
w/ arugula pesto, strawberries, fresno chilies & balsamico

SECONDI *entree*

- 15 **PRESERVED LEMON RISOTTO**
w/ sweet peas, asparagus & mint pesto
- 18 **SPINACH RICOTTA TORTELLINI**
handmade w/ spicy n'duja, pea shoots, sweet peas,
EVOO & breadcrumbs
- 39 **BISTECCA ALLA FIORENTINA**
cast iron seared 24 ounce grass fed
black angus t-bone steak w/ rosemary butter,
arugula pesto & grilled lemons
- 19 **TUSCAN CHICKEN**
from the wood burning oven w/ garlic glaze, whole
roasted garlic, rosemary & crispy yukon gold potatoes

DOLCE *dessert*

- 8 **FIRENZE HOT CHOCOLATE**
w/ whipped ricotta, pine nut cialda cookies
& grated cinnamon
- 10 **STRAWBERRIES & WHIPPED CREAM**
w/ sweet rosemary cake, strawberry sorbet
& vino dolce lavender flower jelly
- 8 **FRESH SORBET SAMPLER**
maui pineapple, tamarind & strawberry



LOCAL SUPPORT

Stone Cross Farms – Spencer County
all natural pork

Butler Farms – Bourbon County
humanely raised organic chicken

Lexington Pasta Co – Fayette County
fresh egg & semolina pasta

