southside CHATTANOOGA — *marzo* — ANNO MMXXIV

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* 25
meat: prosciutto, chorizo, soppressata, finocchiona
cheese: robiola, grana padano, ubriaco, fontina
fig flatbread, grilled *niedlov*s, 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

local lettuces • fontina • strawberry • pistachio 12

PRIMI

pasta made in house daily

penne • bolognese 19

pappardelle • braised veal 23

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

tonnarelli • mushroom ragout • pine nut cheese 23

ricotta ravioli • peekytoe crab • asparagus 31

gnocchi • chicken sausage • shiitake mushrooms 26

tagliatelle • gulf shrimp • soffritto • basil 28

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

pickett's ranch trout • strawberry salsa • asparagus 31

SEASONAL

whipped cashew 'feta' • flatbread • crudité • spiced oil 16

brussel sprouts salad • prosciutto • chestnuts 15

baked creste rigate pasta • veal meatballs • three cheeses • pomodoro 24

pizza • short rib • robiola • pumpkin seed pesto 17

*venison • sweet potatoes • pomegranate molasses 36

CONTORNI 8

asparagus 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

Chef Daniel Lindley • Culinary Director Rebecca Barron • Chef de Cuisine Nehemias Hernandez

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

COCKTAIL STAGIONALI

shake it like a pom-pom • *gate 11* vodka • *amerisse cassis* • allspice dram • pomegranate 13

pitch a fit • rosemary infused *conniption* gin • *bonal* • *mancino* vermouth • oleo • lemon bitters 13

spicy mami • *yola* mezcal • *rejon* reposado tequila • *vecchio amaro del capo* amaro • calabrian chili 13

smuggler's run • *8 yr. el dorado* rum • *patrick st. surin* rum • *mondino* • *maggie's farm* falernum • passion fruit 13

mint to be • *neversink* whiskey • *bordiga centum herbis* • *cinpatrazzo* amaro • *tempus fugit cacao* • mint 13

CLASSICO

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

sangria • corvina • *montenegro* • *huckleberry* vodka • pomegranate • 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* • *bordiga rosso* • *campari* • *bordiga bitter* (barrel-aged fourteen days) 13

manhattan • *green river* bourbon • *mancino rosso* vermouth • *angostura* (barrel-aged fourteen days) 13

FRIZZANTE

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

still rose • *vignerons ardéchois* • rhône • 2022 12

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

BIANCO

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

fiano • *la capranera* • compania • 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

schiava, lagrein • *kellerei bozen 'huck am bach'* • alto adige • 2022 14

barbera • *marchesi di gresy* • piedmont • 2022 13

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

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

cabernet sauvignon • *valravn* • sonoma • 2021 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 6

BIRRA

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

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

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

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

von trapp • 'dunkel' dark lager • *(12oz/5.7%)* 6

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

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

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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.