



bella  
notte

LATE  
*winter*





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AVAILABLE SAT & SUN | AFTER 3PM MON-FRI

*appetizer*

**CRISPY CHICKEN SALAD** 13  
café greens w/ hand breaded chicken breast, hens egg, heirloom tomatoes, roasted pancetta, spicy smoked peanuts & herb garlic dressing

**LENTIL SOUP** *gfo* 8  
w/ italian sausage, tomatoes, spinach & cornbread croutons

**BRAISED FENNEL** *gf* 10  
w/ candied orange rind, cider cured celery branch, crispy prosciutto & spicy blood orange vinaigrette

**SMOKED SALMON** *gf v* 14  
w/ celery root parsnip puree & brown butter chestnut balsamico

*entree*

**VEAL VALDOSTA** 26  
hand breaded veal lightly fried w/ white truffle gnocchi fonduta

**POM POM SALMON** *gf* 24  
grilled salmon w/ pomegranate molasses glaze, vanilla sweet potato puree & cured fennel slaw w/ arugula & grapefruit

**ESPRESSO ALMOND PORK CHOP** *gf* 20  
chianti wine poached d'anjou pears, arugula, gorgonzola dolce, spiced walnuts, pomegranate seeds & honey balsamic

**PAPPARDELLE BOLOGNESE** *gfo* 17  
house-made semolina pasta, creamy veal, pork & bacon ragout, shaved parmesan & charred ciabatta bread

**WINTER GNOCCHI** *vo* 22  
w/ cremini & shiitake mushrooms, poached chestnuts, pancetta lardoons, gorgonzola dolce & brown butter

*dessert*

**CHOCOLATE BROWNIE SUNDAE** *v* 9  
served warm w/ malted milk gelato, honey granola, amarena cherry & salted caramel

**PERFECT LEMON TART** *v* 9  
w/ fresh squeezed lemon custard, almond sable & italian meringue

**COFFEE & DOUGHNUTS** *v* 9  
espresso gelato & warm ricotta doughnuts w/ cinnamon sugar



*fresh. local. seasonal.*  
Glee Clubs Farms / Casey Co.  
*natural & organic produce & herbs*  
Stone Cross Farms / Jefferson Co.  
*natural sustainable pork, beef & lamb*  
Sorella Gelatoria / Fayette Co.  
*traditional gelato*

