

ANTIPASTI

WARM HOUSE-MADE FOCACCIA [V] Greek olive tapenade	\$8
ANTIPASTO Chef's plate of Italian meats & cheeses - hot coppa, finocchiona salami, speck, burrata, truffled gouda, gorgonzola, herbed hummus, grilled flatbread, accoutrements	\$25
FRIED CALAMARI Lemon, semolina crust, parsley, peperoncini aioli	\$17
GARLIC SHRIMP [GF] Roasted shrimp, lemon-butter sauce, roasted garlic, chili flake, grape tomato, pecorino polenta	\$17
ARANCINI Goat cheese stuffed fried risotto, honey, arrabbiata sauce	\$13
OCTOPUS [GF] Cannellini beans, smoked tomato vinaigrette, lemon, basil, chili	\$18
BRUSCHETTA Garlic-rubbed focaccia, burrata, cherry tomato, basil & arugula pesto, balsamic pearls	\$13
MEATBALLS Beef & pork, parmesan, marinara, parsley	\$15

INSALATE

Add chicken +\$7 | shrimp +\$9 | salmon* +\$14

CAESAR Chopped romaine, garlic croutons, parmesan, creamy anchovy dressing	\$13
CHOPPED SALAD [GF] Romaine, arugula, pepperoni, salami, mozzarella, parmesan, pickled peppers, red onion, cherry tomatoes, Italian dressing, crispy chickpeas	\$15
MISTA [GF] Arugula, olives, parmesan, dill, pickled red onions, roasted tomatoes, chickpeas, balsamic vinaigrette	\$14

PIZZE

12-inch pizzas

PIZZA OF THE DAY Chef's daily special	MP
LA CARNE Crumbled meatballs, Italian sausage, pepperoni, tomato sauce, mozzarella, parmesan	\$22
MARGHERITA Tomato sauce, fresh mozzarella, basil	\$19
3-CHEESE Truffled gouda, mozzarella, parmesan, roasted mushrooms, garlic, oregano, truffle, chives	\$21
SAUSAGE & PEPPER Italian sausage, bell peppers, red onion, tomato sauce, garlic, oregano, parmesan	\$21

PASTA

Choice of salad to accompany your pasta +\$8

Substitute gluten-free fusilli +\$2

CHEESE TORTELLINI Arugula pesto, juicy tomato, parmesan crema, pine nut, Italian bacon	\$21
TONNARELLI FRA DIAVOLO Squid ink pasta, shrimp, calamari, tomato, fried garlic, Calabrian chilies, parsley	\$29
ITALIAN BEEF RAGU Ricotta gnocchi, slow cooked chuck roast, tomato, red wine, chives, goat cheese, pine nuts	\$27
ORECCHIETTE & SAUSAGE Spicy tomato cream, fennel sausage, spinach, stracciatella	\$23
SPAGHETTI & MEATBALLS Marinara, basil, parmesan Add a meatball +\$6	\$23
RIGATONI BOLOGNESE Beef, pork, tomato, parmesan, parsley	\$24
CAST IRON LASAGNA Bolognese, bechamel, mozzarella, parmesan	\$24

SECONDI

Choice of salad to accompany your main course +\$8

CHICKEN PARMESAN Spaghetti, marinara, mozzarella, parmesan	\$26
SALMON PICATTA Roasted salmon, cheesy polenta, spinach, lemon caper butter, parsley	\$29
CHICKEN MARSALA Roasted mushroom, shallots, garlic, marsala, asparagus, cheesy polenta	\$28
STEAK FRITTE [GF] Prime NY strip, truffle fries, salsa verde	\$38

CONTORNI

BROCCOLINI [GF, V]	\$8
SAUTÉ SPINACH [GF, V]	\$8
PECORINO POLENTA [GF]	\$8
PARMESAN GRILLED ASPARAGUS [GF]	\$8
PARMESAN TRUFFLE FRIES [GF]	\$8

DOLCE

GELATO TRIO [GF] Vanilla, pistachio, chocolate	\$10
AFFOGATO [GF] Vanilla gelato with espresso	\$10
TIRAMISU Espresso drenched lady fingers, mascarpone mousse	\$10
BUDINO [GF] Baked butterscotch custard, caramel, sea salt	\$10
OLIVE OIL CAKE Yogurt, honey, berries, mint	\$10

A 20% service charge will be added to groups of 7 or more. One check required for groups of 7 or more; split checks of equal amount may be accommodated.

Our menu is subject to change. Please make our team aware of any allergies or dietary restrictions.

*Consuming raw or undercooked meat, poultry, seafood, and shellfish may increase your risk of food borne illness.

SEASONAL COCKTAILS

- South for Winter** | Bourbon, rye, vanilla, chocolate bitters **\$14**
- Sweater Weather** | Gin, blood orange, lemon, egg white **\$14**
- Ciao Bella** | Vodka, Aperol, amaretto, cinnamon, lemon **\$14**
- Lil’ Devil** | Tequila, orange liqueur, agave, lime, Chianti **\$14**
- Notorious F.I.G.** | Dark rum, Amaro Nonino, Angostura, fig, lemon, soda **\$14**
- After Hours** | Rye, Averna, demerara, black walnut **\$14**

SALENTO CLASSICS

- Aperol Spritz** | Aperol, prosecco, club soda **\$13**
- Italian Margarita** | Tequila, Disaronno, orange liqueur, lime, simple **\$13**
- Grapefruit Negroni** | Tequila, Aperol, sweet vermouth, grapefruit, orange bitters **\$13**
- Black Manhattan** | Rye, Averna, Angostura bitters, orange bitters **\$13**
- Negroni Classico** | Gin, Campari, sweet vermouth **\$13**
- Espresso Martini** | Vodka, espresso liqueur, cold brew **\$13**
- Amaretto Sour** | Amaretto, bourbon, lime, simple, egg white, Angostura bitters **\$13**

BEER

- Moretti** | Lager | Italy | 4.6% **\$6**
- Menabrea Amber** | Amber lager | Italy | 4.6% **\$6**
- Monday Night Brewing 404** | Lager | Atlanta, GA | 4.04% **\$7**
- Bearded Iris Homestyle** | IPA | Nashville, TN | 6% **\$7**
- Yazoo Hefeweizen** | Nashville, TN | 5% **\$6**
- Peroni** | Lager | Italy | 5% **\$6**
- Tailgate Orange Wheat** | American orange wheat | Nashville, TN | 5% **\$6**
- Southern Grist Greenwood** | Porter | Nashville, TN | 5.9% **\$7**
- Untitled Art** | Non-alcoholic Italian style pils | Waunakee, WI | 0% **\$6**

SPARKLING / ROSÉ

- 6 oz | 9 oz | *bottle*
- PROSECCO** 10 | 15 | 38
Lamberti | Veneto, Italy
- ROSÉ** 10 | 15 | 38
Molino a Vento | Sicily, Italy
- SPARKLING ROSÉ** 9 | 13 | 34
Caposaldo | Friuli-Venezia, Italy

WHITE WINE

- PINOT GRIGIO** 9.5 | 14 | 36
Bollini | Trentino, Italy
- GAVI** 13 | 19 | 50
Batasiolo | Piedmont, Italy
- SAUVIGNON BLANC** 12 | 18 | 46
Kali | Veneto, Italy
- VERMENTINO** 10 | 15 | 38
Olianas | Sardinia, Italy
- ASSYRTIKO** 13 | 19 | 50
Skouras | Peloponnese, Greece
- PECORINO** 12 | 18 | 46
Simone Capecci | Marche, Italy
- CHARDONNAY** 12 | 18 | 46
Impero | Abruzzo, Italy
- PINOT BIANCO** 76
J. Hofstatter “Barthenau” | Alto Adige, Italy
- TREBBIANO** 115
Petrolo “Boggina B” | Toscana, Italy

RED WINE

- PINOT NOIR** 14 | 21 | 54
Gaierhof | Trentino, Italy
- CHIANTI** 10 | 15 | 38
Castello del Trebbio | Tuscany, Italy
- SANGIOVESE / MERLOT** 11 | 16 | 40
Lungarotti “Cadetto Rosso” | Umbria, Italy
- MONTEPULCIANO** 10 | 15 | 38
Pietrame | Abruzzo, Italy
- NEBBIOLO D’ALBA** 14 | 21 | 54
Cascina del Torcc | Piedmont, Italy
- SYRAH** 12 | 18 | 46
Civias “Acanteo” | Sicily, Italy
- PRIMITIVO** 13 | 19 | 50
Varvaglione “12 e Mezzo” | Salento, Italy
- CABERNET / MERLOT** 16 | 23 | 62
Ceralti “Scire” | Bolgheri, Italy
- CABERNET SAUVIGNON** 105
Le Regose | Valpolicella, Italy
- NEBBIOLO** 108
Cascina del Torcc “Barolo” | Piedmont, Italy
- CARIGNANO** 124
Agripunica “Montessu” | Sardinia, Italy

PORT

- 2 oz *pours*
- Croft 10 Yr. Tawny** | Duoro Valley, Portugal **\$10**
- Taylor Fladgate Vintage Ruby (LBV)** | Duoro Valley, Portugal **\$10**
- Graham’s 20 Yr. Tawny** | Duoro Valley, Portugal **\$17**

MOCKTAILS / WATER

- Sweet Escape** | Grapefruit & vanilla syrup, orange & lemon juice, club soda **\$8**
- Figgie Smalls** | Fig, cinnamon, lime, ginger **\$8**
- Orange Moon** | Blood orange syrup, orange & lemon juice, club soda **\$8**
- San Pellegrino** | Sparkling natural mineral water | 1 L **\$7**
- Panna** | Natural spring water | 1 L **\$7**

HAPPY HOUR

Monday: 3 PM - 9 PM
Tuesday-Sunday: 3 PM - 5:30 PM

FOR THE TABLE

- Pizza of the Day** | Chef’s daily special **MP**
- Margherita Pizza** **\$12**

CLASSIC COCKTAILS | \$8

Aperol Spritz, Italian Margarita, Forbidden Sour, Grapefruit Negroni, Black Manhattan, Negroni Classico

BEER | \$4

Moretti, Peroni, Menabrea Amber

WINE | 6 oz / 9 oz / bottle

- SPARKLING ROSÉ** 7 | 11 | 27
Caposaldo
- PINOT GRIGIO** 7 | 11 | 27
Bollini
- CHIANTI** 7 | 11 | 27
Castello del Trebbio