



bella  
notte

LATE  
*Summer*





# LATE *Summer*

AVAILABLE AFTER 3PM DAILY

## *appetizer*

### **GRILLED ROMAINE SALAD** 10

w/ chipotle charred shrimp, crispy avocado, spicy pickled carambola, grilled red onion, jalapeno jam & crispy corn

### **SWEET CORN ARANCINI** v 8

corn risotto w/ fresh mozzarella hand breaded & lightly fried w/ mascarpone creamed corn & sunflower pesto

### **HEIRLOOM TOMATOES** gf v 12

sourced from local farms w/ fresh avocado, vanilla spiked mango, balsamic jelly & tomato water vinaigrette

### **SALMON VAL D'ELSA** 12

house cured salmon carpaccio w/ pickled nectarines, ciabatta wafers, micro herbs & lemon evoo

## *entree*

### **FIG & PIG** 19

smoked mozzarella prosciutto ravioli w/ fresh figs, crumbled bacon, gorgonzola, la quercia prosciutto, arugula & pistachio infused honey

### **GRILLED CORN RISOTTO** gf 16

slow cooked arborio rice w/ pancetta, spicy grilled shrimp & roasted sunflower seeds

### **BBQ CHICKEN PESCA** gf 19

24 hour brined free range chicken w/ peach balsamic BBQ sauce & wood fire grilled corn sourced from local farms w/ crumbled feta, & lime aioli

### **SPINACH HEIRLOOM CANNELLONI** 15

fresh egg pasta filled w/ spinach, ricotta & nutmeg w/ warm heirloom tomato compote, tomato orange broth & pancetta garlic breadcrumbs

## *dessert*

### WOOD OVEN ROASTED

### **PEACH BREAD PUDDING** v 9

served warm w/ vanilla gelato, walnut brown sugar crumble & white chocolate gran marnier crème

### **SUMMER CITRUS CAKE** v 9

orange flower genoise w/ passion fruit frosting & white chocolate ganache

### **LEMON TIRAMISU** v 9

w/ ladyfingers soaked in Jameson's house cured limoncello, lemon curd mascarpone & candied lemon

## fresh. local. seasonal.

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

Sav's Chill / Fayette Co.  
gourmet ice cream & gelato

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

Henkle's Herbs  
& Heirlooms / Jessamine Co.  
heirloom tomatoes

