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 *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

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 • squash & zucchini • okra • tomato butter 31

*venison • creamed corn • pumpkin seed pesto 36

SEASONAL

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

peach flatbread • prosciutto • ricotta • aged balsamic 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

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

seersucker • cucumber infused *gate 11* vodka • *piolo* elderflower liqueur • prosecco • lime • mint 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 tequila • *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

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

schiava, 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 • non alcoholic 'italian pilsner' • *(12oz/0.2%)* 5

estate 2024

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.