



When paying with a credit card, a 2.5 % charge will be added to your bill. Thank you for your patronage.

Ken Stewart's

APPETIZERS

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

GF STUFFED BANANA PEPPERS 17
italian sausage, boursin cheese, **BAKED CLAMS** 15
mozzarella, oregano, shallots, toasted bread crumbs, parsley

GF PROSCIUTTO WRAPPED ASPARAGUS 14
provolone cheese, basil oil

ITALIAN NACHOS 17
ohio city pasta chips, banana pepper, pepperoni, sausage, mozzarella, marinara

GF ZUCCHINI CARPACCIO 13
parmesan, lemon, pine nuts, pistachios, balsamic, lemon vinaigrette

MUSSELS 18
seasonal preparation

CALAMARI 17
tomato, bell pepper, garlic, shallot

BAKED TRE BELLE MEATBALLS 16
marinara, mozzarella
GF TUSCAN WHITE BEANS 7
roasted tomato, arugula, sherry vinegar

SOUP & SALAD

SOUP DU JOUR 9

GF STEAK CARPACCIO * 21
thinly sliced filet served raw, red onion, caper, tomato, hard boiled egg, balsamic glaze, dressed arugula, shaved parmesan

TRE BELLE WEDGE 14
iceberg, bacon, tomato, bleu cheese, croutons, white french dressing

GF TRE BELLE CHOPPED 15/11 small
iceberg, tomato, onion, kalamata olive, garbanzo bean, salumi, mozzarella

CAESAR SALAD 13/9 small
romaine, parmesan, croutons

SPRING KALE 16/13 small
shaved fennel, crispy chickpeas, pickled onion, marinated parmesan, kalamata olive relish, sundried tomato, dijon vinaigrette

WOOD FIRED PIZZA

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

STREET CORN 21
olive oil & garlic, mozzarella, goat cheese, charred corn, jalapeño, truffle honey, cilantro

ARTICHOKE 22
olive oil & garlic, roasted red pepper, onion, kalamata olive, mozzarella, goat cheese

GF VEGAN PIZZA 22
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 17
marinara, sliced tomato, fresh mozzarella, basil

DELUXE 22
marinara, sausage, banana pepper, mushroom, kalamata olive, mozzarella, basil

TRADITIONAL CHEESE 16
marinara, mozzarella

PIZZA TOPPINGS

pepperoni, olives, roasted red pepper, onion, mushroom, banana pepper, spinach 2
artichokes, sausage, fresh mozzarella, goat cheese, vegan cheese, dressed arugula, cracked egg 3

prosciutto, truffle honey 5

SHRIMP 15

JUMBO SHRIMP 5.75 per

ORGANIC CHICKEN 9

LOBSTER 20

BROCCOLINI 11

PESTO 5

8 OZ. NORDIC SALMON * 28

MEATBALL 7

SCALLOP * 9.25 per

ENTREES

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

PARMESAN
marinara, parmesan, mozzarella, pesto, twirl of pasta
chicken 25 eggplant 20 veal 29 scampi 36

TRUFFLE MUSHROOM PAPPARDELLE 24
ohio city pasta, wild mushrooms, truffle cream sauce

10 OZ. FILET MIGNON * market price
seasonal preparation

SPAGHETTI & MEATBALLS 22
housemade meatballs, marinara, parmesan

GF NORDIC SALMON * 39
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, twirl of pasta
chicken 25 veal 29 scampi 36

BAKED TUSCAN MAC & CHEESE 22
prosciutto di parma, mozzarella, cheddar, parmesan, herbs, toasted bread crumbs

CHICKEN MILANESE 25
topped with arugula, cherry tomato, shaved parmesan, lemon vinaigrette

ORECCHIETTE & SAUSAGE 25
broccoli rabe, banana pepper, white wine, garlic, red pepper flakes

BAKED CAVATAPPI BOLOGNESE 23
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.