

CONDIVIDI

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“SHARE”

antipasti abruzzese, perfect
to be passed around
family style

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, parmegiano - reggiano</i>	20
SALUMI and FORMAGGI	<i>chef's selection, changes daily</i>	22

DAL GIARDINO

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“FROM THE GARDEN”

rustic italian salads,
locally sourced produce

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

COTTA su PIETRA

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“STONE OVEN PIZZA”

crisp - thin crust,
freshest ingredients

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>	22
PEPPERONI	<i>tomato sauce, house-made mozzarella, pepperoni</i>	20

CONTORNI

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“ON THE SIDE”

curated accompaniments
to our entrees

WILD MUSHROOM RISOTTO	<i>parmegiano - reggiano</i>	13
TRUFFLE FRIES	<i>garlic, parmesan, truffle oil</i>	10
GRILLED ASPARAGUS		9
FINGERLING POTATOES		10
SAUTEED SPINACH	<i>extra virgin olive oil, garlic</i>	9
BROCCOLINI	<i>sliced garlic, red pepper flake, lemon juice</i>	9

PASTA

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“OUR PASSION”

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

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
CACIO e PEPE RAVIOLI <i>tomato basil sauce</i>	27
GLUTEN FREE PENNE <i>primavera vegetable, garlic, extra virgin olive oil, basil</i>	24

PESCE

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“FROM THE SEA”

market fresh daily

SHRIMP FRANCESE* <i>egg batter, white wine, lemon butter, sautéed garlic spinach</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
RED SNAPPER* <i>broccolini, mediterranean sauce</i>	40

CARNE e POLLO

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“MEAT & CHICKEN”

premium local farm raised,
thoughtfully paired
ingredients

BONE-IN PORK CHOP* <i>roasted fingerling potato, onion, mushroom, cherry pepper, chianti demi glace</i>	48
HALF RACK of LAMB* <i>rosemary potato, dijon rub, oreganata bread crust, chianti demi glace</i>	70
FILET MIGNON* <i>wild mushroom risotto, asparagus, garlic herb butter, chianti demi glace</i>	64
CHICKEN PARMIGIANA <i>marinara, muenster cheese</i>	34
CHICKEN IN CROSTA <i>parmegiano - reggiano, lemon sauce</i>	37
VEAL SALTIMBOCCA* <i>sage, prosciutto, roasted fingerling potato, marsala sauce</i>	44

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
GARR'S RED JAM RED ALE	<i>nashville, tn</i>	8
LITTLE HARPETH "DEER CROSSING" LAGER	<i>nashville, tn</i>	8
GOODWOOD BREWING WALNUT BROWN ALE	<i>louisville, ky</i>	8
HI-WIRE "HI-PITCH" MOSAIC DRY HOP I.P.A	<i>asheville, nc</i>	8

COCKTAILS

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signatures and
twists on the classics

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

MOCKTAILS

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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

