

## CONDIVIDI

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“SHARE”

antipasti abruzzese, perfect  
to be passed around  
family style

## DAL GIARDINO

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“FROM THE GARDEN”

rustic italian salads,  
locally sourced produce

## COTTA su PIETRA

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“STONE OVEN PIZZA”

crisp - thin crust,  
freshest ingredients

## CONTORNI

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“ON THE SIDE”

curated accompaniments  
to our entrees

RICOTTA MEATBALLS	<i>tomato basil sauce, ricotta</i>	16
GRILLED OCTOPUS	<i>olive, caper, jewel box tomato, fingerling potato</i>	19
TUNA TARTARE*	<i>avocado, caper, sun-dried tomato, cucumber, frisee</i>	19
MUSSELS*	<i>garlic and white wine or fra diavolo</i>	18
CALAMARI PICANTE	<i>marinara, cherry pepper, bourbon smoked paprika</i>	19
BEEF CARPACCIO*	<i>prime beef, arugula, crisp caper, parmegiano - reggiano</i>	19
SALUMI and FORMAGGI	<i>chef's selection, changes daily</i>	18

ARUGULA	<i>olive oil, parmigiano - reggiano</i>	11
CAESARE*	<i>house-made dressing, crouton</i>	12
PANZANELLA	<i>tomato, olive, caper, onion, garlic, artichoke, arugula, bread</i>	16
TRATTORIA	<i>seasonal vegetable, mixed green</i>	13
ROASTED BEET	<i>avocado, blood orange, goat cheese, marcona almond</i>	14

MARGHERITA	<i>tomato sauce, house-made mozzarella, basil</i>	17
FUNGHI	<i>light tomato sauce, house-made mozzarella, tartufo, mushroom</i>	21
PRIMAVERA	<i>tomato sauce, house-made mozzarella, seasonal vegetable, tomato</i>	18
BIANCA	<i>roasted garlic, ricotta, feta, rosemary oil</i>	19
VERDE	<i>olive oil, house-made mozzarella, arugula, prosciutto</i>	18
BRUSCHETTA	<i>extra virgin olive oil, house-made mozzarella, balsamic glaze, basil</i>	18
MEATBALL	<i>tomato sauce, ricotta, meatball</i>	20
PEPPERONI	<i>tomato sauce, house-made mozzarella, pepperoni</i>	19

WILD MUSHROOM RISOTTO	<i>parmigiano reggiano</i>	13
TRUFFLE FRIES	<i>garlic, parmesan, truffle oil</i>	9
GRILLED ASPARAGUS		9
FINGERLING POTATOES		9
BRUSSELS & PANCETTA	<i>honey diavolo sauce</i>	13
SAUTEED SPINACH	<i>extra virgin olive oil, garlic</i>	9

## PASTA

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“OUR PASSION”

house - made and dried  
noodles with chef's  
signature sauces

<b>GNOCCHI</b> <i>bolognese, bechamel</i>	28
<b>RAVIOLI</b> <i>arugula, goat cheese, vodka pink sauce</i>	26
<b>SPAGHETTINI</b> <i>meatballs, tomato basil sauce</i>	28
<b>RIGATONI</b> <i>tomato basil sauce</i>	22
<b>CAPELLINI</b> <i>arugula pesto-cream, black pepper, pistachio</i>	22
<b>FETTUCCINE</b> <i>parmigiano cream sauce</i>	23
<b>LINGUINE</b> <i>sapelo and baby clam, white wine, garlic butter-clam sauce</i>	26

## PESCHE

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“FROM THE SEA”

market fresh daily

<b>SHRIMP FRANCESE*</b> <i>olive oil, parmigiano - reggiano</i>	35
<b>SALMON OREGANATA*</b> <i>house-made dressing, crouton</i>	30
<b>FRUTTI DI MARE*</b> <i>tomato, olive, caper, onion, garlic, artichoke, arugula, bread</i>	52
<b>MARKET FISH</b> <i>chef's selection, changes daily</i>	MKT

## CARNE e POLLO

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“MEAT & CHICKEN”

premium local farm raised,  
thoughtfully paired  
ingredients

<b>BONE-IN PORK CHOP*</b> <i>brussels honey diavolo, balsamic roasted cipollini, butternut squash chips</i>	44
<b>HALF RACK of LAMB*</b> <i>rosemary potato, dijon rub, oreganata bread crust, red wine demi glace</i>	54
<b>FILET MIGNON*</b> <i>wild mushroom risotto, asparagus, garlic herb butter, chianti demi glace</i>	58
<b>VEAL MILANESE*</b> <i>bone-in veal chop, honey whipped ricotta, grilled artichoke, marinara, panzanella salad</i>	52
<b>CHICKEN PARMIGIANA</b> <i>cheese, marinara, muenster cheese</i>	28
<b>CHICKEN IN CROSTA</b> <i>parmigiano, lemon sauce</i>	28

CHEF FEATURES DAILY ADDITIONS TO THE MENU  
HIGHLIGHTING INSPIRED INTERPRETATIONS OF ITALIAN CLASSICS

- please inform your server of any allergies prior to ordering -

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness

## CRAFTY DRAUGHTS

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regional & italian  
selections

PERONI   PALE LAGER	<i>rome, italy</i>	7
LITTLE HARPETH “PROST!”   MARZEN	<i>nashville, tn</i>	8
LITTLE HARPETH “DEER CROSSING”   LAGER	<i>nashville, tn</i>	8
HONKEY TONK “KING BEE”   BLONDE ALE	<i>nashville, tn</i>	8
HI-WIRE “HI-PITCH MOSAIC   DRY HOP I.P.A	<i>asheville, nc</i>	8

## COCKTAILS

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spirit chef's  
twist on the classics

STORMY DISARONNO		15
<i>luxardo amaro abano, amaretto disaronno, cocchi vermouth, grapefruit</i>		
SPICED SANGRIA		16
<i>rum, aperol, lambrusco, orange liqueur, spiced ginger syrup, lime</i>		
PEAR MARTINI		14
<i>grey goose la poire vodka, st. germain, lime</i>		
PINEAPPLE UPSIDE - DOWN		14
<i>blue chair bay coconut rum, licor 43, pineapple, grenadine</i>		
BASIL - LEMON MARGARITA		16
<i>tequila, limoncello, orange liqueur, lime, basil</i>		
GODFATHER MANHATTAN		16
<i>four roses bourbon, averna, luxardo maraschino liquor</i>		
SMOKED OLD FASHION		17
<i>jack daniel's, house-made smoked orange, smoked orange sugar cube, angostura, luxardo</i>		
APEROL SPRITZ		14
<i>aperol, prosecco</i>		
CASINO		15
<i>gin, luxardo maraschino liquor, orange bitters, lemon, simple, luxardo cherry</i>		
PEACH BELLINI		15
<i>peach puree, prosecco</i>		

## MOCKTAILS

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same great flavors,  
minus the alcohol

ADRIATIC SUNSET	<i>lime, orange, grapefruit, cranberry, rosemary</i>	8
SICILLIAN SIPPER	<i>pineapple, sprite, ginger simple, peach puree</i>	8
ROMAN CANDLE	<i>lime, ginger beer, grenadine</i>	8

