ANTIPASTI

hand dipped ricotta bruschetta • truffle honey	9
cannellini bean-roasted pepper bruschetta	7
arancini • meat sauce • mozzarella	6
steamed mussels • saffron • garlic • tomatoes	13
taleggio • black truffle • flatbread	11
fried *rhode island* calamari • lemon	12
benton's bacon wrapped dates • aged balsamic	8
*beef carpaccio • truffle • arugula • radish	11
grilled scallops • soybeans • shiitake	15
antipasto *alleia* • *2 guest minimum* meat: prosciutto, chorizo, soppressata, finocchiona cheese: robiola, grana padano, ubriaco, fontina fig flatbread, grilled *niedlovs*, arugula, olives	10pp

INSALATE

local lettuces • fennel • radish • lemon vinaigrette • gorgonzola	8
*caesar salad • white truffle oil • grana padano	9
grilled romaine • *alleia* guanciale • bra duro	10
soybean salad • pine nut pesto • red wine vinaigrette	9
prosciutto di parma • caramelized apple • ricotta	12
arugula • asparagus • *benton's* bacon • pine nuts • red wine vinaigrette	12

PRIMI

pasta made in house daily

penne • bolognese	15
pappardelle • braised veal	18
spaghetti all' amatriciana	16
conchiglie • gulf shrimp • soffritto cremoso • calabrian chile	19
gnocchi • blue crab • lemon	19
ravioli • summer squash • pomodoro	18
angel hair • gulf shrimp • soffritto • tomato	19
creste rigata • braised veal • mushrooms	20

SECONDI

bacon wrapped quail breast • charred tomato • walnut romesco	24
wood-fired pork shoulder • balsamic • strawberry mostarda	21
new york strip • balsamic onions • porcini	34
short rib • mashed potatoes • cherry relish	27
wood-roasted chicken • tomato • shiitake	19
halibut • asparagus • spring vegetables	30
duck breast • sweet potato • strawberry	28
bone-in pork chop • salsa verde	26

CONTORNI

to share

asparagus risotto	7
wood-fired mushrooms	7
wood-fired okra	6
kale • garlic	5
spring onion • squash blossom fritti	5

PIZZE

cooked at 750° f in our handmade masonry oven • individual size

margherita • basil • mozzarella	12
pepperoni • tomato sauce • mozzarella	13
salami • sausage • roasted peppers • mozzarella	14
pork diablo • tomato sauce • smoked mozz	13
bolognese • basil • mozzarella	13
benton's bacon • ricotta • rosemary	14
gorgonzola • fig • prosciutto	14
prosciutto di parma • smoked mozz • arugula	14
mushroom • preserved truffle • mozzarella	13
artichokes • olives • sausage • smoked mozz	14

spring 2018

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*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

COCKTAIL di PRIMAVERA

salassian • *cathead honeysuckle vodka* • *cocchi americano* • *ebo lebo* • strawberry • basil • lemon 11

sorrento • tequila • *amaro ciociaro* • grapefruit • maple • himalayan pink salt 11

daiquiri del vento • *clement 'canne bleu' rhum agricole* • *amaro montenegro* • oleo • lime 12

1885 • *bols genever* • *salers* • *dolin dry vermouth* • *strega* • hopped grapefruit 12

radix terra • *old overhault rye* • *zucca rabarbaro* • muddled ginger • honey • lemon 12

tennessee mountain road • fig-infused *chattanooga whiskey* • *averna* • orange bitters 12

CLASSICO

la rosa • *st germain* • sparkling rose • club soda 10

aperol spritz • *aperol* • prosecco • club soda 10

spring sangria • rose • *pasubio amaro* • *cocchi americano* • strawberry • basil • pink peppercorn 10

the plaza • *pinhook rye* • *bonal* • *campari* • *gran classico* 12

house barrel-aged negroni • *bombay sapphire* • *punt e mes* • *cardamaro* • *rinomato* (aged thirty days) 12

house barrel-aged manhattan • *buffalo trace* • *cocchi torino* • bitters (aged fourteen days) 12

house barrel-aged amaro • a blend of four *italian* amari and vermouths (aged thirty days) 10

FRIZZANTE/ROSA

prosecco • *lunetta* • veneto • nv 9

rose • *domaine de fontsainte* • languedoc • 2016 9

sparkling rose • *juve y camps* • spain • nv 12

sparkling rose • *cocchi brachetto d' acqui* • piedmont • nv 12

BIANCO

pinot grigio • *mezzacorona* • trentino • 2017 8

sauvignon blanc • *savee sea* • new zealand • 2017 9

chardonnay • *casot dan vian* • piedmont • 2015 12

chardonnay • *acacia* • sonoma coast • 2014 12

riesling • *seeker* • germany • 2015 9

ROSSO

pinot noir • *folonari* • lombardy • 2014 8

malbec • *testamento* • mendoza • 2013 10

sangiovese • *rocca della macie chianti classic* • tuscany • 2013 12

merlot, sangiovese • *mazzei 'badiola'* • tuscany • 2015 9

cab sauv, sangiovese • *avignonesi 'cantaloro'* • tuscany • 2015 14

cabernet sauvignon • *j. wilkes* • paso robles • 2015 15

VOLO

virginia bourbon flight 20
bowman small batch • *single barrel* • *port finish*

whistle pig rye flight 35
farmstock • *10 year* • *15 year*

amaro flight 16
montenegro • *lucano* • *sfumato*

BIRRA ALLA SPINA

hutton & smith • pale ale • chattanooga 6

prairie • imperial stout • oklahoma 10

BIRRA

boilermaker • h&s pale ale (6oz) & whiskey 5

michelob ultra • lager • missouri 3

peroni • lager • italy 4

stella artois • pilsner • belgium 5

blue moon • belgian white • colorado 4

lagunitas • ipa • california 4

mantra • saffron ipa • tennessee 6

dogfish head • '90 minute' ipa • delaware 7

gypsy cider • 'raindancer' (16 oz) • tennessee 7

red hare • 'spf 50/50' grapefruit ipa (16 oz) • georgia 6

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