



## 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

-  **SUMMER BURRATA | 18**  
gf cantaloupe, papaya, gingered sherry vinaigrette, toasted peanut, fresh arugula, basil & cilantro
- FRITTO MISTO | 16**  
combination of fried calamari, fresh mozzarella & assorted vegetables served w/ charred rosemary aioli
- CRUST POPPERS | 15**  
spanish chorizo & pimiento stuffed peppers, serrano peppers, cotija served w/ beer cheese espuma
-  **CHICKEN WINGS | 14**  
inferno sauce, gorgonzola aioli & pickled celery
- GARLIC KNOTS | 12**  
v garlic parmesan herb bread bites & garlic dipping sauce
-   **PEPPERONATA BRUSCHETTA | 10**  
v roasted eggplant puree, pepperonata, calabrian chili, ricotta salata & fresh basil
- WHITE BEAN BRUSCHETTA | 10**  
v lemon chili marinated white beans & white bean hummus
- MEATBALLS | 10**  
tomato basil cream sauce & toasted ciabatta
-  **CORN CHOWDER | 8**  
gf, v ricotta salata, chives & smoked paprika oil

### 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

### 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



 summer 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

## GOLDEN POMODORO | 17

gfo, v yellow tomato pomodoro, buffalo mozzarella, squash blossom, fresh arugula & chili crunch

## 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

## WISE GUY | 18

gfo truffle cream, local pork sausage, caramelized onion garlic jam, pistachios, goat cheese whip, scallions & garlic herb breadcrumbs

## TRUFFLE SHUFFLE | 18

gfo porcini mushroom crema, thyme roasted mushrooms, bacon, whipped goat cheese topped w/ tobacco onion arugula salad

## DANTE | 19

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

## BURRATA FRITTO | 19

gfo garlic evoo, hand breaded crispy burrata finished w/ herb pesto, lemon yogurt drizzle & fresh lemon zest

## CRAFT YOUR OWN | 17

four cheese blend pizza, 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

## BUCATINI AL SOLE | 18

gfo, v bucatini pasta, yellow tomato pomodoro, shallot, parmesan romano & fresh basil

## 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

SOURDOUGH TOAST | 2

BACON | 4

POTATO HASH | 5

## BLOODY MARY & MIMOSA BAR

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



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