

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.

spring features

available Saturday & Sunday & after 4pm Monday thru Friday

APERITIVO *appetizer*

- 9 | **Asparagus Parmesan Soup** *gfo, v* w/ lemon crema & housemade garlic croutons
- 11 | **Roasted Kohlrabi** *gf, v* fresh fior di latte mozzarella, avocado crema, shaved red radish, arugula & fresh grated lemon zest
- 12 | **Antipasto Bruschetta** three grilled ciabatta breads topped w/ lavender honey ricotta, marinated pesto artichoke hearts, La Quercia prosciutto & kalamata oregano tapenade
- 13 | **Strawberry Salad** *gf, v* spring blend, fresh strawberries, peppadew peppers, almond granola & basil pesto vinaigrette
- 5oz grilled salmon | 10 grilled chicken | 5 grilled shrimp | 6**

SECONDI *entree*

- 26 | ***Red Wine Beef Salad** *gf* w/ slow roasted filet mignon, sliced thin & served chilled w/ gorgonzola dolce, watermelon radish, grilled asparagus & lemon horseradish vinaigrette
- 22 | **Manicotti Primavera** *v* w/ grilled asparagus, broccoli, zucchini, fava beans, sweet peppers, lemon cream sauce & fresh basil
- 21 | **Chicken Pesto Parmesan** crispy hand breaded chicken breast, pesto herb spaghetti, fresh fior di latte mozzarella, heirloom cherry tomatoes, roasted roma sherry coulis & balsamic reduction

APERITIVO *appetizer*

single | family

- 23 | 45 **Antipasto** *gfo* curated blend of cheeses, artisan meats, house pickled veggies, jams, olives & crackers
- 13 | 25 **Fried Calamari** hand breaded & served w/ chipotle aioli, dill shallot & marinara
- 12 | 23 **Fritto Misto** combination of fried calamari, fior di latte mozzarella & zucchini "fries" served w/ chipotle aioli, dill shallot & marinara
- 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 fresh fior di latte mozzarella w/ marinara & basil pesto oil
- 7 | 13 **Zucchini Fritto** *v* hand breaded fresh zucchini "fries" w/ chipotle aioli
- 8 | **Meatballs al Forno** topped w/ arrabiata sauce, mozzarella & provolone cheeses, baked & served w/ grilled bread

INSALATA *salad*

single | family

- 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
- 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

signature PASTA

single | family

gluten free options available

- 🍷 26 | 51 **Seafood Linguine** fresh fish, clams, shrimp & calamari w/ spicy arrabiata sauce, clam broth, grilled bread & grilled lemon
- 18 | 35 **Penne Fresco** grilled chicken, sun-dried tomatoes, fresh broccoli, garlic, fresh 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** crumbled 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 & 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
- 18 | 35 **Penne Kalamata** grilled chicken, kalamata olives, chives, toasted pine nuts & butter sauce
- 🍷 14 | 27 **Penne Arrabiata v** marinara w/ crushed red chilies, chili infused oil, fresh basil & lemon juice

classic PASTA

Homemade Lasagna	Manicotti	Spaghetti
16 31 fresh marinara v	14 27 fresh marinara v	13 25 fresh marinara v
17 33 tomato basil cream v	15 29 tomato basil cream v	14 27 tomato basil cream v
18 35 tomato meat sauce	16 31 tomato meat sauce	15 29 tomato meat sauce

Protein Add Ons	Italian Meatballs	Grilled Chicken
	6 12	4 8
	Crumbled Sausage 3 6	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** house butchered center cut beef tenderloin, grilled w/ house marinade or signature spice blackened w/ choice of two sides
- 25 | ***Filet Mignon 4 oz gf**
- 25 | ***Bone-In Pork Chop gf** 12 ounce shoulder chop from Stone Cross Farms, brined 24 hours & peppered w/ choice of side
- 24 | ***Atlantic Salmon gf** fresh cut, grilled or signature spice blackened w/ choice of side
add signature oreganato sauce +1
- 22 | **Chicken Marsala** grilled chicken breasts over fettuccine w/ mushroom marsala cream sauce
- 20 | **Chicken Saltimbocca** layered w/ fresh sage leaves & La Quercia 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 half pound hamburger w/ 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 w/ 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
La Quercia prosciutto, evoo & parmesan | 5 Grilled Asparagus gf
evoo & parmesan | 4 Sauteed Broccoli gf
garlic, parmesan & evoo |
| 5 Seasonal Selection
ask about this seasons fresh vegetable | 🍷 5 Crispy Brussels 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
served w/ ketchup |

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