southside CHATTANOOGA — *ottobre* — ANNO MMXXV

ANTIPASTI

- hand dipped ricotta bruschetta • truffle honey — 13
- 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 — 9
- antipasto *alleia* — 25
  meat: prosciutto, chorizo, soppressata, finocchiona
  cheese: robiola, grana padano, ubriaco, fontina
  fig flatbread, grilled *niedlovs*, arugula, olives

INSALATE

- *caesar salad • white truffle oil • grana padano — 13
- grilled romaine • *alleia* guanciale • bra duro — 14
- soybean salad • pine nut pesto • red wine vinaigrette — 13
- *beef carpaccio • truffle • arugula • radish — 15
- autumn lettuces • castelvetrano olives • mint • mitica • candied walnuts — 13

PRIMI

pasta made in house daily

- penne • bolognese — 22
- pappardelle • braised veal — 25
- spaghetti all' amatriciana • *benton's* bacon — 22
- butternut squash ravioli • pork shoulder — 28
- rigatoni • lamb ragù • calabrian chilis — 29
- angel hair • gulf shrimp • soffritto • basil — 29
- tonnarelli • mushroom ragù • pine nut cheese — 24
- baked creste rigate • veal meatballs • three cheeses • pomodoro — 25

SECONDI

- bacon wrapped quail breast • charred tomato • walnut romesco — 31
- grilled pork tenderloin • fig agrodolce — 28
- wood-fired pork shoulder • balsamic • smoked apple relish — 27
- braised beef short rib • cherry relish — 37
- *new york strip • porcini • balsamic onion — 42
- *duck breast • sweet potato • pistachio pesto — 35
- *grilled golden tilefish • acorn squash • roasted tomatoes — 34

STAGIONALE

- local oyster mushroom bruschetta • ricotta — 14
- citrus salad • stracciatella • romaine • rosemary • breadcrumbs — 14
- spaghetti al pomodoro • reggiano vacche rossa • basil — 24
- 2 layer lasagna • choice of sunday sauce or mushroom ragù • ricotta — 25
- pizza • roman artichoke • basil • ricotta — 18

CONTORNI 9

butternut squash risotto / wood-fired mushrooms / wood-fired brussel sprouts & 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 — 16

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

bound to you • *neversink* bourbon • *hamilton* allspice dram • oat milk pomegranate foam • cold brew coffee 13

rooting for you • *rejon reposado* tequila • *nocillo* • *frangelico* • carrot-ginger juice • spiced syrup • walnut bitters 13

rosemary's baby • *maggie's farm* spiced rum • *el dorado* rum • *new riff rye* • *casa mariol* vermut • apple cinnamon syrup 13

soft launch • rosemary infused *gate 11* vodka • *montenegro* amaro • *lillet blanc* • grapefruit rosemary shrub 13

winter is coming • *neversink reserve* gin • *cynar* • grapefruit infused *st germain* • orange bitters 13

CLASSICO

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

sangria • sangiovese • *punte e mes* • *gate 11* gin • elderberry • apple cider • 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

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

SPIRITO LIBERO

senescence • ginger ale • lemon • apple cinnamon syrup • tiki bitters 7

shake your pompoms • pomegranate • spiced syrup • lemon • orange bitters • tonic 7

go go juice • guava • grapefruit • lime • spiced cherry syrup • angostura bitters • soda 7

FRIZZANTE / ROSE

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

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

lambrusco • *cantina della pioppa 'di modena'* • emilia romagna • n/v 12

BIANCO

pinot grigio • *dalia* • veneto • 2024 10

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

picpoul blanc • *costières de pomérols "hb"* • languedoc • 2024 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 • 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

autumno 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.