## ANTIPASTI

| | |
|---|---|
| hand dipped ricotta bruschetta • truffle honey | 12 |
| arancini • meat sauce • mozzarella | 9 |
| cannellini bean bruschetta • roasted red pepper | 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*<br>meat: prosciutto, chorizo, soppressata, finocchiona<br>cheese: robiola, grana padano, ubriaco, fontina<br>fig flatbread, grilled *niedlovs*, arugula, olives | 25 |

## 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 |
| local lettuces • fennel • fontina • apple • pumpkin seed | 12 |

## PRIMI

pasta made in house daily

| | |
|---|---|
| tonnarelli • mushroom ragout • pine nut cheese | 23 |
| penne • bolognese | 19 |
| spaghetti all' amatriciana • *benton's* bacon | 21 |
| butternut squash ravioli • braised pork shoulder | 26 |
| gnocchi • chicken sausage • shiitake mushrooms | 26 |
| tagliatelle • gulf shrimp • soffritto • basil | 28 |
| pappardelle • braised veal | 23 |

## SECONDI

| | |
|---|---|
| bacon wrapped quail breast • charred tomato • walnut romesco | 30 |
| heritage chicken cacciatore • *riverview farm's* polenta | 27 |
| wood-fired pork shoulder • balsamic • smoked apple relish | 27 |
| braised beef short rib • cherry relish | 33 |
| **new york* strip • porcini • balsamic onions | 38 |
| *black grouper • kale • golden raisins • brown butter • pine nuts | 38 |

## SEASONAL

| | |
|---|---|
| *chilled grilled tuna • tomato • cucumber • citrus • herbs | 18 |
| whipped cashew 'feta' • flatbread • crudité • spiced oil | 16 |
| brussel sprouts salad • prosciutto • chestnuts | 15 |
| baked creste rigate pasta • veal meatballs • three cheeses • pomodoro | 22 |
| pizza • short rib • robiola • pumpkin seed pesto | 17 |
| *lamb duo • loin • roasted leg • sweet potatoes pomegranate molasses • pumpkin seed pesto | 37 |

## CONTORNI 8

butternut squash risotto / wood-fired mushrooms / green beans • cherry tomato

## 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

**medjool maiden** • *date infused old dominick* vodka • spiced syrup • lemon • mole bitters 13

**paradise lost** • *verde memento* mezcal • aromatic bitters • lime • cucumber 11

**jessica rabbit** • *altos* reposado • *suze* • carrot & ginger • citrus • hellfire bitters 12

**grandma's kisses** • *8 yr. el dorado* rum • *diplomatico planas* rum • *tempus fugit banane* • *maggie's farm* falernum 13

## CLASSICO

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

**sangria** • corvina • *montenegro* amaro • *huckleberry* vodka • apple cider • spiced syrup 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 13

**negroni** • *old dominick* gin • *cocchi torino* • *punt e mes* • *campari* • *bordiga bitter* (barrel-aged fourteen days) 13

**vieux carre** • *western grace* brandy • *old overholt rye* • *d.o.m. benedictine* (barrel-aged fourteen days) 13

**manhattan** • *green river* bourbon • *carpano punt e mes* vermouth • *angostura* (barrel-aged fourteen days) 13

## FRIZZANTE/ROSE

**prosecco** • *terre di marca* • veneto • 2021 11

**alvarelhão** • *bojo do luat 'DRASLOUP'* • portugal • 2021 12

**lambrusco** • *pioppa* • emilia romagna • n/v 11

## BIANCO

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

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

**riesling** • *schlossmühlenhof* • trocken • 2021 11

**sauvignon blanc** • *elena walch* • alto adige • 2021 13

**chardonnay** • *kellerei andrian 'somereto'* • alto adige • 2021 13

## ROSSO

**pinot noir** • *kellerei bozen* • alto adige • 2022 14

**grignolino** • *la miraja* • piedmont • 2022 13

**rossese** • *cascina praie* • liguria • 2018 13

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

**sangiovese, merlot, cabernet** • *tolaini 'al passo'* • tuscany • 2019 14

**cabernet sauvignon** • *valravn* • sonoma • 2019 14

## 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

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

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

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

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

**untitled** • nonalcoholic 'italian' style pilsner • *(12oz/0.2%)* 5

*autumno 2023*

In accordance with Tennessee state law, all wines, cocktails, and distilled alcoholic spirits are subject to a 15% liquor by the drink tax and a 9.25% sales tax. Beers are subject to a 9.25% sales tax.