



bella notte®

fresh. local. seasonal.

Celebrating 30 years as a locally owned Lexington favorite inspired by fresh & seasonal ingredients, timeless flavors, heartfelt hospitality, and unforgettable moments shared around the table.

TASTE OF *summer* FAVORITES

appetizers

- 15 | **Summer Insalata** *gf, v* local greens, fresh strawberries & blueberries, radish, heirloom cherry tomatoes, pistachio granola, ricotta salata & meyer lemon vinaigrette
add Grilled Chicken +4 | Grilled Shrimp +6 | Atlantic Salmon +12 | Beef Tenderloin Tips +24
- 15 | **Heirloom Tomato Caprese** *gfo* house-made lemon stracciatella w/ locally grown tomatoes, charred ciabatta, honey balsamico gelee, fresh basil & red wine oregano vinaigrette
- 14 | **Peach Bruschetta** peach agrodolce, house-made lemon stracciatella, prosciutto, fresh arugula, balsamic reduction & pink peppercorns
- 12 | **Saffron Arancini** *v* hand-breaded & served w/ spicy tomato jam & basil pesto oil
- 8 | **Wedding Soup** sausage, spinach & sardinian fregola

entrees

- 21 | **Sicilian Salmon** *gfo* spice seared salmon served over linguine w/ white wine lemon cream & roma tomatoes
- 20 | **BBQ Chicken Pesca** *gf* half chicken, 24 hr brined w/ grilled corn, lime aioli, ricotta salata & peach balsamic bbq sauce
- 18 | **Summer Manicotti** *v* yellow squash, zucchini, white wine cream sauce, sweet red pepper coulis, pesto & squash blossoms
add Grilled Chicken +4 | Grilled Shrimp +6 | Atlantic Salmon +12 | Beef Tenderloin Tips +24

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 | 17 **Meatballs al Forno** topped w/ arrabiata sauce and mozzarella & provolone cheeses & baked, served w/ 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 croutons
- 6 | 11 **House Salad** *gfo, v* fresh chopped lettuces, roma tomatoes, sliced red onions, garlic toasted croutons, kalamata olives, pepperoncini & parmesan w/ signature balsamic vinaigrette

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

- | | | |
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| Lasagna | Manicotti | Spaghetti <i>gfo</i> |
| 16 31 Fresh Marinara <i>v</i> | 15 29 Fresh Marinara <i>v</i> | 13 25 Fresh Marinara <i>v</i> |
| 17 33 Tomato Basil Cream <i>v</i> | 16 31 Tomato Basil Cream <i>v</i> | 14 27 Tomato Basil Cream <i>v</i> |
| 18 35 Tomato Meat Sauce | 17 33 Tomato Meat Sauce | 15 29 Tomato Meat Sauce |

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 over fettuccine w/ white wine cream sauce, roasted shallots, diced tomatoes & crushed chillies
- mkt** | 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 served 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
- mkt** | 19 | **Tuscan Meatloaf** veal, pork & ricotta meatloaf w/ spicy tomato jam & choice of side
- mkt** | 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

local FARMS & PARTNERS

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

Stone Cross Farms
Taylorsville, KY

Gallrein Farms
Shelbyville, KY

Nate's Coffee
Lexington, KY

Sorella's Gelateria
Lexington, KY

Dream Time Market Farms
Lexington, KY

Hinkle's Herbs & Heirlooms
Nicholasville, KY

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**

contorni SIDE

- 6 | **Prosciutto Wrapped Asparagus** *gf*
evoo & parmesan
- mkt** | 6 | **Fried Corn Ribs** *seasonal, v*
lime aioli & ricotta salata
- 5 | **Grilled Asparagus** *gf, v*
evoo & parmesan
- 5 | **Crispy Brussel Sprouts** *v*
cayenne 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
- 8 | **Side Summer Insalata** *gf, v*
available as add on to entree
- mkt** | 4 | **Side House** or **Caesar Salad** *gfo*
available as add on to entree

locally sourced in Kentucky

spicy selection

gf - gluten free

gfo - gluten free option

v - vegetarian