

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

ooo

“ON THE SIDE”

curated accompaniments
to our entrees

RICOTTA MEATBALLS <i>tomato basil sauce, ricotta</i>	18
GRILLED OCTOPUS <i>olive, caper, jewel box tomato, fingerling potato</i>	20
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, parmigiano - reggiano</i>	20
SALUMI and FORMAGGI <i>chef's selection, changes daily</i>	20

ARUGULA <i>olive oil, parmigiano - reggiano</i>	11
CAESAR* <i>house-made dressing, crouton</i>	13
PANZANELLA <i>tomato, olive, caper, onion, garlic, artichoke, arugula, bread</i>	16
TRATTORIA <i>seasonal vegetable, mixed green</i>	15
CAPRESE <i>house-made mozzarella, heirloom tomato, basil pesto, balsamic glaze</i>	20
FRESCA <i>cucumber, radish, feta, fresh strawberry, arugula, black garlic molasses</i>	17

MARGHERITA <i>tomato sauce, house-made mozzarella, basil</i>	18
FUNGHI <i>light tomato sauce, house-made mozzarella, tartufo, mushroom</i>	24
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>	20

WILD MUSHROOM RISOTTO <i>parmigiano reggiano</i>	13
TRUFFLE FRIES <i>garlic, parmesan, truffle oil</i>	10
GRILLED ASPARAGUS	9
FINGERLING POTATOES	10
ROASTED GARLIC & SCALLION MASHED POTATOES	10
SAUTEED SPINACH <i>extra virgin olive oil, garlic</i>	9
BROCCOLINI <i>sliced garlic, red pepper flakes, lemon juice</i>	9

PASTA

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“OUR PASSION”

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

PESCE

ooo

“FROM THE SEA”

market fresh daily

CARNE e POLLO

ooo

“MEAT & CHICKEN”

premium local farm raised,
thoughtfully paired
ingredients

GNOCCHI <i>bolognese, bechamel</i>	28
RAVIOLI <i>arugula, goat cheese, vodka pink sauce</i>	27
SPAGHETTINI <i>meatballs, tomato basil sauce</i>	28
RIGATONI <i>tomato basil sauce</i>	23
CAPELLINI <i>arugula pesto-cream, black pepper, pistachio</i>	23
FETTUCCINE <i>parmigiano cream sauce</i>	25
LINGUINE <i>sapelo and baby clam, white wine, garlic butter-clam sauce</i>	26
GLUTEN FREE PENNE <i>primavera vegetable, garlic, extra virgin olive oil, basil</i>	24

SHRIMP FRANCESE* <i>egg batter, white wine, lemon butter, julienne vegetable</i>	40
SALMON OREGANATA* <i>oreganata bread crust, lemon butter, julienne vegetable</i>	36
FRUTTI DI MARE* <i>jumbo shrimp, octopus, clam, mussels, calamari, fra diavolo sauce</i>	53

BONE-IN PORK CHOP*	48
<i>roasted garlic & scallion mashed potato, broccolini, crispy beech mushroom, chianti demi glace</i>	
HALF RACK of LAMB*	70
<i>rosemary potato, dijon rub, oreganata bread crust, chianti demi glace</i>	
FILET MIGNON*	64
<i>wild mushroom risotto, asparagus, garlic herb butter, chianti demi glace</i>	
CHICKEN PARMIGIANA	34
<i>cheese, marinara, muenster cheese</i>	
CHICKEN IN CROSTA	37
<i>parmigiano, lemon caper sauce, garlic spinach</i>	
NEW YORK STRIP*	120
<i>16 oz. dry-aged, black diamond prime, house-made potato chips</i>	
<i>choice of sauce:</i>	
<i>chianti demi glace</i>	
<i>verde</i>	
<i>danish bleu cream</i>	

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



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



signatures and twists on the classics

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>		
CUCUMBER - LEMON MARGARITA		16
<i>tequila, limoncello, orange liqueur, lime, cucumber</i>		
GODFATHER MANHATTAN		16
<i>four roses bourbon, averna, luxardo maraschino liquor</i>		
SMOKED OLD FASHIONED		17
<i>jack daniel’s, angostura, house-made smoked orange simple, luxardo cherry, smoked orange</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



same great flavors, minus the alcohol

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

