*southside* CHATTANOOGA — *aprile* — ANNO MMXXVI

## 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

## 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

spring lettuces • castelvetrano olives • mint • mitica sardo • candied walnuts 13

## PRIMI

pasta made in house daily

penne • bolognese 22

pappardelle • braised veal 25

spaghetti all' amatriciana • *benton's* bacon 22

ravioli • duck sausage • spring peas • oyster mushrooms 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

*grilled veal scallopini • caper • lemon • white wine 38

*grilled pork tenderloin • fig agrodolce 28

bacon wrapped quail breast • charred tomato • walnut romesco 31

wood-fired pork shoulder • balsamic • strawberry mostarda 27

braised beef short rib • cherry relish 37

*new york strip • porcini • balsamic onion 42

nova scotia halibut • salsa verde • asparagus 37

## STAGIONALE

local oyster mushroom bruschetta • ricotta 14

spring asparagus insalata • arugula • stracciatella • breadcrumbs 14

spaghetti al pomodoro • parmigiano reggiano • basil 24

2 layer lasagna • choice of sunday sauce or pine nut-mushroom ragù • ricotta 25

lamb • sweet potato • fava bean gremolata 40

pizza • mortadella • pistacchio • mozzarella • castelvetrano olives 19

## CONTORNI 9

fava bean risotto / wood-fired mushrooms / wood-fired brussels sprouts

## 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

## APERITIVI

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

**white sangria** • garganega • *lillet blanc* • *gate 11* rum • *sirene* canto amaro • citrus • berry-lavender maceration 11

## COCKTAIL DELLA CASA

**tennessee mountain road** • fig-infused *chattanooga* whiskey *91* • *amaro segesta* • orange bitters 13

**sweeten the deal** • *rejon* reposado tequila • *pierre ferrand* dry curaçao • strawberry-vanilla *letherbee* besk • lime 13

**let it linger** • cranberry-infused *rejon blanco* tequila • sage-infused *combier* • *tempus fugit* kina • lime 13

**southside slammer** • oolong-jasmine *tito's* vodka • *sirene americano* • *suze* • cucumber • kiwi • ginger syrup 13

**bellafonte** • *gate 11* gin • *bordiga* centum herbis • coconut-basil syrup • lime 13

**one trick pony** • *diamond* white rum • *luxardo* liqueur • *cynar* • grapefruit-cinnamon syrup • lime 13

## CLASSICI

**old fashioned** • *bardstown* bourbon • oleo • *angostura* aromatic bitters 12

**negroni** • *old dominick* gin • *cocchi di torino* • *bordiga rosso* • *campari* • *bordiga bitter* (barrel-aged fourteen days) 13

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

## SENZA ALCOL

**silenzio bruno** • pineapple • coconut-basil syrup • lime • soda • tiki bitters 7

**wicked garden** • kiwi • cucumber • lemon • ginger syrup • rose water • soda 7

## FRIZZANTE / ROSA

**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** • *cantina la-vis 'dipinti'* • alto adige • *2024* 11

**vermentino** • *pala 'soprasole'* • sardegna • 2024 12

**chardonnay** • *domaine bousquet 'hunuc'* • mendoza • 2024 12

## ROSSO

**pinot noir** • *salvalai* • trevenezie • 2024 12

**gamay** • *clos roussely 'canaille'* • touraine • 2023 11

**sangiovese** • *donna laura 'alteo' chianti riserva* • tuscany • 2022 11

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

**cabernet sauvignon** • *sean minor* • paso robles • 2023 12

## ACQUA / SODA

**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

**3 floyds** • *'gumballhead'* pale wheat • *(12oz/5.6%)* 6

**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

*primavera 2026*

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.