

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
BURRATA and WATERMELON	<i>arugula, extra virgin olive oil, fried basil</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
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
TRUFFLE MAC & CHEESE	<i>black truffle tartufata</i>	25

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>parmegiano - reggiano cream sauce</i>	25
LINGUINE <i>sapelo and baby clam, white wine, garlic butter-clam sauce</i>	26
LASAGNA <i>five meat tomato sauce, parmegiano - reggiano, ricotta, mozzarella</i>	32
LOBSTER PAPPARDELLE <i>house-made pappardelle with lobster sauce</i>	55

Gluten free penne available upon request

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, pineapple relish, fire-roasted corn sauce, cilantro oil</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



regional & italian selections

PERONI PALE LAGER <i>rome, italy</i>	8
LITTLE HARPETH “DEER CROSSING” LAGER <i>nashville, tn</i>	9
HI-WIRE “HI-PITCH” MOSAIC DRY HOP IPA <i>asheville, nc</i>	8
ORANGE WHEAT PALE WHEAT <i>nashville, tn</i>	9

COCKTAILS



signatures and twists on the classics

SPICED SANGRIA <i>rum, aperol, lambrusco, orange liqueur, spiced ginger syrup, lime</i>	17
PEAR MARTINI <i>grey goose la poire vodka, st. germain, lime</i>	16
PINEAPPLE UPSIDE - DOWN <i>blue chair bay coconut rum, licor 43, pineapple, grenadine</i>	16
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>four roses bourbon, angostura, house-made smoked orange simple, luxardo cherry</i>	17
APEROL SPRITZ <i>aperol, prosecco</i>	15
CASINO <i>gin, luxardo maraschino liquor, orange bitters, lemon, simple, luxardo cherry</i>	16
PEACH BELLINI <i>peach puree, prosecco</i>	15

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

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
HAHN MERLOT	<i>monterey valley, california 2021</i>	13
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