ANTIPASTI

hand dipped ricotta bruschetta • truffle honey	13
arancini • meat sauce • mozzarella	9
peach flatbread • prosciutto • ricotta • balsamic	18
local tomato bruschetta • stracciatella • basil	15
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
*tuna carpaccio • pickled green tomatoes • arugula • breadcrumbs	17

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
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 • oyster mushrooms • roasted zucchini & squash	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 • grilled peach	27
braised beef short rib • cherry relish	37
*new york strip • porcini • balsamic onion	42
alaskan halibut • salsa verde • grilled squash & zucchini	37
*venison • sweet potato • fava bean gremolata	40
*grilled ahi tuna • creamed corn • charred cherry tomato relish	35

CONTORNI

sweet corn 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

glass slippers • *tito's* vodka • *sirene americano blanco* • *suze* • *st-germain* • lemon • oleo • prosecco 13

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

white sangria • garganega • *dolin* blanc vermouth • *diamond* white 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 *caton blanco* tequila • sage-infused *combier* • *tempus fugit* kina • lime 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 • *caton 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

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

criolla blanca • *cara sur 'pergolas'* • mendoza • 2025 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

acqua panna • 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

tailgate • *hard cider* • *(16oz/4.5%)* 7

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

untitled • non alcoholic *'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.