

Small Plates

(perfect to share!)

DAILY SOUP		10
GRILLED BREAD & GOOD OLIVE OIL	grana padano & herbs	890 cal 9
ZUCCA CHIPS	pesto aioli (yum!)	490 cal 12
WHITE TRUFFLE GARLIC BREAD	house-made ricotta, mozzarella, grana padano, fresh herbs	1370 cal 16
BURRATA DI STAGIONE	fuji apple, roasted butternut squash, hazelnut, herb breadcrumb, calabrian agrodolce	660 cal 17
CACIO E PEPE ARANCINI	crispy risotto, pecorino romano, crushed pepper blend, pesto aioli	870 cal 15
CRISPY EGGPLANT PARMESAN	fresh mozzarella, spicy vodka sauce, torn basil	770 cal 16
CALAMARI FRITTI	house giardiniera, sugo, calabrian aioli, grilled lemon	920 cal 18
WILD SHRIMP SCAMPI	blistered tomato, grana padano, garlic confit, herb butter, charred lemon, grilled bread	870 cal 18.5
PROSCIUTTO BRUSCHETTA	stracciatella, grilled asparagus, truffle, grana padano	450 cal 16
ITALIAN MEATBALLS	creamy polenta, rustic marinara, grana padano	670 cal 16.5
BEEF CARPACCIO*	pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread	520 cal 18.5

Chef's Boards

FARMERS MARKET	21	CLASSICO	22
glazed chioggia beet & fuji apple, roasted butternut squash, heirloom carrot, brussels sprout, grilled asparagus, broccolini, hazelnut, hearth bread, basil pesto	940 cal	prosciutto di parma, speck, whipped ricotta & eggplant caponata, pecorino stagionato, house giardiniera, castelvetrano olive, marcona almond, orange fennel mostarda, hearth bread	1360 cal

Salads

add chicken 7 (210 cal) or salmon* 14 (360 cal)

SIMPLE	11.5	Pizza
farm greens, heirloom cherry tomato, toasted pine nut, gorgonzola vinaigrette	320 cal	MARGHERITA 21 make it TEIDYE +3 mozzarella, fresh basil, evoo, red sauce 1270 cal
LITTLE GEM CAESAR	16	HOT HONEY & SMOKED PROSCIUTTO 23 scamorza, speck, calabrian honey, arugula, pecorino toscano 1250 cal
grated grana padano, torn crouton, cracked pepper	1110 cal	FUNGHI 22 roasted mushroom, cipollini, smoked mozzarella 1310 cal
ARUGULA & AVOCADO	15	CACIO E PEPE 21 pecorino romano fonduta, mozzarella, shaved garlic, cracked black pepper 1550 cal
shaved fennel, lemon, grana padano, evoo	240 cal	SPICY MEATBALL 22 provolone piccante, house ricotta, mozzarella, pecorino romano, red sauce 1380 cal
TUSCAN KALE	16	PROSCIUTTO 23 mission fig, mozzarella, goat cheese, arugula 1320 cal
crispy pancetta, charred grape, apple, pistachio, herbed breadcrumb, parmesan vinaigrette	730 cal	THE PIG 23 pepperoni, calabrese, sopressatta, italian sausage 1480 cal
SEASONAL VEGETABLE	17	make it bomba style for the crust +5 (adds 270 cal) substitute gluten-free crust +4 (removes 50-100 cal)
butternut squash, brussels sprout, cauliflower, kale, radicchio, pecorino, fregola, pistachio, date, white balsamic	710 cal	
ITALIAN FARM	17.5	
salami, speck, provolone, pepperoncini, olive, heirloom cherry tomato, cucumber, pickled red onion, piquillo pepper, herb breadcrumb, oregano vinaigrette	590 cal	

Fresh Pasta

TORTELLONI AL POMODORO	simple tomato sauce, burro fuso, heirloom cherry tomato, basil, grana padano	1000 cal 23
BRAISED SHORT RIB LUMACHE	grana padano crema, horseradish gremolata, herb breadcrumb, arugula	1940 cal 25
TROTTOLE CHICKEN PESTO	sweet basil, shaved garlic, toasted pine nut, crispy caper	1480 cal 23
STROZZAPRETI	herb-roasted chicken, roasted mushroom, spinach, parmesan cream, toasted pine nut	2110 cal 23
SPICY RIGATONI VODKA	italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano	1920 cal 24
BOLOGNESE (house specialty)	traditional meat sauce, pappardelle, grana padano, wild oregano, evoo	940 cal 25
CRUSHED MEATBALL RAGU	crispy pancetta, blistered onion, bucatini, pecorino, wild oregano	1580 cal 23
SUNDAY NIGHT LASAGNA	braised short rib, italian sausage, rustic marinara, ricotta, provolone	710 cal 24
SQUID INK TONNARELLI	tiger shrimp, calamari, wild fennel pollen, mint, spicy tomato sauce	970 cal 26
RICOTTA CAVATELLI	lump crab, tiger shrimp, peperoncino, mint, lemon olive oil	1380 cal 26
substitute gluten-free pasta (removes 30-210 cal) or vegetable noodles (removes 280-450 cal)		+3.5

Entrées

ROASTED SALMON	caramelized romanesco, broccolini, fregola, basil pesto, lemon gremolata, affinato	1330 cal 28
GRILLED BRANZINO	roasted fennel, brussels sprout, broccolini, fingerling potato, cipollini, lemon caper butter	680 cal 34
CHICKEN SCARPARIELLO	sweet italian sausage, piquillo pepper, fingerling potato, grilled ciabatta, chicken jus	2020 cal 26
CHICKEN PARMESAN	crushed tomato, aged provolone, mozzarella, parmesan rigatoni	1990 cal 26
SEARED SCALLOPS	butternut squash risotto, brussels sprout leaf, calabrian agrodolce, pancetta, crispy shallot	990 cal 36
BRAISED SHORT RIB MARSALA	beech mushroom, brussels sprout, heirloom carrot, black truffle risotto, affinato	1630 cal 35
PRIME NEW YORK TAGLIATA*	wild arugula, shaved grana padano, evoo, affinato, sea salt	1630 cal 44

For the Table

SPICY BROCCOLINI	370 cal	TUSCAN KALE & SPINACH	150 cal	GRILLED ASPARAGUS	300 cal
ROASTED MUSHROOMS	790 cal	GLAZED CHIOGGIA BEETS	330 cal	CRISPY BRUSSELS SPROUTS	530 cal
ROASTED BUTTERNUT SQUASH POLENTA	730 cal	ROASTED FINGERLING POTATOES	760 cal		

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.
*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, fish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. While we offer gluten-free items our kitchen is not gluten free.
Please alert your server of any food allergies or other food sensitivities, as not all ingredients are listed on the menu.

AL, TN, TX-A2,SA, UT

NORTH

ITALIA

Cocktails

NEW ITALIAN SPRITZ 15	SICILIAN MARGARITA 15.5
aperol, citrus smash, prosecco 150 cal	el mayor reposado, grand marnier, montenegro, fresh citrus 240 cal
LIMONCELLO SBAGLIATO 14.5	DIABOLO 14.5
nonino l’aperitivo, limoncello, fresh lemon, proseco 220 cal	banhez mezcal, calabrian chili amaro, tuscan spice, lemon 210 cal
CIAO, BELLA! 15.5	MARCO POLO 15.5
vanilla infused vulcanica vodka, white peach, brut rosé 230 cal	iwai japanese whisky, montenegro, honey, ginger, fresh lemon 220 cal
ROMAN HOLIDAY 14.5	CACIO E PEPE DIRTY MARTINI 15.5
coconut infused rums, aperol, pineapple, lemon, black walnut 240 cal	nikka vodka, grana padano, olive, cracked pepper 230 cal
ALTA ROSSA 15.5	LA DOLCE VITA 16
raspberry infused lalo tequila, italicus rosolio, fresh lemon 230 cal	casamigos blanco, nonino l’aperitivo, passion fruit 190 cal
POMEGRANATE MULE 15	TURINO OLD FASHIONED 16
bottega bacûr gin, pomegranate, lemon, fever tree ginger beer 210 cal	whistlepig piggyback rye, hazelnut, brown sugar, angostura 270 cal

Zero Proof

JUST PEACHY 10	PINA NO-LADA 11
white peach, raspberry, lemon, ginger beer 150 cal	coconut, pineapple, fresh lime, bubbles 180 cal
OOSPRITZ 12.5	FAUX ME TWICE 12
mionetto na aperitivo, crushed lemon, bubbles 70 cal	non-alc. sauvignon blanc, strawberry, pineapple, smashed citrus 110 cal
LA SPEZIA 12.5	PHONY NEGRONI 12
pentire non-alcoholic, blood orange, honey, lemon, spiced salt 80 cal	st. agrestis, non-alcoholic 90 cal

Bubbles & Sangria NON-ALCOHOLIC (split) 12 zonin, “cuvée zero”, veneto 30 cal PROSECCO 12.5 50 bottega “vino dei poeti”, veneto 140/630 cal SPARKLING ROSÉ 12.5 50 cleto chiarli “brut de noir”, emilia-romagna 140/630 cal RED SANGRIA 12.5 44 brandy, blood orange, red wine, raspberry 320/1270 cal				Rosé Wine CHIARETTO 12 16 48 cà maiol “riviera del garda classico”, valtènesi
				Red Wine FRAPPATO 13 17 52 donnafugata “bell’assai”, sicily CHIANTI CLASSICO 13.5 18 54 borgo scopeto, tuscany MONTEPULCIANO D’ABRUZZO 12.5 16.5 50 umani ronchi, “podere”, abruzzo PINOT NOIR 12.5 16.5 50 bottega vinaia, trentino PINOT NOIR 16 21 64 valravn, sonoma county BARBERA 13 17 52 marchesi di gresy, asti NEBBIOLO LANGHE 15 20 60 marchesi di barolo “sbirolo”, piedmont SUPER TUSCAN 17 22.5 68 ornellaia “le volte”, tuscany BAROLO 17.5 23 70 fontanafredda “silver label”, piedmont MERLOT 12 16 48 st. francis, sonoma county MALBEC 12 16 48 portillo, mendoza NEGROAMARO 14 18.5 56 li veli “pezzo morgana”, salice salentino riserva CABERNET SAUVIGNON 12 16 48 di majo norante, molise CABERNET SAUVIGNON 14 18.5 56 paul dolan vineyards, mendocino county CABERNET SAUVIGNON 16.5 22 66 iconoclast “by chimney rock”, napa valley PROPRIETARY RED BLEND 17 22.5 68 delille cellars “d2”, columbia valley

Beer \$6.75–9 100 - 270 cal per serving

Local Draft

NASHVILLE BREWING “original lager”	Local Bottles + Cans
YAZOO “hefeweizen”	TAILGATE “cider”
JACKALOPE “fennario ipa”	BLACK ABBEY “the rose belgian blonde”
	TURTLE ANARCHY “portly stout”
PERONI (draft) • MICHELOB ULTRA • ESTRELLA JALISCO • ATHLETIC “non-alcoholic golden ale”	