

# bella notte®

fresh. local. seasonal.

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

## spring APPETIZER

- 13 | **Bruschetta Verde** *v* char grilled ciabatta w/ green tomato chili jam, house made stracciatella, marinated heirloom cherry tomatoes & basil sprouts
- 13 | **Insalata Parma** *gfo* Kurobuta prosciutto w/ arugula, frisee, garlic parmesan vinaigrette & herb breadcrumbs
- 12 | **Primavera Crudité** *gfo, v* sweet pickled carrots, cauliflower, radish, zucchini & chioggia beets w/ giardiniera vinaigrette, roasted garlic hummus & grilled ciabatta
- 8 | **Asparagus Bisque** *v* w/ sweet peas, parmesan streusel & yogurt sauce

## aperitivo APPETIZER

single | family

- 13 | 25 **Fried Calamari** hand-breaded & served w/ warm marinara, dill shallot & chipotle aioli
- 12 | 23 **Fritto Misto** 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
- 9 | 17 **Fresh Mozzarella Fritto** *v* hand-breaded fior di latte mozzarella & served w/ marinara, basil pesto oil
- 9 | 17 **Zucchini Fritto** *v* fresh zucchini "fries" & served w/ chipotle aioli
- 9 | **Meatballs al Forno** topped w/ arrabiata sauce and mozzarella & provolone cheeses & baked, served w/ housemade ciabatta bread
- 8 | **Tomato Basil Soup** *gf* w/ grilled chicken, bacon & sun-dried tomatoes

## insalata SALAD

single | family

- 20 | **\*Wood Grilled Salmon Salad** *gf* fresh chopped lettuces, roma tomatoes, gorgonzola, grilled asparagus, toasted pine nuts w/ signature balsamic vinaigrette
- 6 | 11 **Chopped Caesar Salad** *gfo* chopped romaine tossed to order w/ Caesar dressing, shaved parmesan & garlic toasted croutons
- 6 | 11 **Signature House Salad** *gfo, v* fresh chopped lettuces, roma tomatoes, sliced red onions, garlic toasted croutons, kalamata olives, pepperoncini & parmesan w/ signature balsamic vinaigrette

### local FARMS & PARTNERS

we are proud to use these Kentucky ingredients & products across our menus

**Broadbent Farms**  
Kuttawa, KY

**Stone Cross Farms**  
Taylorsville, KY

**Nate's Coffee**  
Lexington, KY

**Sorella's Gelateria**  
Lexington, KY

**Four Hills Farm**  
Versailles, KY

 locally sourced in Kentucky  spicy selection *gf* - gluten free | *gfo* - gluten free option | *v* - vegetarian

\*Consuming raw or uncooked meat, seafood or egg products can increase your risk of foodborne illness

# Spring FEATURE

- 26 | **Parmesan Risotto** *gf* w/ slow braised *Four Hills Farms* lamb necks served w/ mint chimichurri
- 21 | **Sacchetti Quattro** four cheese blend filled fresh pasta pouches w/ *Broadbent Farms* ham, toasted pine nuts, pea shoots, & garlic pecorino brodo
- 20 | **Manicotti Primavera** *v* broccoli, heirloom cherry tomatoes, asparagus, spring peas w/ white wine lemon butter, fresh basil & garlic breadcrumbs  
add **Grilled Chicken +4** | **Grilled Shrimp +6** | **Atlantic Salmon +12** | **Beef Tenderloin Tips +24**

## signature PASTA

single | family

sub gluten free pasta 2 | 4

- mkt | **Fresh Pasta Feature** daily fresh pasta crafted w/ seasonal ingredients & unique preparations. Please ask server for today's feature.
- 26 | 51 **Seafood Linguine** fresh fish, clams, shrimp & calamari w/ spicy arrabiata sauce, clam broth, grilled ciabatta bread & grilled lemon
- 19 | 37 **Penne Gorgonzola** grilled chicken, bacon, sun-dried tomatoes, crushed red chilies & gorgonzola cream sauce
- 19 | 37 **Penne La Bella** *v* asparagus, roma tomatoes, lemon, parsley & vodka cream sauce
- 19 | 37 **Chicken Parmesan** hand-breaded chicken breast w/ mozzarella & provolone over spaghetti & fresh marinara
- 19 | 37 **Baked Rigatoni Romano** crumbled sausage, spicy pork & pepperoni ragout, mozzarella & provolone
- 18 | 35 **Rigatoni Crema** crumbled sausage, mushrooms & toasted garlic cream sauce w/ crushed red chilies, parmesan & chives
- 18 | 35 **Penne Fresco** grilled chicken, sun-dried tomatoes, broccoli, garlic & lemon butter sauce topped w/ fresh basil & toasted pine nuts
- 18 | 35 **Penne Kalamata** grilled chicken, kalamata olives, chives, toasted pine nuts & butter
- 18 | 35 **Fettuccine Alfredo Classico** *v* Roman traditional w/ parmesan, nutmeg & parsley
- 17 | 33 **Penne Pesto** *v* creamy basil pesto, roma tomatoes, toasted pine nuts & parmesan
- 14 | 27 **Penne Arrabiata** *v* marinara w/ crushed chilies, chili infused oil, basil & lemon

## classic PASTA

### Lasagna

- 16 | 31 **Fresh Marinara** *v*
- 17 | 33 **Tomato Basil Cream** *v*
- 18 | 35 **Tomato Meat Sauce**

### Manicotti

- 15 | 29 **Fresh Marinara** *v*
- 16 | 31 **Tomato Basil Cream** *v*
- 17 | 33 **Tomato Meat Sauce**

### Spaghetti *gfo*

- 13 | 25 **Fresh Marinara** *v*
- 14 | 27 **Tomato Basil Cream** *v*
- 15 | 29 **Tomato Meat Sauce**

## add on PROTEIN

- 3 | 6 **Crumbled Sausage**
- 4 | 8 **Grilled Chicken**
- 6 | 12 **Italian Meatballs**
- 6 | 12 **Grilled Shrimp**
- 12 | **Atlantic Salmon**
- 24 | **Beef Tenderloin Tips**

## griglia GRILL

- mkt | **\*Fresh Catch** *gf* always fresh, sustainably fished & line caught, butchered in-house, grilled or signature spice blackened & choice of side
- 38 | **\*Filet Mignon 8 oz** *gf* butchered in-house center cut beef tenderloin, grilled w/ house marinade or signature spice blackened & choice of two sides
- 30 | **Beef Spiedini** marinated beef tenderloin tips served w/ white wine cream sauce, roasted shallots, diced tomatoes & crushed chillies
- 25 | **\*Bone-In Pork Chop** *gf* 12 oz shoulder chop from *Stone Cross Farms*, 24 hour brined, peppered & choice of side
- 24 | **\*Atlantic Salmon** *gf* fresh cut, grilled or signature spice blackened & choice of side  
add **signature oreganato sauce +1**
- 23 | **Chicken Marsala** *gfo* grilled chicken breasts over fettuccine w/ mushroom marsala cream sauce
- 20 | **Chicken Saltimbocca** *gfo* layered w/ fresh sage leaves & prosciutto, grilled & served over creamy parmesan orzo pasta w/ grilled asparagus & roma tomatoes
- 20 | **Piccata Classico** floured & lightly fried chicken, served over capellini w/ caper lemon butter sauce
- 19 | **Tuscan Meatloaf** veal, pork & ricotta meatloaf w/ spicy tomato jam & choice of side
- 17 | **\*Butcher Burger** grilled 8 ounce burger w/ pepper bacon from *Stone Cross Farms*, bleu cheese mayo, lettuce, diced roma tomatoes, crispy onions & smoky BBQ sauce on a fresh baked brioche bun & choice of side

## contorni SIDE

- 6 | **Prosciutto Wrapped Asparagus** *gf* evoo, parmesan
- 5 | **Seasonal Selection** ask server for details
- 5 | **Grilled Asparagus** *gf, v* evoo, parmesan
- 5 | **Crispy Brussel Sprouts** *v* cayenne pepper honey & parmesan
- 4 | **Green Beans Almondine** *gf* garlic & almonds
- 4 | **Sauteed Broccoli** *gf, v* garlic, parmesan & evoo
- 4 | **Buttermilk Potato Puree** *gf, v* evoo, chives
- 4 | **French Fries** *v* served w/ ketchup
- 4 | **Side House or Caesar Salad** *gfo* available as add on to entree

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