



bella
notte®

first taste of
Summer



first taste of Summer

AVAILABLE SAT & SUN | AFTER 3PM MON-FRI

appetizer

FRUITS DE MARE v 12
shrimp, calamari & lemons, prosecco battered & fried
w/ lemon garlic aioli

Mionetto Brut Rose, Veneto, Italy

CORNBREAD PANZANELLA v 9
w/ pickled fennel, castelvetrano olives, clementines,
grape tomatoes, ricotta salata & arugula

Santa Margarita Pinot Grigio, Alto Adige, Italy

GRILLED FILET MIGNON SALAD gfo 18
w/ grilled romaine & onions, roasted grape tomatoes,
summer sweet pickles, gorgonzola dolce, crumbled cornbread
& spicy honey lime vinaigrette

Josh Cellars Cabernet, Napa Valley, California

BURRATA HEIRLOOM ANTIPASTO v gfo 11
burrata di Campania, heirloom tomatoes, pickled watermelon,
ciabatta wafer, parsley garlic puree & balsamico jelly

Mudhouse Sauvignon Blanc, Marlborough, New Zealand

entree

GRILLED PORK TENDERLOIN gf 19
cinnamon balsamic marinated w/ grilled potatoes,
peach chili coulis, arugula & gorgonzola

Meiomi Pinot Noir, California Coast

FRESH RICOTTA GNOCCHI v 16
w/ heirloom tomatoes, citrus, squash blossoms,
parsley garlic puree, fresh tarragon, evoo & parmesan emulsion

Banfi Chianti, Tuscany, Italy

SUMMER GRILLED SALMON v 23
w/ sunflower pesto panade, sweet peppers
& citrus olive vinaigrette

Folie à Deux Chardonnay, River Valley, California

GRILLED CHICKEN FLORENTINE 16
w/ creamy spinach orzo, lemon agro-dolce & capers

Van Duzer Pinot Gris, Willamette Valley, Oregon

dessert

VANILLA BRAISED PINEAPPLE v 9
w/ brown butter almond cake, coconut sorbet,
vanilla sour cream & honey almond granola

SUMMER CITRUS CAKE v 9
orange flower genoise w/ passion fruit frosting
& white chocolate ganache

SPARKLING WATERMELON GRANITA v gf 9
watermelon hibiscus ice w/ carbonated sugar & fresh watermelon



fresh. local. seasonal.

Stone Cross Farm / Jefferson Co.
all natural sustainably farmed pork, beef & lamb

Butler Farms / Bourbon Co.
all natural pasture raised chicken

