

CRAFT PIZZERIA & BAR

Welcome to a locally-owned original craft pizzeria by Bella Notte Restaurant Group with a focus on high quality, fresh ingredients, preparation that enhances natural flavor, allowing ingredients to speak for themselves.

SMALL PLATES

perfect portions for tasting and sharing

- **BURRATA ROMESCO | 20**
gf red pepper coulis sauce, charred asparagus, crispy prosciutto & caponata relish
- ☾ **CHICKEN WINGS | 14**
inferno sauce, gorgonzola aioli & pickled celery
- GARLIC KNOTS | 12**
v garlic parmesan herb bread bites & garlic dipping sauce
- **VERDE BRUSCHETTA | 10**
v pesto ricotta, lemon chili marinated zucchini & fresh basil
- WHITE BEAN BRUSCHETTA | 10**
v lemon chili marinated white beans & white bean hummus
- MEATBALLS | 10**
gfo tomato basil cream sauce & toasted ciabatta
- **ASPARAGUS BISQUE | 8**
gf, v w/ sweet pea, parmesan streusel & yogurt sauce

FRESH SALADS

available in two sizes side | entree
add protein Grilled Chicken +5 | Grilled Shrimp +8

- CHOPPED ITALIAN 7 | 13**
romaine, radicchio, peppadew peppers, kalamata olives, pickled onions, shaved parmesan, garlic herb breadcrumbs & house vinaigrette
- KALE PESTO CAESAR 7 | 13**
baby kale, heirloom cherry tomatoes, crunchy parmesan streusel & pesto caesar dressing
- CRUST WEDGE 8 | 15**
romaine heart, pancetta lardoons, roasted roma tomatoes, focaccia croutons & buttermilk dressing

HAPPY HOUR

Weekdays 3pm to 6pm

SIGNATURE COCKTAILS | 8

GLASSES OF WINE | 8

DRAFT BEER | 3

APPETIZERS | 3 OFF

WINE NIGHT

Half Priced Bottles
every Thursday



● spring exclusives ☾ spicy selection gf gluten free | gfo gluten free option | v vegetarian

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

CRAFT PIZZAS

substitute house made gluten free dough +4
add kale caesar or italian salad side +5 | entree +9



SPICY LIMÓN | 15

gfo, v lemon curd, mascarpone, red onion, calabrian chili & evoo

QUATTRO | 16

gfo, v tomato sauce or garlic sauce, four cheese blend & finished w/ parsley

MARGHERITA DI BUFFALO | 17

gfo, v tomato sauce, imported fresh buffalo mozzarella, grated parmesan & fresh basil

SIGNATURE PEPPERONI | 17

gfo tomato sauce, double pepperoni, four cheese blend & oregano

THE BELLA | 17

gfo evoo, fresh mozzarella, prosciutto, fresh arugula, shaved parmesan & finished w/ lemon olive oil drizzle

BBQ CHICKEN | 17

gfo coffee bbq sauce, grilled chicken, shredded smoked gouda, asiago, roasted shiitake & cremini mushrooms, pickled onions & finished w/ cilantro

ORIGINAL | 18

gfo tomato sauce, pepperoni, spiced pork sausage, four cheese blend, pickled onions, roasted shiitake & cremini mushrooms, olives & peppadew peppers



DANTE | 19

gfo arrabiata sauce, spiced pork sausage, fresh mozzarella, toasted garlic, shaved parmesan & finished w/ balsamico drizzle

CRAFT YOUR OWN | 17

 includes up to 3 toppings

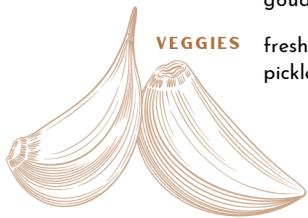
CRUST signature dough | house made gluten free +4

SAUCES tomato | arrabiata | garlic | cream | coffee bbq

MEATS pepperoni | grilled chicken | pork sausage | pancetta +2 | prosciutto +1

CHEESES four cheese blend | fresh mozzarella | gorgonzola | gouda | parmesan | fresh mozzarella di buffalo +2

VEGGIES fresh arugula | fresh basil | olives | peppadew peppers | pickled onions | roasted mushrooms | tomatoes



PASTAS

fresh, locally made pasta or substitute gluten free
add kale caesar or italian salad side +5 | entree +9

TRUFFLE "MAC & CHEESE" | 18

gfo, v cavatappi pasta, fontina, goat cheese, parmesan, truffle porcini cream & garlic herb breadcrumbs

CREAMY TOMATO BASIL MEATBALL | 20

linguini pasta, Italian meatballs & tomato basil cream

BOLOGNESE | 20

gfo pappardelle pasta, veal pork ragout & cream



LEMON CHILI SHRIMP | 22

gfo linguini pasta, chili lemon marinated shrimp, calabrian chilies, garlic, preserved lemon & garlic herb breadcrumbs

PESTO CAPRESE | 22

gfo, v bucatini pasta, stracciatella, pesto, heirloom cherry tomatoes, shaved parmesan & finished w/ balsamico drizzle



LUNCH

available weekdays until 4pm

served w/ choice side kale caesar or italian salad or cup of soup

6" PIZZA | 12

select any specialty or Craft Your Own 3 topping

CAPRI SANDWICH | 14

fresh mozzarella, sundried tomato relish, prosciutto, pesto aioli & balsamico

MEATBALL SANDWICH | 14

four cheese blend, tomato basil cream sauce & pickled onions

SMOKED TURKEY SANDWICH | 15

smoked turkey, gorgonzola crema, sundried tomatoes, arugula & honey bacon vinaigrette

BRUNCH

available every Saturday & Sunday 11am to 2pm

CINNAMON KNOTS | 12

our signature dough baked w/ cinnamon & sugar topped w/ cream cheese glaze

CROQUE MADAME | 15

sunny egg, swiss, country ham, apricot agrodolce & mornay sauce

KY SUNRISE | 15

avocado, 7-minute egg, country ham, peppadew peppers, preserved lemon, arugula & chili crunch

BACON, EGG & CHEESE SANDWICH | 15

soft scrambled eggs, bacon, american cheese, charred scallion & chili crisp aioli on a toasted brioche bun served w/ side of potato hash

FRENCH TOAST | 15

custard soaked challah bread, fried & topped w/ almond ganache, sour cherry compote & toasted almonds

LOX SOURDOUGH | 17

smoked salmon, 7-minute egg, cream cheese, pickled mustard seed, preserved lemon, pickled onion & everything spice

BRUNCH A LA CARTE

TWO EGGS | 5

BACON | 4

SOURDOUGH TOAST | 2

POTATO HASH | 5

BLOODY MARY & MIMOSA BAR

build-your-own brunch favorite featuring bold Bloody Mary mixes & garnishes and fresh juice assortments for bright, bubbly Mimosas



spring exclusives



spicy selection

gf gluten free

gfo gluten free option

v vegetarian

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