southside CHATTANOOGA — *luglio* — ANNO MMXXIII

ANTIPASTI

hand dipped ricotta bruschetta • truffle honey 12

cannellini bean bruschetta • roasted red pepper 9

arancini • meat sauce • mozzarella 9

steamed mussels • saffron • garlic • tomato 15

taleggio flatbread • black truffle 15

fried *rhode island* calamari • lemon 16

benton's bacon wrapped dates • aged balsamic 8

antipasto *alleia* 25
meat: prosciutto, chorizo, soppressata, finocchiona
cheese: robiola, grana padano, ubriaco, fontina
fig flatbread, grilled *niedlovs*, arugula, olives

INSALATE

*caesar salad • white truffle oil • grana padano 11

grilled romaine • *alleia* guanciale • bra duro 14

soybean salad • pine nut pesto • red wine vinaigrette 12

*beef carpaccio • truffle • arugula • radish 14

*brussels sprouts • prosciutto • chestnuts 15

PRIMI
pasta made in house daily

tagliatelle • bolognese 19

pappardelle • braised veal 23

spaghetti all' amatriciana • *benton's* bacon 21

gnocchi • chicken sausage • shiitake mushroom 26

angel hair • gulf shrimp • soffritto • basil 28

ravioli • summer squash • pomodoro 26

SECONDI

bacon wrapped quail breast • charred tomato • walnut romesco 30

wood-fired pork shoulder • balsamic • strawberry mostarda 27

braised beef short rib • cherry relish 33

**new york* strip • porcini • balsamic onions 38

heritage chicken • olives • citrus 27

*halibut • summer vegetables • charred basil vinaigrette 38

STAGIONALE

*fritto misto • lemon rosemary aioli 14

local lettuces • strawberry • fontina • pistachio 12

**pickett's ranch* trout • roasted potatoes • caper salsa verde 30

*mixed grill • beef filet • pork belly • garlic mashed potatoes 38

cavatelli • chicken thighs • gorgonzola • cherry tomato 24

pizza • sweet corn • guanciale • basil • calabrian chiles 17

CONTORNI 8

asparagus risotto / wood-fired mushrooms / wood fired okra

PIZZE
cooked at 750 degrees f in our handmade masonry oven · individual size

margherita • basil • mozzarella 15

pepperoni • tomato sauce • mozzarella 16

salami • sausage • roasted peppers • mozzarella 17

gorgonzola • fig preserves • prosciutto • arugula 17

prosciutto di parma • smoked mozz • arugula 17

pork diablo • red onion • smoked mozz 16

mushroom • preserved truffle • mozzarella 16

benton's bacon • ricotta • rosemary 16

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

COCKTAIL STAGIONALI

the betty rubble • *vanilla infused old dominick* vodka • *aperol* • *nonino* amaro • orange 14

event horizon • *campo bravo* tequila • *fiorente* • *aperol* • firewater tincture • lime 12

lavender haze • *gate 11* rum • grapefruit • lavender syrup • mint • soda 12

pretty little rye • *rittenhouse* rye • *zucca* amaro • blackberry ginger syrup • lemon 12

garden party • *old dominick* gin • *casa mariol vermut blanc* • cucumber syrup • grapefruit 12

CLASSICO

aperol spritz • *aperol* • *terre di marca* prosecco • club soda 11

sangria • corvina • *cocchi americano* • *old dominick* vodka • grapefruit • strawberry 11

pompelmo • grapefruit-infused *cocchi torino* • *cynar* • fluffy grapefruit 11

old fashioned • *postmodern straight malt* whiskey • oleo • *1821 havana & hide* bitters 12

tennessee mountain road • fig-infused *chattanooga* whiskey *91* • *amaro segesta* • orange bitters 14

negroni • *old dominick* gin • *cocchi torino* • *punt e mes* • *campari* • *bordiga bitter* (barrel-aged fourteen days) 14

vieux carre • *western grace* brandy • *old overholt rye* • *d.o.m. benedictine* (barrel-aged fourteen days) 14

manhattan • *green river* bourbon • *hotel starlino* vermouth • *angostura* (barrel-aged fourteen days) 14

FRIZZANTE/ROSE

prosecco • *terre di marca* • veneto • 2021 12

brut rose • *ohlig 'latitude 50 N'* • rheingau • n/v 12

lambrusco • *pioppa* • emilia romagna • n/v 10

BIANCO

pinot blanc • *st. innocent* • willamette • 2021 14

pinot grigio • *terre gaie 'claris'* • veneto • 2021 10

riesling • *schlossmühlenhof* • trocken • 2021 12

chardonnay • *redentore* • trentino • 2021 12

ROSSO

pinot noir • *cordero san giorgio* • lombardy • 2019 15

cannonau • *surrau 'naracu'* • sardinia • 2021 12

sangiovese • *donna laura 'alteo' chianti riserva* • tuscany • 2019 10

sagrantino, sangiovese, merlot • *le pianate* • umbria • 2018 12

nebbiolo • *cascina del torcc* • piedmont • 2018 13

cabernet sauvignon • *valravn* • sonoma • 2019 15

NIENTE ALCOOL

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

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

acqua panna • natural spring water 5

lurisia • sparkling spring water 5

BIRRA

michelob ultra • pilsner • *(12oz/3.8%)* 5

wiseacre • 'tiny bomb' pilsner • *(12oz/4.5%)* 5

menabrea • lager • (*11.2oz/5.0%)* 6

albright grove • big z saison • *(16oz/6.3%)* 8

paulaner brauerei • pilsner • *(16oz/4.8%)* 6

wanderlinger • 'blackberry hug' sour • *(12oz/6.7%)* 6

hutton & smith • 'igneous' ipa • *(12oz/7.2%)* 6

albright grove • 'little river' ipa • *(16oz/5.8%)* 8

bearded iris • 'homestyle' ipa • *(16oz/6.0%)* 8

untitled • juicy ipa nonalcoholic • *(12oz/0.2%)* 5

estate 2023

Chef Daniel Lindley • Chef de Cuisine Nehemias Hernandez

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