

## ANTIPASTI

WARM HOUSE-MADE FOCACCIA <sup>(V)</sup> greek olive tapenade	8
ANTIPASTO chefs plate of italian meats & cheeses - hot coppa, finocchiona salami, speck, burrata, truffled gouda, gorgonzola, herbed hummus, grilled flatbread, accoutrements	25
SHAVED SMOKED HAM <sup>(GF)</sup> straciatella, luxardo, pistachio, toasted black pepper, lemon, chives	17
FRIED CALAMARI lemon, semolina crust, parsley, peperoncini aioli	17
GARLIC SHRIMP <sup>(GF)</sup> 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 <sup>(GF)</sup> 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

CAESAR chopped romaine, garlic croutons, parmesan, creamy anchovy dressing	13
SPANAKOPITA SALAD <sup>(GF)</sup> kale, spinach, fresh herbs, feta, red onion dressing, crispy phyllo	15
MISTA <sup>(GF)</sup> arugula, olives, parmesan, dill, pickled red onions, roasted tomatoes, chickpeas, balsamic vinaigrette	14

CHICKEN + 7 | SHRIMP + 9 | SALMON\* + 14

## PIZZE <sup>12 inch</sup>

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
PIZZA BIANCO mozzarella, calabrian chilies, oregano, smoked ham, arugula, parmesan, olive oil	21
PIZZA IL GRIKO tomato sauce, red onion, cracked olives, peppers, feta, mozzarella, parmesan, oregano	20

## PASTA

*choice of salad to accompany your pasta + 8*

CHEESE TORTELLINI white wine, leek, grape tomatoes, parmesan cream sauce, basil	19
BAKED STROZZAPRETI basil pesto, parmesan cream, pancetta, cherry tomato, pine nuts	19
TONNARELLI FRA DIAVOLO squid ink pasta, shrimp, calamari, tomato, fried garlic, calabrian chilies, parsley	29
GNOCCHI AL SUGO ricotta gnocchi, braised chicken, mushrooms, english peas, arugula, lemon	25
ORECCHIETTE & SAUSAGE spicy tomato cream, fennel sausage, spinach, straciatella	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

substitute gluten free fusilli + 2

GF - gluten free | V - vegan

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## SECONDI <sup>main course</sup>

*choice of salad to accompany your main course + 8*

CHICKEN PARMESAN spaghetti, marinara, mozzarella, parmesan	26
GRILLED SALMON roasted tomato and peppers, grilled asparagus, fregola, olive tapenade, herbed yogurt, crispy garbanzo	30
PORK LOIN SCALLOPINI <sup>(GF)</sup> lemon, parsley, capers, grilled asparagus, cheesy polenta	29
STEAK FRITTE <sup>(GF)</sup> prime ny strip, truffle fries, salsa verde	38

## CONTORNI | 8

BROCCOLINI <sup>(GF, V)</sup>	PARMESAN GRILLED ASPARAGUS <sup>(GF)</sup>
SAUTÉ SPINACH <sup>(GF, V)</sup>	PARMESAN TRUFFLE FRIES <sup>(GF)</sup>

## DOLCE | 10

GELATO TRIO <sup>(GF)</sup>   vanilla, pistachio, chocolate
AFFOGATO <sup>(GF)</sup>   vanilla gelato with espresso
TIRAMISU   espresso drenched lady fingers, mascarpone mousse
BUDINO <sup>(GF)</sup>   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.*

*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.*

**SALENTO**  
ITALIA™

## COCKTAILS

### SEASONAL | 14

FORBIDDEN SOUR | old forester bourbon, pomegranate liqueur, lemon, simple

WATER LILY | gray whale gin, crème de violette, bauchant orange liqueur, lemon

VANILLA SKY | kástra elión vodka, vanilla, grapefruit, lemon

THE NEW BLACK | dulce vita tequila, averna, lime, basil

JUNGLE BIRD | diplomatico reserva rum, campari, pineapple, lime, demerara

SALENTO STANDARD | piggyback rye, old forester bourbon, luxardo, amaro nonino, angostura

### SALENTO CLASSICS | 13

APEROL SPRITZ | aperol, prosecco, sparkling water

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

ESPRESSO MARTINI | vodka, borghetti, cold brew coffee

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

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

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

NEGRONI CLASSICO | gray whale gin, campari, carpano antica

## BEER

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

## WINE *light to bold*

VARIETAL | WINERY | region 6 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 | trentino, it 9.5 | 14 | 36

GAVI | BATASIOLO | piedmont, it 13 | 19 | 50

SAUVIGNON BLANC | KALI | veneto, it 12 | 18 | 46

VERMENTINO | OLIANAS | sardinia, it 10 | 15 | 38

ASSYRTIKO | SKOURAS | peloponnese, gr 13 | 19 | 50

PECORINO | SIMONE CAPECCI | marche, it 12 | 18 | 46

CHARDONNAY | IMPERO | abruzzo, it 12 | 18 | 46

PINOT BIANCO | J. HOFSTATTER "BARTHENAU"  
alto adige, it 76

TREBBIANNO | PETROLO "BOGGINA B" | toscano, it 115

### RED

PINOT NOIR | GAIERHOF | trentino, it 14 | 21 | 54

CHIANTI | CASTELLO DEL TREBBIO | tuscan, it 10 | 15 | 38

SANGIOVESE/MERLOT | LUNGAROTTI "CADETTO  
ROSSO" | umbria, it 11 | 16 | 40

MONTEPULCIANO | PIETRAME | abruzzo, it 10 | 15 | 38

NEBBIOLO D' ALBA | CASCINA DEL TORCC  
piedmont, it 14 | 21 | 54

SYRAH | CIVIAS "ACANTEO" | sicily, it 12 | 18 | 46

PRIMITIVO | VARVAGLIONE "12 E MEZZO" | salento, it 13 | 19 | 50

CABERNET/MERLOT | CERALT "SCIRE" | bolgheri, it 16 | 23 | 62

CABERNET SAUVIGNON | LE REGOSE | valpolicella, it 105

NEBBIOLO | CASCINA DEL TORCC "BAROLO" | piedmont, it 108

CARIGNANO | AGRIPUNICA "MONTESSU" | sardinia, it 124

## PORT | 2 oz.

CROFT | 10 YR. TAWNY | duoro valley, pt 10

TAYLOR FLADGATE | VINTAGE RUBY (LBV) | duoro valley, pt 10

GRAHAM'S | 20 YR. TAWNY | duoro valley, pt 17

## MOCKTAILS / WATER

SWEET ESCAPE | grapefruit & vanilla syrup, orange & lemon juice, club soda 8

ORANGE MOON | blood orange syrup, orange & lemon juice, club soda 8

PASSIONFRUIT KISSES | passionfruit syrup, cranberry & lemon juice, club soda 8

SAN PELLEGRINO<sup>(L)</sup> | sparkling natural mineral water 7

PANNA<sup>(L)</sup> | natural spring water 7

**SALENTO**  
ITALIA™

## HAPPY HOUR

MONDAY: 3 PM - 9 PM • TUESDAY-SUNDAY: 3 PM - 5:30 PM

### FOR THE TABLE

PIZZA OF THE DAY | MP MARGHERITA PIZZA | 12

### CLASSIC COCKTAILS | 8

APEROL SPRITZ GRAPEFRUIT NEGRONI

ITALIAN MARGARITA BLACK MANHATTAN

FORBIDDEN SOUR NEGRONI CLASSICO

### BEER | 4

MORETTI

PERONI

MENABREA AMBER

### WINE | 7 | 11 | 27

SPARKLING ROSÉ | CAPOSALDO

PINOT GRIGIO | BOLLINI

CHIANTI | CASTELLO DEL TREBBIO