

BEST
OF THE
BEST
THE BEST OF EACH SEASON

THE BEST OF EARLY

spring

bella
notte



EARLY
spring

available after 3pm daily

appetizer

MARKET SALAD PRIMAVERA *gf v* 9
kale, shaved fennel, peas, mint, pea shoots, radish, red onion, ricotta salata, mandarin orange, toasted red quinoa & apricot vinaigrette

PRINCE EDWARD ISLAND MUSSELS 9
blue mussels steamed w/ sweet pepper broth, moroccan spices, garlic saffron aioli & charred ciabatta bread

PRIMAVERA PICKLED CRUDITÉ *gf v* 11
sweet vinegar pickled young vegetables including beets, carrots, zucchini & cauliflower w/ avocado hummus & almond oat coffee crumble

BRUSCHETTA TRIO 14
mint pea ricotta, candied bacon crumble & pea sprouts basil pesto, strawberries & spicy fresno chilies, wood roasted pear, gorgonzola mascarpone crema & crumbled walnuts

entree

ASPARAGUS RISOTTO *gf v* 13
w/ pecorino romano & lemon basil pesto

SPRING PORK CHOP *gf* 21
almond espresso grilled pork chop w/ eggplant, red & yellow sweet peppers, capers & roasted kale

VEAL OSSO BUCCO *gf* 32
w/ smoked corn polenta & gremolada

PEAS & CARROTS *v* 20
fontina, grano padano & piave stravecchio cheese ravioli w/ spring peas, cardamom infused carrot broth & pea sprouts

dessert

STRAWBERRIES & CAKE 9
orange genoise, marinated strawberries, vanilla bean sour cream sauce & milk chocolate ganache

RICOTTA DOUGHNUTS 8
served hot w/ cinnamon sugar & passion fruit crème

FRESH FRUIT SORBET SAMPLER *gf* 8
homemade mango, strawberry & blackberry sorbets in cialda cookie cup

BEST OF THE BEST
THE BEST OF EACH SEASON

fresh. local. seasonal.

Louismill/Jefferson County
smoked corn polenta

Stone Cross Farms/Spencer County
all natural pork

Sav's Chill/Fayette County
gourmet ice cream & gelato

