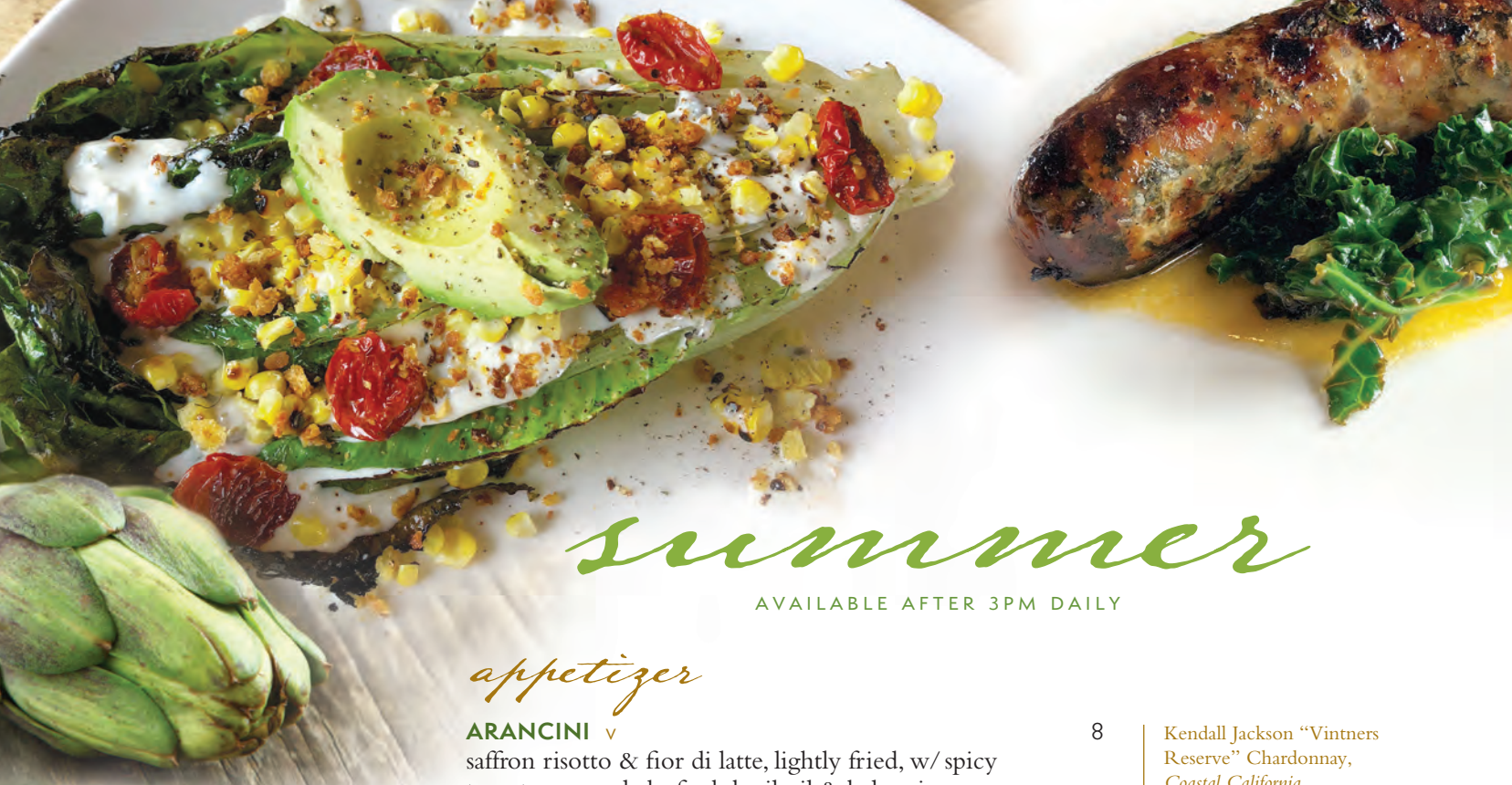


BEST
OF THE
BEST
THE BEST OF EACH SEASON

THE BEST OF
Summer

bella
notte



summer

AVAILABLE AFTER 3PM DAILY

appetizer

ARANCINI v	8	Kendall Jackson "Vintners Reserve" Chardonnay, Coastal California
saffron risotto & fior di latte, lightly fried, w/ spicy tomato marmalade, fresh basil oil & balsamico		
GRILLED ARTICHOKE v	10	Kim Crawford Sauvignon Blanc, Marlborough, NZ, 2017
w/ garlic herb breadcrumbs & sweet garlic aioli		
FARMHOUSE SPICY SAUSAGE gf	11	Alamos Malbec, Mendoza, Argentina, 2016
made in-house w/ pork, kale, fennel & orange, served w/ a warm kale salad & apricot vinaigrette		
MARKET SALAD v	10	Starborough Sauvigno Blanc, Marlborough, NZ, 2016
young kale, basil & arugula w/ pickled summer squash, farro, roasted chick peas, watermelon radish, shaved romano & house infused strawberry balsamic vinegar		
GRILLED ROMAINE	10	Meiomi Chardonnay Coastal California, 2016
w/ roasted bacon lardoons, fresh avocado, creamy lemon garlic dressing, grilled corn, roasted grape tomatoes & garlic rosemary breadcrumbs		
WOOD OVEN SPINACH DIP v	10	Starborough Sauvigno Blanc, Marlborough, NZ, 2016
w/ our own house fermented sheet music bread		
<i>entree</i>		
SPICE GRILLED SALMON gf	21	Erath Pinot Noir, Oregon, 2015
w/ yellow tomato smoked chili vinaigrette, watercress & balsamic marinated strawberries		
PORK VESUVIANO	20	7 Deadly Zins Zinfandel, Lodi, California, 2015
coffee & almond rubbed pork tenderloin w/ apricot agro dolce, arugula & gorgonzola		
CHICKEN CACCIATORE gf	18	Banfi Chianti Classico, Tuscany, Italy, 2015
tomato braised Butler Farms chicken w/ sweet peppers, eggplant confit, fresh oregano & grilled potatoes		
 SPICY BUCATINI MOLLICATA	17	Cline Merlot, Sonoma, California, 2013
pork, tomato & pepperoncini ragout w/ garlic, breadcrumbs, calabrian chili pesto & evoo		

dessert

LIMONCELLO SEMIFREDDO gf	9	House made Limoncello
prepared from Jameson's house-cured limoncello, w/ almond meringue & fresh strawberries		
BELLA BABA	8	Adesso Cagnina, Romagna, Italy, 2017
rum soaked butter cake w/ golden raisins, ricotta chantilly & amarena cherry syrup		
FRESH FRUIT SORBET SAMPLER v	8	Cupcake Moscato D'Asti, Italy, 2016
selection of three seasonal sorbets, made from scratch, served in cialda cookie cup		



fresh. local. seasonal.

Stone Cross Farms / Jefferson Co.
all natural sustainably farmed
pork, beef & cheese

Butler Farms / Bourbon Co.
all natural pasture raised
pork, beef & chicken

Lexington Pasta Co / Fayette Co.
fresh egg & semolina pasta

