southside CHATTANOOGA — *ottobre* — 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
- baby lettuces • prosciutto • fennel • fontina • pistachio — 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
- butternut squash ravioli • crab • poblano • apple cider brown butter — 32
- baked creste rigate pasta • veal meatballs • three cheeses • pomodoro — 24

SECONDI

- bacon wrapped quail breast • charred tomato • walnut romesco — 30
- grilled airline chicken breast • orzo • gorgonzola • zucchini • pecans — 26
- wood-fired pork shoulder • balsamic • apple relish — 27
- braised beef short rib • cherry relish — 33
- *new york strip • porcini • balsamic onion — 38
- *venison • sweet potatoes • pistachio pesto — 36
- yellow grouper • squash & zucchini • tomato butter — 37

SEASONAL

- sweet potato caponata • cashew cream • crudité • flatbread — 16
- *chilled grilled tuna • tomato • cucumber • citrus • herbs — 17
- apple flatbread • prosciutto • ricotta • aged balsamic — 16
- gulf shrimp pizza • marconi peppers • lemon • romaine • fontina • bread crumbs — 19
- roasted beets • ricotta • pine nuts • castelvetrano olives • mint — 8

CONTORNI 8

butternut squash risotto / wood-fired mushrooms / wood-fired brussels w/ guanciale

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

in a nutshell • *denizen* dark rum • *paolina nocillo* walnut liqueur • oleo 13

pear with me • *neversink* reserve gin • cardamaro • pear • salted caramel 13

gypsy rose • hibiscus infused *rejon* blanco tequila • blackberry shrub • orange liqueur • pineapple 13

raspberry beret • *new riff* rye • dry curacao • raspberry • grapefruit • lemon 13

wandapolitan • cranberry infused *gate 11* vodka • dry curacao • allspice dram • lime • lemon 13

CLASSICO

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

sangria • corvina • huckleberry vodka • *montenegro* amaro • *cocchi di torino* • apple cider • spiced syrup 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

watermelon nojito • melon juice • oleo • lime • soda • mint 6

FRIZZANTE / ROSE

prosecco • *terre di marca* • veneto • 2022 11

still rose • *la colombera* • piedmont • 2021 13

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

BIANCO

pinot grigio • *dalia* • veneto • 2023 10

riesling • *schloss muhlenhof* • trocken • 2022 12

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

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

ROSSO

pinot noir • *salvalai* • tre venezie • 2022 12

montepulciano • *atilia* • abruzzo • 2021 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.