

bella notte®

fresh. local. seasonal.

Welcome to a locally-owned original established in 1996 with a focus on quality, fresh ingredients, and preparation that enhances natural flavor, allowing ingredients to speak for themselves.

autumn features

available Saturday & Sunday & after 4pm Monday thru Friday

APERITIVO *appetizer*

- 9 | **Butternut Squash Bisque** *gf, vo* w/ roasted lemon breadcrumbs, goat cheese, fresh chives & evoo
- 9 | **Crispy Polenta** *gfo, v* w/ peperonata arugula salad & red wine oregano vinaigrette
- 14 | **Autumn Bruschetta** *v* char grilled ciabatta w/ porcini ricotta, white wine poached d'anjou pear puree, pickled turnip & fried brussels

SECONDI *entree*

- 26 | **Tagliatelle al Funghi** *vo* hand cut fresh pasta w/ cremini & shimeji mushrooms, creamed truffle, porcini marsala wine broth & pancetta
- 18 | **Autumn Manicotti** *vo* ricotta filled pasta tubes topped w/ brown butter sautéed butternut squash, brussels sprouts, sage, thyme & crispy prosciutto
- 26 | ***Grilled Pork Loin** *gf* w/ truffled cauliflower puree, country mustard demi, balsamic roasted red grapes & arugula
- 28 | **Pollo Vino Rosso** red wine braised bone-in chicken thighs w/ polenta, broccoli, mushrooms & pancetta

single | family

APERITIVO *appetizer*

- 23 | 45 **Antipasto** *gfo* curated blends of cheeses, artisan meats, house pickled veggies, jams and olives
- 13 | 25 **Fried Calamari** hand breaded & served w/ warm marinara, dill shallot & chipotle aioli
- 12 | 23 **Fritto Misto** *v* combination of fried calamari, fior di latte mozzarella & zucchini "fries" served w/ dill shallot, chipotle aioli & marinara sauces
- 10 | 19 **Bella Bruschetta Trio** *v* three grilled breads, two topped w/ roma tomatoes, basil pesto, fresh basil, parmesan & balsamic reduction & one topped w/ warm gorgonzola & pistachio honey
- 9 | 17 **Fresh Caprese** *gf, v* fresh fior di latte mozzarella w/ roma tomatoes, fresh basil, evoo & balsamic reduction
- 8 | 15 **Fresh Mozzarella Fritto** *v* hand breaded fior di latte mozzarella w/ marinara, basil pesto oil
- 7 | 13 **Zucchini Fritto** *v* fresh zucchini "fries" w/ chipotle aioli
- 8 | **Meatballs al Forno** topped w/ arrabiata sauce and mozzarella & provolone cheeses & baked, served w/ housemade ciabatta bread

single | family

INSALATA *salad*

- 5 | 9 **Chopped Caesar Salad** *gfo* chopped romaine tossed to order w/ Caesar dressing, shaved parmesan & garlic toasted croutons
- 5 | 9 **Signature House Salad** *gfo, v* fresh chopped lettuces, roma tomatoes, sliced red onions, garlic toasted croutons, kalamata olives, pepperoncini & parmesan w/ signature balsamic vinaigrette
- 19 | ***Wood Grilled Salmon Salad** *gf* fresh chopped lettuces, roma tomatoes, gorgonzola, grilled asparagus, toasted pine nuts & our signature balsamic vinaigrette

- ZUPPA *soup* 7 | **Tomato Basil Soup** *gf* w/ grilled chicken, bacon & sun-dried tomatoes

*Consuming raw or uncooked meat, seafood or egg products can increase your risk of foodborne illness
gf - gluten free, gfo - gluten free option, v - vegetarian, vo - vegetarian option

signature PASTA

single | family

gluten free options available

- 🍷 26 | 51 **Seafood Linguine** fresh fish, clams, shrimp & calamari w/ spicy arrabiata sauce, clam broth, grilled ciabatta bread & grilled lemon
- 18 | 35 **Penne Fresco** grilled chicken, sun-dried tomatoes, fresh broccoli, garlic, basil, toasted pine nuts & lemon butter sauce
- 18 | 35 **Chicken Parmesan** hand breaded chicken breast w/ mozzarella & provolone cheese over spaghetti & fresh marinara
- 🍷 19 | 37 **Penne Gorgonzola** grilled chicken, bacon, sun-dried tomatoes, crushed red chilies & gorgonzola cream sauce
- 🍷 18 | 35 **Rigatoni Crema** sausage, mushrooms & toasted garlic cream sauce w/ crushed red chilies, parmesan & chives
- 🍷 18 | 35 **Baked Rigatoni Romano** crumbled sausage, spicy pork & pepperoni ragout, mozzarella & provolone, pickled fresno chilies & fresh basil
- 19 | 37 **Penne La Bella v** fresh asparagus, roma tomatoes, lemon juice, parsley & vodka cream sauce
- 17 | 33 **Fettuccine Alfredo Classico v** prepared in the Roman tradition w/ parmesan, nutmeg & parsley
- 17 | 33 **Penne Pesto v** creamy basil pesto w/ roma tomatoes, toasted pine nuts & parmesan cheese
- 18 | 35 **Penne Kalamata** grilled chicken, kalamata olives, chives, toasted pine nuts & butter sauce
- 🍷 14 | 27 **Penne Arrabiata v** marinara w/ crushed chilies, chili infused oil, basil & lemon juice

classic PASTA

Homemade Lasagna

- 16 | 31 **fresh marinara v**
- 17 | 33 **tomato basil cream v**
- 18 | 35 **tomato meat sauce**

Manicotti

- 14 | 27 **fresh marinara v**
- 15 | 29 **tomato basil cream v**
- 16 | 31 **tomato meat sauce**

Spaghetti

- 13 | 25 **fresh marinara v**
- 14 | 27 **tomato basil cream v**
- 15 | 29 **tomato meat sauce**

Protein Add Ons

- | | | | |
|-------------------|--------|-----------------|--------|
| Italian Meatballs | 6 12 | Grilled Chicken | 4 8 |
| Crumbled Sausage | 2 4 | Grilled Shrimp | 6 12 |

GRIGLIA *grill*

we proudly serve  all-natural beef & local KY pork from Stone Cross Farms

- 34 | ***Filet Mignon 8 oz gf** in-house butchered center cut beef tenderloin, grilled with house marinade or signature spice
- 25 | ***Filet Mignon 4oz gf** blackened with choice of two sides
- 25 | ***Bone-In Pork Chop gf** 12 ounce shoulder chop from Stone Cross Farms, brined 24 hours & peppered with choice of side
- 24 | ***Atlantic Salmon gf** fresh Atlantic salmon, cut in-house, grilled or signature spice blackened with choice of side. add signature oreganato sauce +1
- 22 | **Chicken Marsala** grilled chicken breasts over fettuccine with mushroom marsala cream sauce
- 20 | **Chicken Saltimbocca** layered w/ fresh sage leaves & La Quercia prosciutto, grilled & served with creamy parmesan orzo pasta, grilled asparagus & roma tomatoes
- 20 | **Piccata Classico** floured & lightly fried Chicken, served w/ capellini & caper lemon butter sauce
- 19 | **Tuscan Meatloaf** veal, pork & ricotta meatloaf with spicy tomato jam & choice of side
- 17 | ***Butcher Burger** grilled half pound hamburger with grilled pepper bacon from Stone Cross Farms, bleu cheese mayo, lettuce, diced Roma tomatoes, crispy onions & smoky BBQ sauce on a fresh baked brioche bun with choice of side

*Fresh Catch gf

always fresh, sustainably fished & line caught, butchered in-house, grilled or signature spice blackened served with choice of side

mkt price

CONTORNI *sides*

- | | | |
|--|--|---|
| 6 Prosciutto Wrapped Asparagus gf
evoo, parmesan | 5 Grilled Asparagus gf
evoo, parmesan | 4 Sauteed Broccoli gf
garlic, parmesan & evoo |
| 5 Seasonal Selection
ask about this season's fresh vegetable | 🍷 5 Crispy Brussel Sprouts
cayenne pepper honey & parmesan | 4 Buttermilk Potato Puree gf
evoo, chives |
| 3 Side House or Caesar Salad gfo
available as add on to entree | 4 Green Beans Almondine gf
garlic, almonds & bacon fat | 4 French Fries gf
served with ketchup |

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