

BUBBLES

- TERRE GAIE | MOSCATO 11 veneto, italy nv
- TERRE DI MARCA | PROSECCO 13 treviso, italy nv
- MOËT et CHANDON IMPERIAL | BRUT 25 épernay, france nv

WHITES & ROSE

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

REDS

- TRAMBUSTI ORIGO | SUPER TUSCAN 18 toscana igt 2020
- DUCAROSSO | CHIANTI DOCG 13 tuscany, italy 2016
- STEMA | PINOT NOIR 13 delle venezie, italy 2019
- ELOUAN | PINOT NOIR 14 oregon, 2018
- JUSTIN | CABERNET SAUVIGNON 20 paso robles, california 2018
- SELLA ANTICA ROSSO | BLEND 14 tuscany, italy 2021
- MASCIARELLI | MONTEPULCIANO 13 abruzzo, italy 2018
- SANTA JULIA | MALBEC 13 mendoza, argentina 2019
- HAHN | MERLOT 13 monterey valley, california 2021
- CASCINA DEL TORCC BAROLO | NEBBIOLO 22 piedmont, italy 2016
- RIPORTA | PRIMITIVO 13 puglia, italy 2020
- ORIN SWIFT ABSTRACT | GRENACHE BLEND 22 california 2019

DRAUGHTS

- PERONI | PALE LAGER 8 rome, italy
- LITTLE HARPETH “DEER CROSSING” | LAGER 9 nashville, tn
- HI-WIRE “HI-PITCH” MOSAIC | DRY HOP IPA 8 asheville, nc
- ORANGE WHEAT | PALE WHEAT 9 nashville, tn
- ACE | CIDER 9 sonoma, california

COCKTAILS

- SPICED SANGRIA 17
rum, aperol, lambrusco, orange liqueur,
ginger simple
- PEAR MARTINI 16
grey goose la poire vodka, st. germain, lime
- PINEAPPLE UPSIDE-DOWN 16
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 cherry liquor
- SMOKED OLD FASHIONED 18
traveller bourbon, angostura, house-made
smoked orange simple, luxardo cherry
- APEROL SPRITZ 15
aperol, prosecco
- CASINO 16
gin, luxardo maraschino liquor, orange
bitters, lemon, simple, luxardo cherry
- PEACH BELLINI 15
peach puree, prosecco

MOCKTAILS

- ADRIATIC SUNSET 8
lime, orange, grapefruit, cranberry
- SICILIAN SIPPER 8
pineapple, sprite, ginger simple, peach puree
- ROMAN CANDLE 8
lime, ginger beer, grenadine

CHEF MICHELLE MAZZA (OF IL MULINO, NY) & OUR EXECUTIVE CHEF, KONSTANTIN RUBIS HAVE JOINED FORCES TO BRING A UNIQUE EXPERIENCE TO NASHVILLE. DRAWING INSPIRATION FROM MAZZA’S IL MULINO NY MENU AND HIS PALETTE OF INSPIRATION, WE HAVE CREATED AN EXTRAORDINARY EXPERIENCE OF LOCAL FLAVORS, CONTEMPORARY FAVORITES AND TRIED & TRUE CLASSICS.



START

SHRIMP COCKTAIL 20

vodka cocktail sauce

OCTOPUS* 25

olive, caper, jewel box tomato, fingerling potato, lemon butter

MUSSELS* 18

garlic - white wine (or) fra diavolo, grilled bread

SALUMI & FORMAGGI 20

chef’s selection, changes daily

RICOTTA MEATBALLS 20

tomato basil sauce, ricotta

JUMBO LUMP CRAB & SPINACH 27

grilled bread, oreganata crust

CALAMARI 25

marinara, cherry pepper, smoked paprika

BURRATA & WATERMELON 27

arugula, extra virgin olive oil, fried basil, balsamic glaze

SALAD

CAESAR* 14

romaine heart, house-made dressing, crouton

PANZANELLA 17

tomato, cucumber, olive, caper, onion, garlic, artichoke, arugula

TRATTORIA 16

seasonal vegetable, mixed green

CAPRESE 22

house-made mozzarella, heirloom tomato, basil pesto, pine nuts, balsamic glaze

WATERMELON BRUSCHETTA 17

feta cheese, grilled bread

PIZZA

MARGHERITA 19

san marzano tomato sauce, house-made mozzarella, basil

BIANCA 20

roasted garlic, ricotta, feta, rosemary oil

VERDE 20

evoo, house-made mozzarella, arugula, prosciutto

MEATBALL 22

san marzano tomato sauce, ricotta, meatball

BRUSCHETTA 19

evoo. mozzarella. balsamic glaze, basil, tomato, onion

SIDE

WILD MUSHROOM RISOTTO 15

CRISPY BRUSSELS w/ BALSAMIC HONEY 17

TRUFFLE FRIES 13

GRILLED ASPARAGUS 13

FINGERLING POTATOES 10

PASTA TRIO 30

spaghettini w/ tomato basil, fettucine w/ alfredo & capellini w/ pesto cream

recommended for groups of 6 or more

PASTA

GNOCCHI BOLOGNESE 30

house-made potato gnocchi, bolognese, bechamel

GOAT CHEESE RAVIOLI 27

arugula, goat cheese, pink vodka sauce, house-made pasta

SPAGHETTINI 28

meatballs, tomato basil sauce

PESTO CAPELLINI 25

arugula pesto cream sauce, black pepper, pistachio

PORCINI RAVIOLI 60

black truffle - mushroom cream, house-made porcini pasta

FETTUCINE 26

parmigiano - reggiano cream sauce, house-made pasta

CLAM LINGUINE 26

sapelo and baby clam, white wine, garlic - butter clam sauce

LASAGNA 34

five meat tomato sauce, parmigiano - reggiano, ricotta, mozzarella

LOBSTER PAPPARDELLE 60

maine lobster, lobster cream sauce, house-made pasta

LAND & SEA

FILET MIGNON* 70

wild mushroom risotto, asparagus, garlic herb butter, chianti demi

HALF RACK of LAMB* 70

rosemary potato, dijon rub, oreganata crust, chianti demi

CHICKEN PARMIGIANA 34

marinara, meunster cheese

CHICKEN IN CROSTA 30

parmigiano - reggiano, lemon sauce

BONE-IN PORK CHOP* 48

rainbow chard, fresh peach marmalade

SHRIMP FRANCESE* 40

egg batter, white wine, lemon butter, sautéed garlic spinach

SALMON OREGANATA* 36

oreganata crust, lemon butter, julienne vegetable

FRUTTI DI MARE* 60

jumbo shrimp, octopus, clams, mussels, calamari, fra diavolo

LOBSTER RISOTTO 50

cold water lobster, parmigiano-reggiano

ADD TO ANY ENTREE OR SALAD

FILET MIGNON* 36

four ounces

SEARED SCALLOP* 15

jumbo diver scallop

JUMBO SHRIMP* 15

two grilled shrimp

GRILLED CHICKEN 10

GRILLED SALMON 15

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