



When paying with a credit card,
a 3% charge will be added to your bill.
Thank you for your patronage.

APPETIZERS

KEN'S CHICKEN PARMESAN PIZZA 32
organic chicken crust, marinara,
fresh mozzarella, pesto, fried basil,
truffle honey

MUSSELS 19
seasonal preparation

ZUCCHINI CARPACCIO GF 15
parmesan, lemon, pine nuts,
pistachios, balsamic,
lemon vinaigrette

**PROSCIUTTO WRAPPED
ASPARAGUS** GF 15
provolone cheese, basil oil

ITALIAN NACHOS 19
ohio city pasta chips, banana
pepper, pepperoni, sausage,
mozzarella, marinara

BAKED CLAMS 16
oregano, shallots, toasted bread
crumbs, parsley

STUFFED BANANA PEPPERS GF 18
italian sausage, boursin cheese,
marinara, mozzarella

CALAMARI 18
tomato, bell pepper, garlic, shallot

BAKED TRE BELLE MEATBALLS 17
marinara, mozzarella

TUSCAN WHITE BEANS GF VG 9
roasted tomato, arugula,
sherry vinegar

SOUP & SALAD

SOUP DU JOUR 9

STEAK CARPACCIO * GF 22
thinly sliced filet served raw, red onion,
caper, tomato, hard boiled egg,
balsamic glaze, dressed arugula,
shaved parmesan

TRE BELLE WEDGE 15
iceberg, bacon, tomato, bleu cheese,
croutons, white french dressing

TRE BELLE CHOPPED GF 16/12 small
iceberg, tomato, onion, kalamata
olive, garbanzo bean, salumi,
mozzarella

CAESAR SALAD 14/11 small
romaine, parmesan, croutons

FALL KALE 19
kale, golden raisins, apple, orange,
maple vinaigrette, fried goat cheese

WOOD FIRED PIZZA

traditional, vegan cauliflower & rice flour crust - GF (+5)
MAKE IT VEGAN - cauliflower crust with vegan cheese (+7)

STREET CORN 23
olive oil & garlic, mozzarella, goat
cheese, charred corn, jalapeño,
truffle honey, cilantro

WILD MUSHROOM 25
olive oil & garlic, mozzarella,
ricotta, herbs, truffle oil

VEGAN PIZZA GF VG 23
cauliflower & rice flour crust, vegan
cheese, marinara, mushrooms,
caramelized onions, roasted red
peppers, kalamata olives

KEN'S CHICKEN PARMESAN PIZZA 32
organic chicken crust, marinara, fresh
mozzarella, pesto, fried basil,
truffle honey

MARGHERITA 19
marinara,
fresh mozzarella, basil

DELUXE 24
marinara, sausage, banana pepper,
mushroom, kalamata olive,
mozzarella, basil

TRADITIONAL CHEESE 17
marinara, mozzarella

PIZZA TOPPINGS

pepperoni, olives, roasted red pepper, onion,
mushroom, banana pepper, spinach, artichokes,
sausage, fresh mozzarella, goat cheese, vegan
cheese, dressed arugula, cracked egg 3
prosciutto, truffle honey 5

ADDITIONS

SHRIMP 18
JUMBO SHRIMP 5.75 per
ORGANIC CHICKEN 13
LOBSTER 28
BROCCOLINI 12
PESTO 5
8 OZ. NORDIC SALMON * 32
MEATBALL 8
SCALLOP * 10 per

ENTREES

entrees include a house salad & garlic bread
whole wheat & gluten-free pasta available + 2, vegetable noodles + 4

PARMESAN
marinara, parmesan, mozzarella, pesto, swirl of pasta
chicken 26 eggplant 21 veal 31 scampi 39

TRUFFLE MUSHROOM PAPPARDELLE 26
ohio city pasta, wild mushrooms, truffle cream sauce

10 OZ. FILET MIGNON * market price
seasonal preparation

SPAGHETTI & MEATBALLS 24
housemade meatballs, marinara, parmesan

NORDIC SALMON * GF 43
lemon saffron risotto, artichoke, caper, tomato,
kalamata olive, feta, beurre blanc, basil oil

SACCHETTI 34
stuffed with four cheese, white truffle cream sauce,
crispy prosciutto

PICCATA
lemon piccata sauce, artichoke, caper, shallot, parsley,
swirl of pasta
chicken 26 veal 31 scampi 39

BAKED TUSCAN MAC & CHEESE 24
prosciutto di parma, mozzarella, cheddar, parmesan, herbs,
toasted bread crumbs

CHICKEN MILANESE 29
topped with arugula, cherry tomato, shaved parmesan,
lemon vinaigrette

ORECCHIETTE & SAUSAGE 27
broccoli rabe, banana pepper, white wine, garlic,
red pepper flakes

BAKED CAVATAPPI BOLOGNESE 26
traditional bolognese, melted provolone, mozzarella

We do not offer half portions of any menu items.
\$2.50 per person charge for outside desserts

*consuming raw and undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.