ANTIPASTI

hand dipped ricotta bruschetta • truffle honey 13

arancini • meat sauce • mozzarella 9

flatbread • muscadine preserves • mozzarella • arugula 17

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* 25
meat: prosciutto, chorizo, soppressata, finocchiona
cheese: robiola, grana padano, urbiaco, fontina
fig flatbread, grilled *niedlov's*, arugula, olives

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 • melon • prosciutto • mint • fontina • 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

ravioli • duck sausage • shiitake 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

grilled rainbow trout • salsa verde • grilled squash & zucchini • cherry tomatoes 32

*venison • sweet potato • pistachio pesto • pomegranate molasses 40

alaskan halibut • creamed corn • peperonata 37

CONTORNI

sweet corn risotto 9

wood-fired mushrooms 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 • *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

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

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.