

# 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.

## summer APPETIZER

- 15 | **Heirloom Burrata** *gfo v* locally grown heirloom tomatoes from *Henkle Farms*, shiso, balsamic honey gelée, lemon basil breadcrumbs & pesto oil
- 14 | **Summer Bruschetta** grilled ciabatta w/ apricot conserve, sundried tomato herb ricotta, lemon pickled okra & crispy prosciutto arugula salad
- 9 | **Fried Okra** *v* hand-breaded & served w/ lemon garlic aioli
- 9 | **Roasted Red Pepper Soup** *gfo v* w/ lemon basil parmesan breadcrumbs

## 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
- 8 | 15 **Fresh Mozzarella Fritto** *v* hand-breaded fior di latte mozzarella & served w/ marinara, basil pesto oil
- 7 | 13 **Zucchini Fritto** *v* fresh zucchini "fries" & served w/ chipotle aioli
- 8 | **Meatballs al Forno** topped w/ arrabiata sauce and mozzarella & provolone cheeses & baked, served w/ housemade ciabatta bread
- 7 | **Tomato Basil Soup** *gf* w/ grilled chicken, bacon & sun-dried tomatoes

## insalata SALAD

single | family

- 19 | **\*Wood Grilled Salmon Salad** *gf* fresh chopped lettuces, roma tomatoes, gorgonzola, grilled asparagus, toasted pine nuts w/ signature balsamic vinaigrette
- 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

## local FARMS & PARTNERS

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

- Henkle Farms**  
Nicholasville, KY
- Stone Cross Farms**  
Taylorsville, KY
- Nate's Coffee**  
Lexington, KY
- Sorella's Gelateria**  
Lexington, KY

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

summer FEATURE

- 27 | \***Salmon Caponata** *gf* warm zucchini sweet pepper relish w/ dried bing cherries & roasted garlic eggplant puree
- 26 | \***Pork Vesuviano** *gf* 24 hour brined coffee almond rubbed tenderloin w/ apricot agrodolce, arugula & gorgonzola
- 🍷 24 | **Grilled Shrimp Scampi Spiedini** *gf* w/ preserved chili green beans, fingerling potatoes, peppadew peppers, almonds & roasted red pepper coulis
- 19 | **Lemongrass Risotto** *gf v* w/ asparagus & lemon parsley butter **add protein Chicken Breast +5 | Shrimp +6 | Salmon +10**

signature PASTA

gluten free options available

single | family

- 🍷 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
- 18 | 35 **Chicken Parmesan** hand-breaded chicken breast w/ mozzarella & provolone over spaghetti & fresh marinara
- 🍷 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 **Baked Rigatoni Romano** crumbled sausage, spicy pork & pepperoni ragout, mozzarella & provolone
- 18 | 35 **Penne Kalamata** grilled chicken, kalamata olives, chives, toasted pine nuts & butter
- 17 | 33 **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

griglia GRILL

- mkt | \***Fresh Catch** *gf* always fresh, sustainably fished & line caught, butchered in-house, grilled or signature spice blackened & choice of side
- 34 | \***Filet Mignon 8 oz** *gf* butchered in-house center cut beef tenderloin, grilled w/ house marinade or signature spice blackened
- 25 | \***Filet Mignon 4 oz** *gf* & choice of two sides
- 25 | \***Bone-In Pork Chop** *gf* 12 ounce 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**
- 22 | **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

classic PASTA

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 *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**

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 & bacon fat
- 4 | **Sauteed Broccoli** *gf v* garlic, parmesan & evoo
- 4 | **Buttermilk Potato Puree** *gf v* evoo, chives
- 4 | **French Fries** *v* served w/ ketchup
- 3 | **Side House or Caesar Salad** *gfo* available as add on to entree

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