

16
16

glass	terzo	bottle
16		64
18	24	72
24	32	96

BURRATA DI STAGIONE
fuji apple, roasted butternut squash, hazelnut, herb breadcrumb, calabrian agrodolce

SICILIAN MEATBALLS
creamy polenta, rustic marinara, grana padano

WILD SHRIMP SCAMPI
blistered tomato, grana padano, garlic confit, herb butter, charred lemon, grilled bread

BLUE CRAB CACIO E PEPE RISOTTO
pecorino romano, toasted black pepper, frico

BEEF CARPACCIO*
pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread

ZUCCA CHIPS +12 • WHITE TRUFFLE GARLIC BREAD +16
CLASSICO CHEF'S BOARD +22 • CALAMARI FRITTI +18

SPICY VODKA RIGATONI
italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano

PAPPARDELLE BOLOGNESE AL TARTUFO
traditional meat sauce, house-made black truffle ricotta, grana padano, wild oregano, evoo

SUNDAY NIGHT LASAGNA
braised short rib, italian sausage, rustic marinara, ricotta, provolone

LUMP CRAB & SHRIMP CAVATELLI
lump crab, tiger shrimp, pepperoncino, mint, lemon, olive oil

LOBSTER CANNELLONI AL FORNO
tiger shrimp, lemon zest, chives, ricotta, basil pesto, prosecco emulsion

SMOKED PROSCIUTTO CHICKEN PARMESAN
crushed tomato, aged provolone, mozzarella, parmesan rigatoni

BRAISED SHORT RIB MARSALA
beech mushroom, brussels sprout, heirloom carrot, black truffle risotto, affinato

ROASTED SALMON
caramelized romanesco, broccolini, fregola, basil pesto, lemon gremolata, affinato

SEARED SCALLOPS
butternut squash risotto, brussels sprout leaf, calabrian agrodolce, pancetta, crispy shallots

HAND-CUT DOUBLE PORK CHOP
caramelized fuji apple, butternut squash, borlotti bean ragu, rosemary jus

PRIME NEW YORK TAGLIATA* (+10)
wild arugula, shaved grana padano, evoo, affinato, sea salt

WHITE AND RED VELVET BUTTER CAKE
white chocolate and vanilla chiffon butter cake, red velvet cream cheese frosting, raspberry coulis, chocolate pearls

TIRAMISU*
espresso-soaked ladyfingers, mascarpone mousse

AGED BOURBON & SALTED CARAMEL AFFOGATO
espresso, salted caramel, woodford reserve

SPICY BROCCOLINI • TUSCAN KALE & SPINACH • GRILLED ASPARAGUS
GLAZED CHIOGGIA BEETS • ROASTED MUSHROOMS • CRISPY BRUSSELS SPROUTS
ROASTED BUTTERNUT SQUASH POLENTA • ROASTED FINGERLING POTATOES

excludes beverage, tax & gratuity

*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.

NORTH

ITALIA

Cocktails

- NEW ITALIAN SPRITZ

15

aperol, citrus smash, prosecco
- LIMONCELLO SBAGLIATO

14.5

nonino l’aperitivo, limoncello, fresh lemon, prosecco
- CIAO, BELLA!

15.5

vanilla infused vulcanica vodka, white peach, brut rosé
- ROMAN HOLIDAY

14.5

coconut infused rums, aperol, pineapple, lemon, black walnut
- ALTA ROSSA

15.5

raspberry infused lalo tequila, italicus rosolio, fresh lemon
- POMEGRANATE MULE

15

bottega bacûr gin, pomegranate, lemon, fever tree ginger beer

- SICILIAN MARGARITA

15.5

el mayor reposado, grand marnier, montenegro, fresh citrus
- DIABOLO

14.5

banhez mezcal, calabrian chili amaro, tuscan spice, lemon
- MARCO POLO

15.5

iwai japanese whisky, montenegro, honey, ginger, fresh lemon
- CACIO E PEPE DIRTY MARTINI

15.5

nikka vodka, grana padano, olive, cracked pepper
- LA DOLCE VITA

16

casamigos blanco, nonino l’aperitivo, passion fruit
- TURINO OLD FASHIONED

16

whistlepig piggyback rye, hazelnut, brown sugar, angostura

Zero Proof

- JUST PEACHY

10

white peach, raspberry, lemon, ginger beer
- OOSPRITZ

12.5

mionetto na aperitivo, crushed lemon, bubbles
- LA SPEZIA

12.5

pentire non-alcoholic, blood orange, honey, lemon, spiced salt
- PINA NO-LADA

11

coconut, pineapple, fresh lime, bubbles
- FAUX ME TWICE

12

non-alc. sauvignon blanc, strawberry, pineapple, smashed citrus
- PHONY NEGRONI

12

st. agrestis, non-alcoholic

Bubbles & Sangria glass bottle pitcher NON-ALCOHOLIC (split) 12 zonin, “cuvée zero”, veneto PROSECCO 12.5 50 bottega “vino dei poeti”, veneto SPARKLING ROSÉ 12.5 50 cleto chiarli “brut de noir”, emilia-romagna RED SANGRIA 12.5 44 brandy, blood orange, red wine, raspberry			
	Rosé Wine		
	glass	terzo	bottle
	12	16	48
	cà maiol “riviera del garda classico”, valtènesi		
White Wine			
	glass	terzo	bottle
	11	14.5	44
	12.5	16.5	50
	12	16	48
	11.5	15.5	46
	13	17	52
	11.5	15.5	46
	12	16	48
	12.5	16.5	50
	15	20	60
	12	16	48
	14	18.5	56
	16	21	64
	Red Wine		
	glass	terzo	bottle
	13	17	52
	13.5	18	54
	12.5	16.5	50
	12.5	16.5	50
	16	21	64
	13	17	52
	15	20	60
	17	22.5	68
	17.5	23	70
	12	16	48
	12	16	48
	14	18.5	56
	12	16	48
	14	18.5	56
	16.5	22	66
	17	22.5	68

Beer \$6.75–9

Local Draft

- NASHVILLE BREWING “original lager”
- YAZOO “hefeweizen”
- JACKALOPE “fennario ipa”

Local Bottles + Cans

- TAILGATE “cider”
- BLACK ABBEY “the rose belgian blonde”
- TURTLE ANARCHY “portly stout”

PERONI (draft) • MICHELOB ULTRA • ESTRELLA JALISCO • ATHLETIC “non-alcoholic golden ale”