southside CHATTANOOGA — *aprile* — ANNO MMXXV

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

spring lettuces • local strawberries • fennel • fontina • pistachio 13

PRIMI
pasta made in house daily

penne • bolognese 21

pappardelle • braised veal 25

spaghetti all' amatriciana • *benton's* bacon 22

squash ravioli • peaky toe crab • oyster mushrooms • basil 32

gnocchi • chicken sausage • shiitake mushrooms 26

tagliatelle • gulf shrimp • soffritto • basil 29

tonnarelli • mushroom ragout • pine nut cheese 24

baked creste rigate pasta • veal meatballs • three cheeses • pomodoro 25

SECONDI

bacon wrapped quail breast • charred tomato • walnut romesco 31

grilled airline chicken breast • orzo • gorgonzola • zucchini • pecans 26

wood-fired pork shoulder • balsamic • strawberry mostarda 27

braised beef short rib • cherry relish 37

*new york strip • porcini • balsamic onion 42

*duck breast • sweet potatoes • pistachio pesto 35

*red snapper • grilled local squash & zucchini • grape tomatoes • basil 36

SEASONAL

strawberry-asparagus bruschetta • mint • truffle honey 13

burrata flatbread • cherry tomatoes • aged balsamic • pistachio pesto 16

*red snapper crudo • poblano • butternut • honey-citrus vinaigrette • chili oil 17

lasagna • bolognese • mozzarella 26

pizza • capricciosa • prosciutto • shiitake • artichoke • marinated olives 19

roasted beets • ricotta • pine nuts • castelvetrano olives • mint 9

CONTORNI 9

yellow squash risotto / wood-fired mushrooms / wood-fired asparagus

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

big dog • *rejon reposado* tequila • *verde* mezcal • kina aperitif • dry curacao • blueberry cardamom shrub • pineapple 13

favor the bold • *broker's* gin • *cocchi torino* • *contratto fernet* • jerry thomas bitters 13

purple hat • *gate 11 'patois'* white rum • *starlino rose'* • *sirene americano* • ginger • pea flower • lime 13

a horse with no name • *four roses* bourbon • *campari* • *cinpatrazzo* amaro • lime juice • oleo 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 • *bonal* • *cocchi americano* • *old dominick* vodka • grapefruit • blackberry thyme 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

kimbucha • blueberry cardamom shrub • pineapple • oleo • lemon • soda 7

dream float • cream of coconut • lavender • lime • tiki bitters • soda 7

FRIZZANTE / ROSE

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

still rose • *georges duboeuf* 'beaujolais nouveau' • france • 2024 11

lambrusco • *la collina 'quaresimo'* • emilia romagna • 2022 14

BIANCO

pinot grigio • *dalia* • veneto • 2023 10

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

furmint • spatzi 'dry furmint' • tokaj • 2023 11

chardonnay • *terra alpina* • trentino - alto adige • 2023 12

ROSSO

pinot noir • *salvalai* • trevenezie • 2023 12

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

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

sangiovese, merlot, cabernet • *tolaini 'al passo'* • tuscany • 2021 14

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 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

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

primavera 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.