



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 *autumn* FAVORITES

appetizers

- 15 | **Fall Harvest Salad** *gf, v* fresh arugula, kale & red leaf lettuce, acorn squash & roasted ruby beets w/ crispy brussels, pomegranate, candied pecans, goat cheese & maple cider vinaigrette
add Grilled Chicken +4 | Grilled Shrimp +6 | Atlantic Salmon +12 | Beef Tenderloin Tips +24
- 15 | **Grilled d’Anjou Pears** *gf* w/ gorgonzola, prosciutto, fresh arugula, goat cheese crema & candied pecans
- 14 | **Bruschetta Mostardo** *v* charred ciabatta w/ cranberry mostardo, crispy sage & topped w/ warm brie
- 👉 8 | **Butternut Squash Soup** *gf, v* local squash w/ evoo & chives

entrees

- 👉 28 | **Autumn Pork Chop** *gfo* 12 oz shoulder chop from Stone Cross Farms, 24 hour brined, w/ herb cream white beans, pancetta, granny smith apples, tobacco onions, rosemary cider gastrique & chive oil
- 👉 26 | **Pasta Salmone** fresh tagliatelle pasta, spice roasted salmon, cauliflower truffle puree, roasted acorn squash & brown butter walnuts
- 22 | **Pollo Polenta Ragout** *gf* grilled chicken breast w/ chianti wine demi, dried cherries, cremini mushrooms, onions, bacon & broccoli

single | family

aperitivo APPETIZER

- 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

single | family

insalata SALAD

- 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

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**

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
-  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
-  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

local FARMs & PARTNERS

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

Stone Cross Farms
Taylorsville, KY

HomeGrown Direct Farms
Georgetown, KY

Nate's Coffee
Lexington, KY

Lexington Pasta Co
Lexington, 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
-  6 |

White Beans *seasonal, gfo*
w/ butternut squash cream, pancetta & tobacco onions
- 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 Fall Harvest Salad *gf, v*
available as add on to entree
-  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**