ANTIPASTI

hand dipped ricotta bruschetta • truffle honey 13

benton's bacon wrapped dates • aged balsamic 9

arancini • meat sauce • mozzarella 9

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

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

house lettuces • castelvetrano olives • 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

duck sausage • caramelized onions • fontina • basil 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

butternut squash tortelloni • pork shoulder 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 • apple relish 27

braised beef short rib • cherry relish 37

*pork tenderloin • fig agrodolce 27

*new york strip • porcini • balsamic onion 42

grilled trout • salsa verde • grilled squash & zucchini • cherry tomatoes 30

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

alaskan halibut • acorn squash • roasted tomatoes 37

CONTORNI

butternut squash risotto 9

wood-fired mushrooms 9

wood-fired brussels sprouts • guanciale 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

vermouth bianco e soda • *bordiga bianco* • club soda • lemon peel 11

limoncello spritz • *montenegro* • *cynar* • prosecco • lemon peel 11

red sangria • sangiovese • *gate 11* vodka • *cocchi di torino* • apple cider • spiced syrup 11

COCKTAIL DELLA CASA

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

pretty in pink • *gate 11* vodka • *sarti rosa* • *mannamaru* amaro • pomegranate • lemon 13

gala rosa • *maracame blanco* tequila • *el buho* mezcal • *sarti rosa* • gala apple & pink peppercorn • lime 13

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

pear pressure • *diplomatico 'mantuano' dark rum* • *st. elizabeth allspice dram* • *nonino* • lemon • pear/sage simple 13

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

CLASSICI

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

negroni • *old dominick* gin • *cocchi torino* • *bordiga rosso* • *campari* • *bordiga bitter* 13

manhattan • *green river* bourbon • *mancino rosso* vermouth • aromatic bitters 13

SENZA ALCOL

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

no-go hugo • *giffard* non alcoholic elderflower • lemon • soda 7

FRIZZANTE / ROSA

prosecco • *sacchetto '071'* • 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 • *rilasso* • veneto • 2024 10

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

moscato d'asti • *dogliotti 1870* • piemonte • 2025 11

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

ROSSO

pinot noir • *salvalai* • trevenezie • 2025 12

barbera • *natale verga* • piemonte • 2023 11

sangiovese • *donna laura 'alteo' chianti riserva* • tuscany • 2023 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

von trapp • 'dunkel' dark lager • *(12oz/5.7%)* 6

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

hudson north cider • *'big apple' hard cider* • *(12oz/8.2%)* 7

BIRRA SENZA ALCOL

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

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

ACQUA / SODA

acqua panna • natural spring water 6

lurisia • sparkling spring water 6

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

autunno 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.