



EST. 2001

KEN STEWART'S TRE BELLE

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

APPETIZERS

MUSSELS
Seasonal Preparation. . . .19

CALAMARI
Tomato, Bell Pepper, Garlic,
Shallot. . . .18

ZUCCHINI CARPACCIO *gf*
Parmesan, Lemon, Pine Nuts, Pistachios,
Balsamic, Lemon Vinaigrette. . . .15

**PROSCIUTTO WRAPPED
ASPARAGUS** *gf*
Provolone Cheese, Basil Oil. . . .15

KEN'S CHICKEN PARMESAN PIZZA

Organic Chicken Crust, Marinara,
Fresh Mozzarella, Pesto, Fried Basil,
Truffle Honey

Great to share!

BAKED TRE BELLE MEATBALLS
Marinara, Mozzarella. . . .17

BAKED CLAMS
Oregano, Shallot, Parsley,
Toasted Bread Crumb. . . .16

STUFFED BANANA PEPPERS *gf*
Italian Sausage, Boursin Cheese, Marinara,
Balsamic Glaze. . . .18

TUSCAN WHITE BEANS *gf vg*
Roasted Tomato, Arugula
Sherry Vinegar. . . .9

ITALIAN NACHOS

Ohio City Pasta Chips, Banana Pepper,
Pepperoni, Sausage,
Mozzarella, Marinara. . . .19

SOUP & SALADS

SOUP DU JOUR
Cup. . . .8 Bowl. . . .11

STEAK CARPACCIO * *gf*
Thinly Sliced Filet *served raw*,
Red Onion, Caper, Tomato, Hard Boiled Egg,
Balsamic Glaze, Dressed Arugula,
Shaved Parmesan. . . .22

TRE BELLE CHOPPED *gf*
Iceberg, Salumi, Tomato, Onion,
Kalamata Olive, Garbanzo Bean,
Mozzarella. . . .16 / 12 small

TRE BELLE CAESAR
Romaine, Parmesan,
Crouton. . . .14 / 11 small

TRE BELLE WEDGE
Iceberg, Bacon, Tomato, Bleu Cheese,
Crouton, White French. . . .15

KALE SALAD
Kale, Golden Raisin, Apple,
Orange, Fried Goat Cheese,
Maple Vinaigrette. . . .19

WOOD FIRED PIZZAS

Made With Traditional Crust

STREET CORN
Olive Oil & Garlic, Goat Cheese,
Mozzarella, Charred Corn, Jalapeño,
Truffle Honey, Cilantro. . . .23

MARGHERITA
Marinara, Fresh Mozzarella,
Fresh Basil. . . .19

TRADITIONAL CHEESE
Marinara, Mozzarella. . . .17

VEGAN PIZZA
Cauliflower & Rice Flour Crust, Vegan Cheese,
Marinara, Mushrooms, Caramelized Onion,
Roasted Red Pepper, Kalamata Olive. . . .23

DELUXE
Marinara, Sausage, Mozzarella,
Banana Pepper, Mushroom,
Kalamata Olive, Basil. . . .24

WILD MUSHROOM
Olive Oil & Garlic, Mozzarella,
Ricotta, Herbs, Truffle Oil. . . .25

PIZZA TOPPINGS

Pepperoni, Sausage, Kalamata Olive, Roasted Red Pepper,
Onion, Mushroom, Banana Pepper, Spinach, Artichoke,
Fresh Mozzarella, Goat Cheese, Vegan Cheese,
Dressed Arugula, Cracked Egg +3
Prosciutto, Truffle Honey +5

CRUST UPGRADE

Vegan Cauliflower & Rice Flour Crust +5

MAKE IT VEGAN

Vegan Cauliflower & Rice Flour Crust
& Vegan Cheese +7

ENTREES

Entrees Include House Salad & Garlic Bread

Whole Wheat & Gluten-Free Pasta + 2, Vegetable Noodles + 4

10oz FILET MIGNON *
Seasonal Preparation. . . .MKT

NORDIC SALMON * *gf*
Lemon Saffron Risotto, Artichoke, Caper,
Tomato, Kalamata Olive,
Feta, Beurre Blanc, Basil Oil. . . .43

ORECCHIETTE & SAUSAGE
Broccoli Rabe, Banana Pepper, White Wine,
Garlic, Red Pepper Flakes. . . .27

SACCHETTI
Stuffed with Four Cheese, Crispy Prosciutto
White Truffle Cream Sauce. . . .34

PARMESAN

Marinara, Parmesan, Mozzarella, Pesto,
Twirl of Pasta
Chicken. . . .26 Eggplant. . . .21 Veal. . . .31 Scampi. . . .39

PICCATA

Lemon Piccata Sauce, Artichoke, Caper,
Shallot, Parsley, Twirl of Pasta
Chicken. . . .26 Veal. . . .31 Scampi. . . .39

CHICKEN MILANESE

Topped with Arugula, Cherry Tomato,
Shaved Parmesan, Lemon Vinaigrette. . . .29

TRUFFLE MUSHROOM PAPPARDELLE

Ohio City Pasta, Wild Mushrooms,
Truffle Cream Sauce. . . .26

BAKED TUSCAN MAC & CHEESE
Prosciutto di Parma, Mozzarella, Cheddar,
Parmesan, Herb, Toasted Bread Crumb. . . .24

BAKED CAVATAPPI BOLOGNESE
Traditional Bolognese, Melted Provolone,
Mozzarella. . . .26

SPAGHETTI & MEATBALLS

Housemade Meatballs, Marinara,
Parmesan. . . .24

ADDITIONS à la carte

SHRIMP *gf*18
JUMBO SHRIMP *gf*5.75 per
SCALLOP *gf*10 per

8 Oz NORDIC SALMON *gf**32
ORGANIC CHICKEN BREAST *gf*13
LOBSTER *gf*28

BROCCOLINI12
PESTO5
HOUSEMADE MEATBALL8

20 percent gratuity will be added to any party 8 +. No separate checks above 8. \$2.50 per person charge for outside desserts. We do not offer half portions of any items.

*Please be advised, these items may be prepared raw or undercooked. Consuming raw and under cooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of food borne illness.