



When paying with a credit card,  
a 2.5 % 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** 18  
seasonal preparation

**ZUCCHINI CARPACCIO** GF 14  
parmesan, lemon, pine nuts,  
pistachios, balsamic,  
lemon vinaigrette

**PROSCIUTTO WRAPPED  
ASPARAGUS** GF 14  
provolone cheese, basil oil

**ITALIAN NACHOS** 18  
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** 17  
tomato, bell pepper, garlic, shallot

**BAKED TRE BELLE MEATBALLS** 16  
marinara, mozzarella

**TUSCAN WHITE BEANS** GF VG 8  
roasted tomato, arugula,  
sherry vinegar

## SOUP & SALAD

**SOUP DU JOUR** 9

**STEAK CARPACCIO** \* GF 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

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

**CAESAR SALAD** 13/9 small  
romaine, parmesan, croutons

**FALL KALE** 18  
kale, golden raisins, apples, orange  
segments, maple vinaigrette,  
fried goat cheese disc

## WOOD FIRED PIZZA

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

**STREET CORN** 22  
olive oil & garlic, mozzarella, goat  
cheese, charred corn, jalapeño,  
truffle honey, cilantro

**ARTICHOKE** 23  
olive oil & garlic, roasted red pepper,  
onion, kalamata olive, mozzarella,  
goat cheese

**VEGAN PIZZA** GF VG 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** 18  
marinara, sliced tomato,  
fresh mozzarella, basil

**DELUXE** 23  
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 15  
JUMBO SHRIMP 5.75 per  
ORGANIC CHICKEN 12  
LOBSTER 22  
BROCCOLINI 11  
PESTO 5  
8 OZ. NORDIC SALMON \* 32  
MEATBALL 7.5  
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, twirl of pasta  
chicken 25 eggplant 20 veal 30 scampi 38

**TRUFFLE MUSHROOM PAPPARDELLE** 25  
ohio city pasta, wild mushrooms, truffle cream sauce

**10 OZ. FILET MIGNON** \* market price  
seasonal preparation

**SPAGHETTI & MEATBALLS** 23  
housemade meatballs, marinara, parmesan

**NORDIC SALMON** \* GF 42  
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 30 scampi 38

**BAKED TUSCAN MAC & CHEESE** 23  
prosciutto di parma, mozzarella, cheddar, parmesan, herbs,  
toasted bread crumbs

**CHICKEN MILANESE** 28  
topped with arugula, cherry tomato, shaved parmesan,  
lemon vinaigrette

**ORECCHIETTE & SAUSAGE** 26  
broccoli rabe, banana pepper, white wine, garlic,  
red pepper flakes

**BAKED CAVATAPPI BOLOGNESE** 24  
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.