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

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 chilis	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 • grilled peach	27
braised beef short rib • cherry relish	37
*new york strip • porcini • balsamic onion	42
*duck breast • creamed corn • pistachio pesto	35
*yellowedge grouper • grilled local squash & zucchini • roasted cherry tomatoes • basil	38

STAGIONALE

heirloom tomato bruschetta • stracciatella • basil • balsamic	13
caprese • heirloom tomatoes • mozzarella • balsamic	15
local melons & figs • prosciutto • mitica sardo • mint	16
peach flatbread • prosciutto • ricotta • aged balsamic	16
sweet potato gnocchi • pork cheeks • broccoli rabe	26
pizza • summer corn • smoked cherry tomatoes • basil • calabrian chilis • guanciale	19

CONTORNI 9

summer corn risotto / wood-fired mushrooms / wood-fired okra

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

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

awaiting fall • vanilla infused *listoke 1777* gin • *cinpatrazzo* amaro • cherry • lime • star anise 13

shotgun wedding • *new riff* rye • *gilles brisson* cognac • *suze* liqueur • cantaloupe • mint syrup 13

tomorrow's problem • *old dominick* vodka • *tempus fugit* creme de banane • peach habanero shrub • lime juice 13

speaking in cursive • *alleia* blend of rums • *falernum* • *allspice dram* • passion fruit • macadamia nut orgeat 13

CLASSICO

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

sangria • sangiovese • *punte e mes* • *gate 11* gin • elderberry • pomegranate • blueberry-sage 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

watermelon no-jito • melon juice • lime juice • mint syrup 7

shake your pompoms • pomegranate • honey-chamomile syrup • lemon • orange bitters 7

FRIZZANTE / ROSE

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

still rose • *jean-luc colombo 'cape bleue'* • france • 2023 11

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

BIANCO

pinot grigio • *dalia* • veneto • 2024 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

lurisia still • natural spring water 6

lurisia • sparkling spring water 6

BIRRA

wiseacre • 'tiny bomb' pilsner • *(12oz/4.5%)* 5

menabrea • blonde lager • *(11.2oz/5.0%)* 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.