

ANTIPASTI

hand dipped ricotta bruschetta • truffle honey	10
cannellini bean-roasted red pepper bruschetta	8
fried <i>rhode island</i> calamari • lemon	14
talleggio flatbread • black truffle	13
arancini • meat sauce • mozzarella	8
steamed mussels • saffron • garlic • tomato	13
*beef carpaccio • truffle • arugula • radish	12
<i>benton’ s</i> bacon wrapped dates • aged balsamic	9
antipasto <i>alleia</i> • <i>2 guest minimum</i>	10pp
meat: prosciutto, chorizo, soppressata, finocchiona	
cheese: robiola, grana padano, ubriaco, fontina	
fig flatbread, grilled <i>niedlovs</i> , arugula, olives	

INSALATE

local lettuces • fennel • radish • gorgonzola lemon vinaigrette	10
*caesar salad • white truffle oil • grana padano	11
grilled romaine • <i>alleia</i> guanciale • bra duro	13
soybean salad • pine nut pesto • red wine vinaigrette	12
delicata squash • arugula • <i>benton’ s bacon</i> • red wine vinaigrette	12

PRIMI

pasta made in house daily

penne • bolognese	17	gnocchi • blue crab • oyster mushroom	24
pappardelle • braised veal	21	pumpkin ravioli • mirepoix • braised pork	21
spaghetti all’ amatriciana	18	angel hair • gulf shrimp • soffritto • tomato	22
mafalda • duck sausage • maitake • sweet potato	23		

SECONDI

bacon wrapped quail breast • charred tomato • walnut romesco	27
wood-fired pork shoulder • balsamic • smoked apple relish	25
short rib • mashed potatoes • cherry relish	29
<i>new york</i> strip • porcini • balsamic onions	34
<i>pickett’ s ranch</i> trout • acorn squash • pistachio pesto	25
grouper • bok choy • squash ragu	30

CONTORNI

to share

butternut squash risotto	8
wood-fired mushrooms	8
kale • garlic	7

PIZZE

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

margherita • basil • mozzarella	13	prosciutto di parma • smoked mozz • arugula	15
pepperoni • tomato sauce • mozzarella	14	pork diablo • tomato sauce • smoked mozz	14
salami • sausage • roasted peppers • mozzarella	15	mushroom • preserved truffle • mozzarella	14
gorgonzola • fig preserves • prosciutto	15	<i>benton’ s</i> bacon • ricotta • rosemary	14

automne 2020



Chef Daniel Lindley • Chef de Cuisine Nehemias Hernandez
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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
- off the cuff • lunazul tequila • aperol • grapefruit • lime • hopped grapefruit bitters 10
- bitter bird • afrohead rum • campari • st elizabeth allspice dram • pineapple 12
- the bitter end • braulio • sfumato • sibilis • bonal • fluffy grapefruit 12

BARILE di CASA

- old fashioned • post modern single malt whiskey • oleo • havana and hide bitters 12
- negroni • gin lane london dry • cocchi torino • punt e mes • campari • luxardo bitter (aged thirty days) 12
- manhattan • buffalo trace • casa mariol vermut • bitters (aged thirty+ days) 12
- vieux carre • western grace brandy • whistle pig ‘piggyback’ rye • d.o.m. benedictine (aged fourteen days) 14

CLASSICO

- la pesca • fiorentino • emilia brut • peach & thyme 10
- aperol spritz • aperol • prosecco • club soda 10
- summer sangria • rose • cathead honeysuckle vodka • meletti amaro • citrus • peach • cucumber 10
- pompelmo • grapefruit-infused cocchi torino • cynar • fluffy grapefruit 10
- tennessee mountain road • fig-infused chattanooga whiskey 91 • averna • orange bitters 12

FRIZZANTE/ROSA

- brut emilia • nottebianca • emilia romagna • n/v 9
- sparkling rose • terre gaie • veneto • n/v 12
- still rose • trulli • italy • 2019 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 • matteo braidot • friuli • 2018 12
- barbera • dogliotti • piedmont • 2016 10
- malbec • testamento • mendoza • 2016 11
- sangiovese • donna laura ‘alteo’ chianti riserva tuscany • 2016 10
- cabernet sauvignon • valravv • sonoma • 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

- wiseacre • marzen ‘oktoberfest’ • memphis 6
- naked river • pilsner • chattanooga 5

BIRRA

- boilermaker • chatt whiskey 91 • high life(pony) 7
- michele ultra • pilsner • missouri 3
- duclaw • ‘letter 23’ sour ipa • maryland 7
- 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

autunno 2020



Foto: DR. STEFANO GORDO DI MANTOVANI

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