southside CHATTANOOGA — *maggio* — 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 • peekytoe 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 • veal meatballs • three cheeses • pomodoro — 25

SECONDI

- bacon wrapped quail breast • charred tomato • walnut romesco — 31
- grilled airline chicken breast • prosciutto • polenta • kale • roasted tomatoes — 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
- *alaskan halibut • 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 • yellow squash • honey citrus vinaigrette • chili oil — 17
- kale salad • torn grilled sourdough • castelvetrano olives • stracciatella — 14
- pasta rigatoni • lamb ragù • calabrian chilies — 28
- pizza • chicken sausage • olive tapenade • fontina • arugula — 19

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

little dog • *rejon reposado* tequila • kina aperitif • dry curacao • blueberry cardamom shrub • pineapple 13

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

ginger rogers • *gate 11 'patois'* white rum • *suze* liqueur • ginger • lemon • apricot 13

a horse with no name • *four roses* bourbon • *campari* • *cinpatrazzo* amaro • lime juice • oleo 13

jimmy pesto • basil infused *old dominick* vodka • nonino amaro • pine nut orgeat • basil syrup • lemon 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

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 • *angelo negro 'piedmont guy'* • piemonte • 2024 13

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

garnacha • *quo gasiago* • campo de borja • 2023 10

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

lurisia • natural 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

von trapp • 'dunkel' dark lager • *(12oz/5.7%)* 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.