

ANTIPASTI

RUSTIC GRILLED FOCACCIA ^(V, VE) extra virgin olive oil, olive-basil tapenade	8
ANTIPASTO chefs plate of italian meats & cheeses - <i>hot coppa, finocchiona salami, speck, fresh mozzarella, truffled gouda, gorgonzola, herbed hummus, grilled flatbread, accoutrements</i>	25
BEEF CARPACCIO thinly sliced filet, balsamic-arugula-caper salad, parmesan	19
CALAMARI ^(P) semolina fried, pepperoncini, marinara	17
SALENTO GARLIC SHRIMP ^(P) garlic seared shrimp, white wine-lemon butter, grape tomato, pecorino polenta	17
ARANCINI goat cheese stuffed fried risotto, honey, arrabbiata sauce	13
OCTOPUS ^(GF, P) cannellini beans, smoked tomato vinaigrette, lemon, oregano, chili	18
BRUSCHETTA ^(V) fresh mozzarella, basil pesto, arugula, aged balsamic, grape tomato concasse on focaccia	11
MEATBALLS beef & pork meatballs, marinara, pecorino polenta	16

INSALATE

CAESAR ^(P) romaine, ciabatta croutons, parmesan, caramelized lemon, rich anchovy caesar dressing	13
KALE ^(GF, V) strawberries, blueberries, goat cheese, spiced chickpeas, shaved tuscan kale, honey-lemon vinaigrette	15
MISTA ^(GF, V) arugula, kalamata olives, parmesan, dill, pickled red onions, roasted tomatoes, balsamic vinaigrette	14

CHICKEN + 7 | SHRIMP + 11 | SALMON* + 12

PIZZE *12 inch*

PIZZA OF THE DAY chef’s delicious daily special	MP
LA CARNE tomato sauce, fresh mozzarella, beef & pork meatballs, pepperoni, italian sausage	22
MARGHERITA ^(V) tomato sauce, fresh mozzarella, basil	19
BIANCO ^(V) garlic cream sauce, sweet garlic, fresh mozzarella, basil ricotta, parmesan	19

PASTA *piccola | grande*

<i>substitute gluten free fusilli + 2 small caesar, kale or mista to accompany your pasta or piatto + 8</i>	
CHEESE TORTELLINI & SHRIMP ^(P) white wine, leek, grape tomatoes, parmesan cream sauce, basil	17 25
SPAGHETTI & ROASTED CAULIFLOWER ^(V) toasted walnuts, capers, parsley, lemon zest, chili, parmesan	13 19
MUSHROOM ORECCHIETTE spinach, seasonal mushrooms, caramelized onion, truffled pecorino cream <i>add chicken + 7 or shrimp + 11</i>	14 21
GNOCCHI & SHORT RIB arugula, goat cheese, pine nuts, barolo-demi	18 27
PAPPARDELLE BOLOGNESE traditional beef & pork ragu, basil ricotta, parmesan, rosemary	15 22
SPAGHETTI & MEATBALLS marinara, fresh basil <i>add a meatball + 6</i>	14 24
RIGATONI & SAUSAGE spicy tomato cream, fennel sausage, spinach, stracciatella	17 25
STROZZAPRETI with PESTO CREAM roasted tomatoes, pecorino, shaved parmesan	14 21
PENNE & BROCCOLINI ALFREDO parmesan cream, penne, broccolini, breadcrumbs, lemon zest	14 21

*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.*

SECONDI *main course*

PISTACHIO CRUSTED SALMON* ^(P) herbed labneh, honey-lemon orzo, asparagus, charred lemon	30
SALENTO STEAK FRITES grilled NY strip, parmesan-truffle fries, salsa verde	38
CHICKEN PARMESAN spaghetti, marinara, parmesan, mozzarella	26
CAST IRON LASAGNA bolognese, ricotta, mozzarella, basil	23
CHICKEN MARSALA roasted mushroom, sweet garlic, speck, grilled asparagus, parmesan polenta, marsala wine	27
LOBSTER RAVIOLI roasted corn, spinach, paprika cream	29

CONTORNI | 8

BROCCOLINI ^(GF, V)	PARMESAN GRILLED ASPARAGUS ^(GF, V)
SAUTÉ SPINACH ^(GF, V)	PECORINO POLENTA ^(GF, V)
PARMESAN RISOTTO ^(GF, V)	



DOLCE | 10

GELATO TRIO vanilla, pistachio, chocolate
AFFOGATO vanilla gelato with espresso
TIRAMISU espresso drenched lady fingers, mascarpone mousse
BUDINO baked butterscotch custard, caramel, sea salt
OLIVE OIL CAKE honey, berries, mint

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.
GM - Andy Perry



Cocktails

SEASONAL | 14

SOUTH FOR WINTER | piggyback rye, old forester boubon, vanilla syrup, chocolate bitters, orange peel, cherry

SWEATER WEATHER | gray whale gin, blood orange syrup, egg white, lemon juice

DIAVOLA (Devil’s Margarita) | dulce vida tequila, chianti, agave, orange liqueur, lime juice

NOTORIOUS F.I.G. | diplomatico reserva rum, angostura bitters, fig syrup, lime juice

SALENTO MULE | vodka, averna, ginger beer, lime juice

THE EUBANKS | old forester bourbon, lemon juice, angostura bitters, simple, prosecco

SALENTO CLASSICS | 13

APEROL SPRITZ | aperol, prosecco, sparkling water

ITALIAN MARGARITA | dulce vida tequila, disaronno, orange liqueur, lime juice, simple

ESPRESSO MARTINI | vodka, borghetti, cold brew coffee

AMARETTO SOUR | disaronno amaretto, old forester bourbon, lime juice, egg white, simple, cherry

GRAPEFRUIT NEGRONI | dulce vida tequila, aperol, carpano antica, grapefruit syrup, orange bitters

BLACK MANHATTAN | piggyback rye, averna, angostura bitters, orange bitters, luxardo

NEGRONI CLASSICO | gray whale gin, campari, carpano antica

Beer

MORETTI lager <i>italy</i> 4.6%	6	PERONI lager <i>italy</i> 5%	6
MENABREA AMBER amber lager <i>italy</i> 4.6%	6	TAILGATE <i>Orange Wheat</i> american orange wheat <i>nashville, tn</i> 5%	6
MONDAY NIGHT BREWING <i>404</i> lager <i>atlanta, ga</i> 4.04%	7	SOUTHERN GRIST <i>Greenwood</i> porter <i>nashville, tn</i> 5.9%	7
BEARDED IRIS <i>Homestyle</i> ipa <i>nashville, tn</i> 6%	7	UNTITLED ART (non-alc) italian style pils <i>waunakee, wi</i> 0%	6
YAZOO <i>Hefeweizen</i> <i>nashville, tn</i> 5%	6		

WINE

VARIETAL | WINERY | region6 oz. | 9 oz. | BTL

SPARKLING / ROSÉ

PROSECCO LAMBERTI veneto, it	10 15 38
ROSÉ MOLINO A VENTO sicily, it	10 15 38
SPARKLING ROSÉ CAPOSALDO friuli-venezia, it	9 13 34

WHITE

PINOT GRIGIO BOLLINI <i>trentino, it</i>	9.5 14 36
CHARDONNAY IMPERO <i>abruzzo, it</i>	12 18 46
ASSYRTIKO SKOURAS <i>peloponnese, gr</i>	13 19 50
GAVI BATASIOLO <i>piedmont, it</i>	13 19 50
VERMENTINO OLIANAS <i>sardinia, it</i>	10 15 38
SAUVIGNON BLANC KALI <i>veneto, it</i>	12 18 46
PECORINO SIMONE CAPECCI <i>marche, it</i>	12 18 46

RED

CHIANTI CASTELLO DEL TREBBIO <i>tuscany, it</i>	10 15 38
PRIMITIVO SAN MARZANO “IL PUMO” <i>salento, it</i>	11 16 40
SYRAH CIVIAS “ACANTEO” <i>sicily, it</i>	12 18 46
PINOT NOIR GAIERHOF <i>trentino, it</i>	14 21 54
NEBBIOLO D’ ALBA CASCINA DEL TORCC <i>piedmont, it</i>	14 21 54
MONTEPULCIANO PIETRAME <i>abruzzo, it</i>	10 15 38
SANGIOVESE/MERLOT LUNGAROTTI “CADETTO ROSSO” <i>umbria, it</i>	11 16 40
CABERNET/MERLOT CERALTI “SCIRE” <i>bolgheri, it</i>	16 23 62

PORT | 2 oz.

CROFT 10 YR. TAWNY <i>duoro valley, pt</i>	10
TAYLOR FLADGATE VINTAGE RUBY (LBV) <i>duoro valley, pt</i>	10
GRAHAM’S 20 YR. TAWNY <i>duoro valley, pt</i>	17

Mocktails / Water

BASIL, MY HEART lime, basil, grapefruit	8
ORANGE MOON lemon, blood orange, soda water	8
PASSIONFRUIT KISSES passionfruit, cranberry, lime, soda	8
SAN PELLEGRINO ^(L) sparkling natural mineral water	7
PANNA ^(L) natural spring water	7



Digestivo / Amari / Cordials

CARAVELLA LIMONCELLO lemon liqueur	10	BRAULIO AMARO ALPINO bittersweet	11
DISARONNO AMARETTO bittersweet	10	CAMPARI bittersweet	10
FRANGELICO hazelnut liqueur	11	FERNET-BRANCA bitter & medicinal	10
AVERNA AMARO SICILIA sweet	10	FERNET ANTICO NOVEIS bitter & medicinal	10
AMARO MONTENEGRO sweet	9	FACCIA BRUTTO APERITIVO bittersweet	12
AMARO NONINO bittersweet	10	CYNAR AMARO bitter	10
AMANTE 1530 bittersweet	10	SARPA DI POLI GRAPPA fortified wine	10
FACCIA BRUTTO AMARO bittersweet	12	LAZZARONI SAMBUCA licorice liqueur	11
APEROL bittersweet	9	St. GEORGE ABSINTHE VERTE	12
CHARTREUSE GREEN	16	CHARTREUSE YELLOW	16