ANTIPASTI

hand dipped ricotta bruschetta • truffle honey 13

arancini • meat sauce • mozzarella 9

local oyster mushroom bruschetta • ricotta 14

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

*beef carpaccio • truffle • arugula • radish 15

soybean salad • pine nut pesto • red wine vinaigrette 13

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

caprese • local tomatoes • basil • balsamic • mozzarella 14

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

mushroom • preserved truffle • mozzarella 18

prosciutto di parma • smoked mozz • arugula 19

pork diablo • red onion • smoked mozz 18

veal meatballs • roasted cherry tomatoes • stracciatella 19

mortadella • pistacchio • mozzarella • castelvetrano olives 19

PRIMI

pasta made in house daily

penne • bolognese 22

pappardelle • braised veal 25

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

rigatoni • lamb ragù • calabrian chili 29

angel hair • gulf shrimp • soffritto • basil 29

tonnarelli • mushroom ragù • pine nut cheese 24

conchiglie • vodka sauce 23

baked creste rigate • veal meatballs • three cheeses • pomodoro 25

ravioli • duck sausage • spring peas • oyster mushrooms 28

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

SECONDI

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

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

alaskan halibut • salsa verde • asparagus 37

*lamb • sweet potato • fava bean gremolata 40

CONTORNI

fava bean risotto 9

wood-fired mushrooms 9

wood-fired cauliflower 9

kale & charred cherry tomatoes 9

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 • *dolin* blanc vermouth • *gate 11* rum • *briottet* crème de banane • mango • lime 11

COCKTAIL DELLA CASA

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

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

southside slammer • *tito's* vodka • *sirene americano blanco* • *suze* • *st-germain* • cucumber • kiwi • ginger syrup 13

the fennel countdown • *gate 11* gin • *bordiga* centum herbis • fennel-basil syrup • cucumber • lime 13

silly old bear • *new riff* rye • *pierre ferrand* yuzu curacao • *mannamaru* amaro • *dolin* dry vermouth • honey 13

garden gnome • *rejon blanco* tequila • *montenegro* amaro • *lillet* • ginger syrup • lambrusco float 13

mango requiem • *diamond* white rum • *zaya cocobana* rum • *falernum* • *amaro nonino* • mango • 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

cherry icee • pomegranate • pineapple • oleo • lemon • peychaud's bitters 7

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

FRIZZANTE / ROSA

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

still rose • *steinschaden 'blauer zweigelt'* • *austria* • *2025* 11

chilled red • *kc labs zin* • *mendocino* • *2024* 12

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

menabrea • lager • *(11.2oz/5.0%)* 6

mich ultra • lager • *(16oz/4.2%)* 6

jackalope • *'bearwalker'* brown ale • *(12oz/5.1%)* 5

hutton & smith • *'igneous'* ipa • *(12oz/7.2%)* 6

untitled • non alcoholic *'italian pilsner'* • *(12oz/0.2%)* 5

untitled • non alcoholic *'west coast ipa'* • *(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.