



## 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 <i>rhode island</i> calamari • lemon	16
<i>benton's</i> bacon wrapped dates • aged balsamic	8
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

*caesar salad • white truffle oil • grana padano	11
grilled romaine • <i>alleia</i> 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	ricotta ravioli • peekytoe crab • asparagus	31
pappardelle • braised veal	23	gnocchi • chicken sausage • shiitake mushrooms	26
spaghetti all' amatriciana • <i>benton's</i> bacon	21	tagliatelle • gulf shrimp • soffritto • basil	28
tonnarelli • mushroom ragout • pine nut cheese	23		

## 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
<i>pickett's ranch</i> trout • squash & zucchini • okra • tomato butter	31
*venison • sweet potatoes • pomegranate molasses	36

## SEASONAL

whipped cashew 'feta' • flatbread • crudité • spiced oil	16
*chilled grilled tuna • tomato • cucumber • citrus • herbs	17
baked creste rigate pasta • veal meatballs • three cheeses • pomodoro	24
pizza • yellow squash • cherry tomato • green olive • basil	16

## CONTORNI 8

asparagus risotto / wood-fired mushrooms / green beans • cherry tomato / wood-fired okra

## PIZZE

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

margherita • basil • mozzarella	15	prosciutto di parma • smoked mozz • arugula	17
pepperoni • tomato sauce • mozzarella	16	pork diablo • red onion • smoked mozz	16
salami • sausage • roasted peppers • mozzarella	17	mushroom • preserved truffle • mozzarella	16
gorgonzola • fig preserves • prosciutto • arugula	17	<i>benton's</i> bacon • ricotta • rosemary	16



## COCKTAIL STAGIONALI

- cherry pops** • cherry infused *gate 11* vodka • *sirene amaro* • dry curacao • lemon • oleo 13
- wanderlust** • *uncle val's restorative* gin • *day trip* strawberry amaro • lime • oleo 13
- caught in the rain** • *verde memento* mezcal • *gate 11* rum • *angostura* amaro • pineapple • coconut 13
- summer breeze** • *rejon* reposado • *fair* kumquat liqueur • lime • pineapple/jalapeno shrub 13

## CLASSICO

- aperol spritz** • *aperol* • *terre di marca* prosecco • club soda 11
- sangria** • garganega • *cocchi americano* • *maggie's farm* spiced rum • elderflower • orange • apricot 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

## SPIRITO LIBERO

- cherry icee** • pomegranate • pineapple • ginger ale • lemon • *peychaud's* bitters 6
- piña nolada** • coconut • pineapple • lime • tiki bitters • soda 6

## FRIZZANTE / ROSE

- prosecco** • *terre di marca* • veneto • 2021 11
- extra trocken rose** • *ohlig* • rheingau • 2022 13
- still rose** • *vignerons ardéchois* • rhône • 2022 12

## BIANCO

- pinot grigio** • *terre gaie 'claris'* • veneto • 2021 10
- riesling** • *schloss mühlenhof* • trocken • 2022 12
- sauvignon blanc** • *elena walch* • alto adige • 2021 13
- chardonnay** • *kellerei andrian 'somereto'* • alto adige • 2021 13

## ROSSO

- pinot noir** • *salvalai* • tre venezie • 2022 12
- schiaiva, lagrein** • *kellerei bozen 'huck am bach'* • alto adige • 2022 14
- nero di troia** • *rivera 'violante'* • puglia • 2020 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 6
- chinotto** • *lurisia 'la nostra'* • soda 6
- acqua panna** • natural spring water 5
- lurisia** • sparkling spring water 6

## BIRRA

- wiseacre** • 'tiny bomb' pilsner • (12oz/4.5%) 5
- menabrea** • lager • (11.2oz/5.0%) 6
- 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
- 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.