

**ANTIPASTI**

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|---|----|
| hand dipped ricotta bruschetta • truffle honey | 12 |
| arancini • meat sauce • mozzarella | 9 |
| cannellini bean bruschetta • roasted red pepper | 9 |
| steamed mussels • saffron • garlic • tomato | 15 |
| taleggio flatbread • black truffle | 15 |
| fried <i>rhode island</i> calamari • lemon | 16 |
| <i>benton's</i> bacon wrapped dates • aged balsamic | 8 |

INSALATE

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| *caesar salad • white truffle oil • grana padano | 11 |
| grilled romaine • <i>alleia</i> guanciaie • bra duro | 14 |
| soybean salad • pine nut pesto • red wine vinaigrette | 12 |
| *beef carpaccio • truffle • arugula • radish | 14 |
| local lettuces • fennel • fontina • apple • pumpkin seed | 12 |

PRIMI

pasta made in house daily

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|--|----|--|----|
| penne • bolognese | 19 | butternut squash ravioli • braised pork shoulder | 26 |
| pappardelle • braised veal | 23 | gnocchi • chicken sausage • shiitake mushrooms | 26 |
| spaghetti all' amatriciana • <i>benton's</i> bacon | 21 | tagliatelle • gulf shrimp • soffritto • basil | 28 |
| tonnarelli • mushroom ragout • pine nut cheese | 23 | | |

SECONDI

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|--|----|
| bacon wrapped quail breast • charred tomato • walnut romesco | 30 |
| wood-fired pork shoulder • balsamic • smoked apple relish | 27 |
| braised beef short rib • cherry relish | 33 |
| *new york strip • porcini • balsamic onions | 38 |
| black grouper • kale • golden raisins • brown butter • pine nuts | 38 |

SEASONAL

| | |
|---|----|
| whipped cashew 'feta' • flatbread • crudité • spiced oil | 16 |
| brussel sprouts salad • prosciutto • chestnuts | 15 |
| baked creste rigate pasta • veal meatballs • three cheeses • pomodoro | 24 |
| pizza • short rib • robiola • pumpkin seed pesto | 17 |
| *lamb loin • sweet potatoes • pomegranate molasses | 36 |

CONTORNI 8

butternut squash risotto / wood-fired mushrooms / green beans • cherry tomato

PIZZE

cooked at 750 degrees f in our handmade masonry oven • individual size

| | | | |
|---|----|---|----|
| margherita • basil • mozzarella | 15 | prosciutto di parma • smoked mozz • arugula | 17 |
| pepperoni • tomato sauce • mozzarella | 16 | pork diablo • red onion • smoked mozz | 16 |
| salami • sausage • roasted peppers • mozzarella | 17 | mushroom • preserved truffle • mozzarella | 16 |
| gorgonzola • fig preserves • prosciutto • arugula | 17 | <i>benton's</i> bacon • ricotta • rosemary | 16 |

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



COCKTAIL STAGIONALI

- medjool maiden** • *date infused old dominick* vodka • spiced syrup • lemon • mole bitters 13
- unspoken word** • *neversink* barrel-aged gin • *ercole* amaro • *maraska* maraschino • grapefruit 13
- grandma's kisses** • 8 yr. *el dorado* rum • *patrick st. surin* rum • *tempus fugit* banane • *maggie's farm* falernum 13
- mint to be** • *neversink* whiskey • *bordiga centum herbis* • *cinpatrazzo* amaro • chocolate • mint 13

CLASSICO

- aperol spritz** • *aperol* • *terre di marca* prosecco • club soda 11
- sangria** • *corvina* • *luxardo* amaro abano • *huckleberry* vodka • pomegranate • spiced syrup 11
- pompelmo** • grapefruit-infused *cocchi torino* • *cynar* • fluffy grapefruit 11
- old fashioned** • *postmodern straight malt* whiskey • oleo • *1821 havana & hide* bitters 12
- tennessee mountain road** • fig-infused *chattanooga* whiskey 91 • *amaro segesta* • orange bitters 13
- negroni** • *old dominick* gin • *cocchi torino* • *punt e mes* • *campari* • *bordiga bitter* (barrel-aged fourteen days) 13
- vieux carre** • *western grace* brandy • *old overholt* rye • *d.o.m. benedictine* (barrel-aged fourteen days) 13
- manhattan** • *green river* bourbon • *mancino rosso* vermouth • *angostura* (barrel-aged fourteen days) 13

FRIZZANTE/ROSE

- prosecco** • *terre di marca* • veneto • 2021 11
- still rose** • *alfredo maestro 'amanda'* • spain • 2020 12
- lambrusco** • *pioppa* • emilia romagna • n/v 11

BIANCO

- pinot grigio** • *terre gaie 'claris'* • veneto • 2021 10
- garganega** • *monte tondo* • soave • 2022 11
- sauvignon blanc** • *elena walch* • alto adige • 2021 13
- chardonnay** • *kellerei andrian 'somereto'* • alto adige • 2021 13

ROSSO

- pinot noir** • *kellerei bozen* • alto adige • 2022 14
- dolcetto d'alba** • *g.d. vajra* • piedmont • 2021 13
- montepulciano** • *atilia* • abruzzo • 2021 13
- sangiovese** • *donna laura 'alteo' chianti riserva* • tuscany • 2019 10
- sangiovese, merlot, cabernet** • *tolaini 'al passo'* • tuscany • 2019 14
- cabernet sauvignon** • *valravn* • sonoma • 2021 14

NIENTE ALCOOL

- gazzosa** • *lurisia 'il nostro'* • soda 4
- chinotto** • *lurisia 'la nostra'* • soda 4
- acqua panna** • natural spring water 5
- lurisia** • sparkling spring water 5

BIRRA

- michelob ultra** • pilsner • (12oz/3.8%) 5
- wiseacre** • 'tiny bomb' pilsner • (12oz/4.5%) 5
- menabrea** • lager • (11.2oz/5.0%) 6
- paulaner brauerei** • pilsner • (16oz/4.8%) 6
- hutton & smith** • 'igneous' ipa • (12oz/7.2%) 6
- bearded iris** • 'homestyle' ipa • (16oz/6.0%) 8
- wanderlinger** • 'blackberry hug' sour • (12oz/6.7%) 6
- untitled** • nonalcoholic 'italian' style pilsner • (12oz/0.2%) 5

inverno 2024



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.