ANTIPASTI

hand dipped ricotta bruschetta • truffle honey	13
arancini • meat sauce • mozzarella	9
peach flatbread • prosciutto • ricotta • balsamic	18
benton's bacon wrapped figs • gorgonzola • aged balsamic	12
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
antipasto *alleia* meat: prosciutto, chorizo, soppressata, finocchiona cheese: robiola, grana padano, urbiaco, fontina fig flatbread, grilled *niedlov's*, arugula, olives	25

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
summer lettuces • castelvetrano olives • mint • fontina • candied walnuts	13
caprese • local tomatoes • basil • balsamic • mozzarella	14
*tuna carpaccio • pickled green tomatoes • arugula • breadcrumbs	19

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
ravioli • duck sausage • oyster mushrooms • roasted zucchini & squash	28
tonnarelli • mushroom ragù • pine nut cheese	24
conchiglie • vodka sauce	23
baked creste rigate • veal meatballs • three cheeses • pomodoro	25
wood-fired open raviolo • chicken sausage • ricotta • local oyster mushrooms	27

SECONDI

bacon wrapped quail breast • charred tomato • walnut romesco	31
wood-fired pork shoulder • balsamic • grilled peach	27
braised beef short rib • cherry relish	37
*pork tenderloin • fig agrodolce	27
*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
grilled cauliflower	9
wood-fired okra	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

squashbuckler • saffron-infused *tito's* vodka • *forthave yellow* • summer squash syrup • lemon • prosecco 13

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

white sangria • garganega • *dolin* blanc vermouth • *old dominick* vodka • *ex gratia* • *cardamaro* • peach • lemon 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

mango requiem • *diamond* white rum • *zaya gran reserva* rum • *falernum* • *amaro nonino* • mango • lime 13

the fennel countdown • *gate 11* gin • *faccia brutto centerbe* • fennel-basil syrup • cucumber • honey 13

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

CLASSICI

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

negroni • *old dominick* gin • *mancino rosso* vermouth • *campari* • *angostura* aromatic bitters 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

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

BIANCO

pinot grigio • *dalia* • veneto • 2025 10

sauvignon blanc • *cantina la-vis 'dipinti'* • alto adige • *2025* 11

criolla blanca • *cara sur 'pergolas'* • mendoza • 2025 12

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

ROSSO

pinot noir • *salvalai* • trevenezie • 2024 12

barbera • *natale verga* • piemonte • 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

BIRRA / SIDRO

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

BIRRA SENZA ALCOL

rhinegeist • non alcoholic pilsner • *(12oz/<0.5%)* 5

deschutes • non alcoholic ipa • *(12oz/<0.5%)* 5

ANALCOLICI SPUMANTI

casamara club • 'como' amaro inspired • n/a soda • (4g sugar) 7

casamara club • 'isla' botanical, mellow ginger • n/a soda • (4g sugar) 7

ACQUA / SODA

chinotto • *lurisia 'la nostra'* • soda 6

acqua panna • natural spring water 6

lurisia • sparkling spring water 6

estate 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.