southside CHATTANOOGA — *agosto* — 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

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 • melon • prosciutto • pistachio • fontina — 13

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
- gnocchi • chicken sausage • shiitake mushrooms — 26
- tagliatelle • gulf shrimp • soffritto • basil — 28
- ricotta ravioli • crab • corn • cherry tomato • okra — 31

SECONDI

- bacon wrapped quail breast • charred tomato • walnut romesco — 30
- wood-fired pork shoulder • balsamic • grilled peach — 27
- braised beef short rib • cherry relish — 33
- *new york strip • porcini • balsamic onion — 38
- *venison • creamed corn • pumpkin seed pesto — 36
- *pickett's ranch* trout • squash & zucchini • okra • tomato butter — 31

SEASONAL

- whipped cashew 'feta' • flatbread • crudité • spiced oil — 16
- peach flatbread • prosciutto • ricotta • aged balsamic — 16
- caprese salad • heirloom tomato • mozzarella • balsamic — 15
- baked creste rigate pasta • veal meatballs • three cheeses • pomodoro — 24
- pizza • summer squash • guanciale • cherry tomato • castelvetrano olive • basil — 17

CONTORNI 8

sweet corn 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

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

dog days • *collective arts* rhubarb hibiscus gin • *day trip* blueberry amaro • lemon • oleo 13

summer breeze • *rejon* reposado tequila • *combier* orange liqueur • lime • pineapple/jalapeno shrub 13

air faire • *el dorado* 12yr • *hampden* 8yr • *gran classico* liqueur • melon juice • oleo • tiki bitters 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 • 2022 11

still rose • *la colombera* • piedmont • 2022 13

lambrusco • *la collina 'quaresimo'* • emilia romagna • 2021 13

BIANCO

pinot grigio • *dalia* • veneto • 2023 10

müller-thurgau • *köfererhof* • alto adige • 2020 12

sauvignon blanc • *kellerei bozen* • alto adige • 2023 14

chardonnay • *kellerei andrian 'somereto'* • alto adige • 2023 14

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 • 2021 10

sangiovese, merlot, cabernet • *tolaini 'al passo'* • tuscany • 2020 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.