

Soprana

FIRST IMPRESSIONS	BURRATA CHEESE	18	SUNBURST FARM SMOKED TROUT DIP	15
	<i>Seasonal Preparation, Please Ask Your Server</i>		<i>Fried Capers, Pickled Shallot, Trout Roe</i>	
	CHARRED BRUSSEL SPROUTS	14	WHITE BEAN DIP	10
	<i>Crispy Shallot, Roasted Garlic Cloves, Spicy Nduja, Charred Lemon</i>		<i>Olive Oil, Crispy Kale, Garlic Herb Flat Bread</i>	
	MARINATED OLIVES	9	OVEN ROASTED CHICKEN WINGS	16
	<i>Citrus, Herbs, Aleppo, Calabrian Chili</i>		<i>SpiceWalla Amore Italian Dry Rub, Garlic Butter, Charred Lemon</i>	
			MEATBALLS	13
			<i>Locally Raised Beef & Pork Meatballs, Crushed Tomato, Herbs, Parmesan, House Focaccia</i>	

Leaves

CHOPPED KALE SALAD - 15

Tuscan Kale, Chop Shop Salami, Preserved Lemon, Calabrian Chili, Castelvatrana Olives, Roasted Garlic Vinaigrette, Pangrattato

CAESAR SALAD - 12

Baby Gem Lettuce, Pecorino Romano, Garlic Herb Croutons

MIXED GREEN SALAD - 9

Tuscan Lettuce Blend, Shaved Farmers Market Vegetables, White Balsamic Vinaigrette

ARUGULA SALAD - 13

Rosemary Red Pepper Pistachios, Verjus Golden Raisins, Gorgonzola Dolce, Herb Vinaigrette



Red

MARGHERITA	17
<i>Fresh Mozzarella, Tomato Sauce, Basil, Olive Oil</i>	
THE ASHEVILLE	20
<i>N.C. Pepperoni, Fresh Mozzarella, Asheville Bee Charmer Smokin' Hot Honey, Tomato Sauce</i>	
MEATBALL & RICOTTA	22
<i>Locally Raised Beef & Pork Meatballs, Ricotta, Fresh Mozzarella, Pecorino, Tomato Sauce, Herbs</i>	
CHOP SHOP	24
<i>Italian Sausage, Calabrese & Finocchiona Salami, Fresh Mozzarella, Castelvetrano Olives, Pickled Fresno Chilies, Tomato Sauce, Herbs</i>	
HOMEMADE BUTTERMILK RANCH	1.5
HOMEMADE SMOKEY BLUE CHEESE DRESSING	1.5
ADD CAROLINA TRUFFIERES FRESH TRUFFLE	14

White

ARTICHOKE	20
<i>Basil Pesto, Artichokes, Fresh Mozzarella, Feta Cheese, Herb Roasted Tomatoes, Arugula</i>	
TARTUFO	22
<i>Black Trumpet Farm Mushrooms, Fresh Mozzarella, Fontina, Herbs, Bechamel, Truffle Oil</i>	
BIANCO	18
<i>Ricotta, Fresh Mozzarella, Pecorino Romano, Garlic Confit, Bechamel, Herbs, Basil Oil</i>	
SPICY ITALIAN	23
<i>House Italian Sausage, Calabrian Soppresata, Pesto Mushrooms, Garlic Confit, Onions, Calabrian Chili</i>	
FIG & PROSCIUTTO	22
<i>Prosciutto di Parma, Fig - Balsamic Reduction, Red Onions, Chevre, Fresh Mozzarella, Arugula, Extra Virgin Olive Oil</i>	

AFTER PIZZA



RICOTTA CHEESECAKE

Lemon Curd, Thyme Macerated Blueberries
11

FLOURLESS CHOCOLATE TORTE

Aleppo Nutella, Candied Hazelnuts, Hazelnut Crumb
13

AFFOGATO

Espresso, Vanilla Gelato, Salted Caramel, Amaretti Cookie
11

DAILY GELATO SELECTION

Ask Your Server for Today's Flavors
8

Entrees

RICOTTA STUFFED RIGATONI

Homemade Sausage, Vodka Sauce, Pecorino, Calabrian Chili, Herbs
27

JOYCE FARM HALF ROASTED CHICKEN

Duck Fat Fingerlings, Charred Broccolini, Italian Salsa Verde, Herb Jus
35

BRAISED LAMB SHANK

White Bean Ragout, San Marzano Tomatoes, Black Trumpet Farm Mushrooms
45

20% Gratuity is automatically added for parties of 6 or more

*We are able to split checks up to 6 ways
Any unclosed checks accrue a 20% gratuity*

PIZZA