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 16

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, urbiaco, fontina
fig flatbread, grilled *niedlov's*, arugula, olives

INSALATE

*caesar salad • white truffle oil • grana padano 12

grilled romaine • *alleia* guanciale • bra duro 14

soybean salad • pine nut pesto • red wine vinaigrette 13

*beef carpaccio • truffle • arugula • radish 15

baby lettuces • prosciutto • fennel • citrus • fontina • pistachio 13

PRIMI
pasta made in house daily

penne • bolognese 19

pappardelle • braised veal 23

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

butternut squash ravioli • crab • poblano • apple cider brown butter 32

gnocchi • chicken sausage • shiitake mushrooms 26

tagliatelle • gulf shrimp • soffritto • basil 28

tonnarelli • mushroom ragout • pine nut cheese 23

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 • butternut squash • pecans 26

wood-fired pork shoulder • balsamic • apple relish 27

braised beef short rib • cherry relish 35

*new york strip • porcini • balsamic onion 42

*venison • sweet potatoes • pistachio pesto 36

*yellow grouper • spaghetti squash • pearl onions • dill 36

SEASONAL

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

apple flatbread • prosciutto • ricotta • aged balsamic 17

*chilled grilled tuna • tomato • cucumber • citrus • herbs 17

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 • guanciale

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

margherita • basil • mozzarella 17

pepperoni • tomato sauce • mozzarella 18

salami • sausage • roasted peppers • mozzarella 19

gorgonzola • fig preserves • prosciutto • arugula 19

prosciutto di parma • smoked mozz • arugula 19

pork diablo • red onion • smoked mozz 18

mushroom • preserved truffle • mozzarella 18

benton's bacon • ricotta • rosemary 18

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

jay bird • *rejon reposado* tequila • *verde* mezcal • homemade grenadine • lime • fire tincture 13

elder brew • *uncle val's restorative* gin • falernum • elderberry liqueur • apple cider • lemon 13

simmer down • cinnamon brown butter infused *planteray* rum • *punt e mes* vermouth • campari • amaro di angostura 13

my name is earl • plum infused *four roses* bourbon • *meletti* amaro • earl grey simple syrup • lemon 13

tiki tacky • *gate 11* vodka • cinnamon infused orange liqueur • *sirene* amaro • banana liqueur • pineapple 13

CLASSICO

aperol spritz • *aperol* • *lunetta* prosecco • club soda 11

sangria • sangiovese • *maggie's farm* spiced rum • *mondino* • mandarin liqueur • pomegranate • spiced syrup 11

old fashioned • *bardstown* bourbon • oleo • *18.21 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

vieux carre • *gilles brisson* vs cognac • *old overhalt* rye • *d.o.m. benedictine* (barrel-aged fourteen days) 13

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

SPIRITO LIBERO

pearly noticeable • pear puree • rosemary syrup • angostura • lemon • soda 7

baby it's cold out cider • apple cider • spiced syrup • oat milk • lemon • ginger ale • nutmeg 7

FRIZZANTE / ROSE

prosecco • *lunetta* • veneto • n/v 11

still rose • *la spinetta* • tuscany • 2023 13

lambrusco • *cantina della pioppa* • emilia romagna • n/v 14

BIANCO

pinot grigio • *dalia* • veneto • 2023 10

riesling • *frisk 'prickly'* • australia • 2024 12

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

chardonnay • *la miraja 'cuore di luna'* • piedmont • 2023 13

ROSSO

pinot noir • *salvalai* • trevenezie • 2022 12

barbera • *cascina vengore 'campolungo'* • piedmont • 2023 12

sangiovese • *donna laura 'alteo' chianti riserva* • tuscany • 2021 10

petit rouge • *la crotta di vegneron 'chambave* • valle d'aosta • 2016 12

cabernet sauvignon • *valravn* • sonoma • 2022 14

NIENTE ALCOOL

gazzosa • *lurisia 'il nostro'* • soda 6

chinotto • *lurisia 'la nostra'* • soda 6

acqua panna • natural spring water 1L 7

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

febbraio 2025

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.