ANTIPASTI

hand dipped ricotta bruschetta • truffle honey	9
cannellini bean-roasted red pepper bruschetta	8
arancini • meat sauce • mozzarella	8
taleggio flatbread • black truffle	13
fried *rhode island* calamari • lemon	14
benton's bacon wrapped dates • aged balsamic	8

INSALATE

local lettuces • fennel • radish • gorgonzola lemon vinaigrette	9
*caesar salad • white truffle oil • grana padano	11
grilled romaine • *alleia* guanciale • bra duro	12
soybean salad • pine nut pesto • red wine vinaigrette	11

PRIMI

pasta made in house daily

penne • bolognese	16
pappardelle • braised veal	19
spaghetti all' amatriciana	17
gnocchi • blue crab • oyster mushroom	23
ravioli • baby fennel • pomodoro	21
angel hair • gulf shrimp • soffritto • tomato	22

SECONDI

bacon wrapped quail breast • charred tomato • walnut romesco	26
wood-fired pork shoulder • balsamic • grilled peach	25
short rib • mashed potatoes • cherry relish	29
new york strip • charred leek salsa • fennel	34
pickett's ranch trout • spring onion • kohlrabi • lemon	25

CONTORNI

to share

spring vegetable risotto	7
grilled asparagus	7
wood-fired mushrooms	7
kale • garlic	5

PIZZE

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

margherita • basil • mozzarella	13
pepperoni • tomato sauce • mozzarella	14
salami • sausage • roasted peppers • mozzarella	15
pork diablo • tomato sauce • smoked mozz	14
prosciutto di parma • smoked mozz • arugula	15
gorgonzola • fig preserves • prosciutto	15
mushroom • preserved truffle • mozzarella	14

estate 2020

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

COCKTAIL STAGIONALI

garden variety • *gate 11 vodka* • *kina l' aero d' or* • lime • basil 11

castle & bees • *castle & key spring gin* • *alleia limoncello* • rosemary & honey • lemon 10

ettore radice • *lunazul tequila* • *zucca amaro* • calabrian chili • lime • buckspice bitters 10

island cola • *afrohead rum* • *ramazzoti amaro* • *bordiga bitter* • *lurisia chinotto* 12

the bitter end • *braulio* • *sfumato* • *sibilia* • *bonal* • fluffy grapefruit 12

BARILE di CASA

old fashioned • *belle meade cask strength reserve* • oleo • havana and hide bitters 12

manhattan • *buffalo trace* • *casa mariol vermut* • bitters (aged thirty+ days) 12

negroni • *gin lane london dry* • *cocchi torino* • *punt e mes* • *campari* • *luxardo bitter* (aged thirty days) 12

vieux carre • *western grace* brandy • *whistle pig 'piggyback' rye* • *d.o.m. benedictine* (aged fourteen days) 14

pompelmo • grapefruit-infused *cocchi torino* • *cynar* • fluffy grapefruit 10

CLASSICO

la pesca • *fiorente* • *emilia brut* • peach & thyme 10

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

spring sangria • rose • *cathead honeysuckle vodka* • *cocchi americano* • blackberry • citrus 10

tennessee mountain road • fig-infused *chattanooga whiskey 91* • *averna* • orange bitters 12

FRIZZANTE/ROSA

brut emilia • *nottebianca* • emilia romagna • n/v 9

still rose • *ioppa* • piedmont • 2018 10

BIANCO

pinot grigio • *mezzacorona* • trentino • 2017 9

chenin blanc • *mary taylor 'anjou blanc'* • france • 2018 10

chardonnay • *andrian 'somereto'* • alto adige • 2017 12

ROSSO

pinot noir • *gaspard* • loire valley • 2018 12

barbera • *dogliotti* • piedmont • 2016 10

malbec • *testamento* • mendoza • 2016 10

sangiovese • *donna laura 'alteo' chianti riserva* • tuscany • 2015 10

cabernet sauvignon • *valravn* • sonoma valley • 2017 14

NIENTE ALCOOL

gazzosa • *lurisia 'il nostro'* • soda 4

chinotto • *lurisia 'la nostra'* • soda 4

acqua panna • natural spring water 4

san pellegrino • sparkling spring water 4

BIRRA ALLA SPINA

hutton and smith • ipa • chattanooga 6

naked river • pilsner • chattanooga 5

BIRRA

boilermaker • *chatt whiskey 91* • high life(pony) 7

michelob ultra • pilsner • missouri 3

honky tonk • ipa • nashville 5

peroni • lager • italy 4

stella artois • pilsner • belgium 5

wiseacre • 'tiny bomb' pilsner • memphis 5

dogfish head • '90 minute' ipa • delaware 7

yazoo • 'sue' imperial porter • nashville 7

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