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

*steelhead trout • acorn squash • roasted tomatoes 36

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

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

CLASSICO

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

sangria • sangiovese • *bonal* • *maggie's* spiced rum • *cocchi di torino* • grapefruit • blueberry-thyme 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

FRIZZANTE / ROSE

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

still rose • *denthis 'stamanki'* • *greece* • *2024* 11

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

BIANCO

pinot grigio • *dalia* • veneto • 2024 10

sauvignon blanc • *benguela cove* • *south africa* • *2023* 12

picpoul blanc • *costières de pomérols "hb"* • languedoc • 2024 11

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

ROSSO

pinot noir • *salvalai* • trevenezie • 2023 12

primitivo • *flaio* • puglia • 2022 12

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

sangiovese, merlot, cabernet • *ricasoli 'antico feudo'* • tuscany • 2022 13

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

wanderlinger • 'multi-tool' czech pilsner • *(12oz/4.2%)* 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.