

CONDIVIDI

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“SHARE”

antipasti abruzzese, perfect
to be passed around
family style

RICOTTA MEATBALLS	<i>tomato basil sauce, ricotta</i>	20
GRILLED OCTOPUS	<i>olive, caper, jewel box tomato, fingerling potato</i>	25
MUSSELS*	<i>garlic and white wine or fra diavolo</i>	18
CALAMARI PICANTE	<i>marinara, cherry pepper, bourbon smoked paprika</i>	25
SALUMI and FORMAGGI	<i>chef's selection, changes daily</i>	22
BEEF CARPACCIO*	<i>prime beef, arugula, crisp caper, parmegiano - reggiano, horseradish aioli</i>	20

DAL GIARDINO

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“FROM THE GARDEN”

rustic italian salads,
locally sourced produce

ARUGULA	<i>olive oil, parmigiano - reggiano</i>	13
CAESAR*	<i>house-made dressing, crouton</i>	14
PANZANELLA	<i>tomato, cucumber, olive, caper, onion, garlic, artichoke, arugula, bread</i>	17
TRATTORIA	<i>seasonal vegetable, mixed green</i>	16
CAPRESE	<i>house-made mozzarella, heirloom tomato, basil pesto, balsamic glaze</i>	22

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
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>	13
GRILLED ASPARAGUS		10
FINGERLING POTATOES		10
SAUTEED SPINACH	<i>extra virgin olive oil, garlic</i>	9
BROCCOLINI	<i>sliced garlic, red pepper flake, lemon juice</i>	9
SEARED BRUSSELS with PANCETTA		14

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>	24
CAPELLINI <i>arugula pesto-cream, black pepper, pistachio</i>	24
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>	25

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 *rome, italy* 8

LITTLE HARPETH “DEER CROSSING” | LAGER *nashville, tn* 9

HI-WIRE “HI-PITCH” MOSAIC | DRY HOP IPA *asheville, nc* 8

ORANGE WHEAT | PALE WHEAT *nashville, tn* 9

COCKTAILS

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signatures and twists on the classics

SPICED SANGRIA 16
rum, aperol, lambrusco, orange liqueur, spiced ginger syrup, lime

PEAR MARTINI 14
grey goose la poire vodka, st. germain, lime

PINEAPPLE UPSIDE - DOWN 14
blue chair bay coconut rum, licor 43, pineapple, grenadine

CUCUMBER - LEMON MARGARITA 16
tequila, limoncello, orange liqueur, lime, cucumber

GODFATHER MANHATTAN 16
four roses bourbon, averna, luxardo maraschino liquor

SMOKED OLD FASHIONED 17
jack daniel’s, angostura, house-made smoked orange simple, luxardo cherry, smoked orange

APEROL SPRITZ 14
aperol, prosecco

CASINO 15
gin, luxardo maraschino liquor, orange bitters, lemon, simple, luxardo cherry

PEACH BELLINI 15
peach puree, prosecco

MOCKTAILS

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same great flavors, minus the alcohol

ADRIATIC SUNSET *lime, orange, grapefruit, cranberry, rosemary* 8

SICILIAN SIPPER *pineapple, sprite, ginger simple, peach puree* 8

ROMAN CANDLE *lime, ginger beer, grenadine* 8

BUBBLES

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start or finish
the night in style

TERRE GAIE MOSCATO	<i>veneto, italy nv</i>	11
TERRE DI MARCA PROSECCO	<i>treviso, italy nv</i>	13
MOËT et CHANDON IMPERIAL BRUT	<i>épernay, france nv</i>	25

WHITES & ROSÉ

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perfect pairing for our
seafood and lighter cuisine

IMPERO PINOT GRIGIO	<i>terre di chieti, italy 2020</i>	13
PRINCIPESSA GAVIA' GAVI CORTESE	<i>piedmont, italy 2020</i>	13
WHITEHAVEN SAUVIGNON BLANC	<i>marlborough, new zealand 2020</i>	13
CHALK HILL CHARDONNAY	<i>russian river valley, california 2021</i>	16
TORMARESCA CHARDONNAY	<i>puglia, italy 2018</i>	14
CLEAN SLATE RIESLING	<i>mosel, germany 2019</i>	12
TORMARESCA "CALAFURIA" ROSÉ	<i>salento, italy 2021</i>	13

REDS

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softer to full bodied reds
selected to compliment
the menu

TRAMBUSTI ORIGO SUPER TUSCAN	<i>toscana igt 2020</i>	18
DUCAROSSO CHIANTI DOCG	<i>tuscany, italy 2016</i>	13
STEMA PINOT NOIR	<i>delle venezie, italy 2019</i>	13
ELOUAN PINOT NOIR	<i>oregon, 2018</i>	14
JUSTIN CABERNET SAUVIGNON	<i>paso robles, california 2018</i>	20
FRESCOBALDI RÈMOLE SANGIOVESE BLEND	<i>tuscany, italy 2019</i>	14
MASCIARELLI MONTEPULCIANO	<i>abruzzo, italy 2018</i>	12
SANTA JULIA MALBEC	<i>mendoza, argentina 2019</i>	13
STERLING MERLOT	<i>napa valley, california 2018</i>	12
CASCINA DEL TORCC BAROLO NEBBIOLO	<i>piedmont, italy 2016</i>	22
PREDATOR ZINDFANDEL	<i>st. helena, california 2019</i>	13
ORIN SWIFT ABSTRACT GRENACHE BLEND	<i>california 2019</i>	22