

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 5pm Monday thru Friday

APERITIVO *appetizer*

- 9 | **Sweet Pea Soup** *gf* w/ candied bacon & goat cheese crema
- 16 | **Spring Burrata** *gf, v* w/ roasted radish, lemon pickled zucchini & arugula
- 13 | **Primavera Bruschetta** grilled ciabatta w/ spring pea mint ricotta, grilled asparagus, prosciutto crumble, arugula & shaved red radish

SECONDI *entree*

-  24 | **Molluschi Linguini** w/ fresh clams, pancetta lardoons, sweet peas, herb pesto, toasted garlic, chili & lemon herb breadcrumbs
- 26 | **Half Roasted Chicken** *gf* roasted carrots, parsley boiled new potatoes & roasted garlic onion jus
- 21 | **Chicken Pesto Parmesan** crispy hand breaded chicken breast, pesto herb spaghetti, fresh mozzarella, heirloom cherry tomatoes & roasted roma sherry coulis

APERITIVO *appetizer*

single | family

- 13 | 25 **Fried Calamari** hand breaded & served w/ warm marinara, dill shallot & chipotle aioli
- 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
- 12 | 23 **Fritto Misto** *v* combination of fried calamari, fior di latte mozzarella & zucchini "fries" served w/ dill shallot, chipotle aioli & marinara sauces
- 9 | 17 **Fresh Caprese** *gf, v* fresh fior di latte mozzarella w/ roma tomatoes, fresh basil, evoo & balsamic reduction
- 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
- 8 | **Meatballs al Forno** topped w/ arrabiata sauce and mozzarella & provolone cheeses & baked, served w/ housemade ciabatta 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 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*

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		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	6 12	Grilled Chicken	4 8
		Crumbled Sausage	2 4	Grilled Shrimp	6 12

GRIGLIA *grill*

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

- mkt | ***Fresh Catch gf** always fresh, sustainably fished & line caught, cut in-house, grilled or signature spice blackened served 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
- 34 | ***Filet Mignon 8 oz gf** in-house butchered center cut beef tenderloin, grilled with house marinade or
- 25 | ***Filet Mignon 4oz gf** signature spice blackened with choice of two sides
- 22 | **Chicken Marsala gfo** 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
- 25 | ***Bone-In Pork Chop gf** 12 ounce shoulder chop from Stone Cross Farm, brined 24 hours & peppered with choice of side
- 17 | ***Butcher Burger** grilled half pound hamburger with grilled pepper bacon from Stone Cross Farm, bleu cheese mayo, lettuce, diced Roma tomatoes, crispy onions & smoky BBQ sauce on a fresh baked brioche bun with choice of side

CONTORNI *sides*

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

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