

ANTIPASTI

hand dipped ricotta bruschetta • truffle honey	10
cannellini bean-roasted red pepper bruschetta	8
arancini • meat sauce • mozzarella	8
steamed mussels • saffron • garlic • tomato	13
taleggio flatbread • black truffle	13
fried <i>rhode island</i> calamari • lemon	14
<i>benton’ s</i> bacon wrapped dates • aged balsamic	9
*beef carpaccio • truffle • arugula • radish	12
antipasto <i>alleia</i>	25
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

PRIMI

pasta made in house daily

penne • bolognese	17	gnocchi • blue crab • oyster mushroom	24
pappardelle • braised veal	21	angel hair • gulf shrimp • soffritto • tomato	22
spaghetti all’ amatriciana	18	butternut squash ravioli • braised pork	21
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
leg of venison • butternut squash • apple • brown butter	33
grilled scallops • fennel • risotto	30
<i>chilean</i> sea bass • acorn squash • pistachio pesto	35

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

inverno 2021



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

- happy accident • wheatley vodka • mondino aperitivo • cocchi torino • blood orange 11
- rose colored glasses • lunazul tequila • yola mezcal • starlino aperitivo • grapefruit • jalapeño 12
- poncho’ s plane ticket • denizen dark rum • amaro abano • tempus fugit banana • pineapple • lemon 11
- dream on • new riff bourbon • la picon vermouth • cynar • benedictine 12

BARILE di CASA

- old fashioned • postmodern 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

CLASSICO

- aperol spritz • aperol • prosecco • club soda 10
- winter sangria • cabernet • cathead pecan vodka • clove • blood orange • cranberry • pomegranate 10
- pompelmo • grapefruit-infused cocchi torino • cynar • fluffy grapefruit 10
- the bitter end • braulio • sfumato • sibilis • bonal • fluffy grapefruit 12
- 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

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 • 2019 12
- tempranillo • el jefe • spain • 2019 9
- sangiovese • donna laura ‘alteo’ chianti riserva tuscan • 2017 10
- cabernet sauvignon • otera ramos ‘testamento estate’ • mendoza • 2016 14
- refosco • rojac istra • slovenia • 2016 12

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 • ‘gotta get up to get down’ coffee milk stout • memphis 6
- hutton & smith • igneous ipa • chattanooga 6

BIRRA

- boilermaker • old tub whiskey • high life(pony) 7
- michelob ultra • pilsner • missouri 3
- semedorato • lager • sicily 5
- duclaw • ‘purple passion’ gose ale • maryland 6
- honky tonk • ipa • nashville 5
- wiseacre • ‘tiny bomb’ pilsner • memphis 5
- yazoo • ‘sue’ imperial porter • nashville 7

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