

**ANTIPASTI**

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
antipasto <i>alleia</i>	25
meat: prosciutto, chorizo, soppressata, finocchiona cheese: robiola, grana padano, ubriaco, fontina fig flatbread, grilled <i>niedlovs</i> , arugula, olives	

INSALATE

*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

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

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	36

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 duo • loin • roasted cheek • 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



COCKTAIL STAGIONALI

- shake it like a pom-pom** • *gate 11* vodka • *amerisse* cassis • allspice dram • pomegranate 13
- unspoken word** • *neversink* barrel-aged gin • *ercole* amaro • *maraska* maraschino • grapefruit 13
- spicy mami** • *yola* mezcal • *goza* reposado tequila • *vecchio amaro del capo* amaro • calabrian chili 13
- smuggler's run** • *8 yr. el dorado* rum • *patrick st. surin* rum • *mondino* • *maggie's farm* falernum • passion fruit 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

- prosecco** • *terre di marca* • veneto • 2021 11
- brut rose** • *bervini* • friuli • 2020 12
- lambrusco** • *pioppa* • emilia romagna • n/v 11

BIANCO

- pinot grigio** • *terre gaie 'claris'* • veneto • 2021 10
- garganega** • *monte tondo* • soave • 2022 11
- fiano** • *la capranera* • compagnia • 2021 11
- chardonnay** • *kellerei andrian 'somereto'* • alto adige • 2021 13

ROSSO

- pinot noir** • *kellerei bozen* • alto adige • 2022 14
- barbera** • *marchesi di gresy* • piedmont • 2022 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 7

BIRRA

- 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
- von trapp** • 'dunkel' dark lager • (12oz/5.7%) 6
- wanderlinger** • 'blackberry hug' sour • (12oz/6.7%) 6
- untitled** • nonalcoholic 'juicy' ipa • (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.