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, ubriaco, 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

summer lettuces • blackberries • cucumbers • 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

rigatoni • lamb ragù • calabrian chilies 28

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

iberian coppa steak • pine nuts • swiss chard gremolata 28

wood-fired pork shoulder • balsamic • strawberry mostarda 27

braised beef short rib • cherry relish 37

*new york strip • porcini • balsamic onion 42

*duck breast • creamed corn • pistachio pesto 35

*alaskan halibut • grilled local squash & zucchini • roasted cherry tomatoes • basil 36

STAGIONALE

roasted tomato bruschetta • stracciatella • basil • balsamic 13

veg carpaccio • arugula • olive oil • lemon • mitica sardo 14

peach flatbread • prosciutto • ricotta • aged balsamic 16

angel hair pasta • squid + ink • lemon 27

pizza • local swiss chard • pine nuts • ubriaco 19

CONTORNI 9

summer corn risotto / wood-fired mushrooms / wood-fired cauliflower / sautéed green beans

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

first class • *rejon blanco* tequila • *smith & cross* rum • grapefruit • lime • tamarind syrup 13

queen bee • *uncle val's* botanical gin • *sirene americano* aperitivo • honey-chamomile syrup • grapefruit 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 • oleo 13

jimmy pesto • basil infused *tito's* vodka • nonino amaro • pine nut orgeat • basil syrup • lemon 13

CLASSICO

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

sangria • garganega • *le zolle* • *cocchi americano* • *old dominick* vodka • orange • strawberry/basil maceration 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* • *meletti 1870* (barrel-aged fourteen days) 13

vieux carre • *gilles brisson* vs cognac • *old overholt* 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

shake your tamarind • grapefruit • tamarind syrup • tiki bitters • soda 7

FRIZZANTE / ROSE

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

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

lambrusco • *de vecchi* • *emilia romagna* • *N/V* 12

BIANCO

pinot grigio • *dalia* • veneto • 2023 10

sauvignon blanc • *kellerei bozen* • alto adige • 2024 14

picpoul blanc • *costières de pomérols "hb"* • languedoc • 2023 11

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

ROSSO

pinot noir • *salvalai* • trevenezie • 2023 12

montepulciano • *atilia* • abruzzo • 2022 13

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

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

estate 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.