

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

Fresh Mozzarella, Tomato Sauce, Basil, Olive Oil

THE ASHEVILLE 20

*N.C. Pepperoni, Fresh Mozzarella, Asheville Bee
Charmer Smokin' Hot Honey, Tomato Sauce*

MEATBALL & RICOTTA 22

*Locally Raised Beef & Pork Meatballs, Ricotta, Fresh
Mozzarella, Pecorino, Tomato Sauce, Herbs*

CHOP SHOP 24

*Italian Sausage, Calabrese & Finocchiona Salami,
Fresh Mozzarella, Castelvetrano Olives, Pickled
Fresno Chilies, Tomato Sauce, Herbs*

HOMEMADE BUTTERMILK RANCH 1.5

HOMEMADE SMOKEY BLUE CHEESE DRESSING 1.5

White

ARTICHOKE 20

*Basil Pesto, Artichokes, Fresh Mozzarella,
Feta Cheese, Herb Roasted Tomatoes, Arugula*

TARTUFO 22

*Black Trumpet Farm Mushrooms, Fresh Mozzarella,
Fontina, Herbs, Bechamel, Truffle Oil*

ADD CAROLINA TRUFFIERES FRESH TRUFFLE 12

BIANCO 18

*Ricotta, Fresh Mozzarella, Pecorino Romano, Garlic
Confit, Bechamel, Herbs, Basil Oil*

SPICY ITALIAN 23

*House Italian Sausage, Calabrian Soppresata, Pesto
Mushrooms, Garlic Confit, Onions, Calabrian Chili*

FIG & PROSCIUTTO 22

*Prosciutto di Parma, Fig - Balsamic Reduction,
Red Onions, Chevre, Fresh Mozzarella, Arugula,
Extra Virgin Olive Oil*



RICOTTA CHEESECAKE

*Lemon Curd, Thyme Macerated
Blueberries*

11

FLOURLESS CHOCOLATE TORTE

*Aleppo Nutella, Candied Hazelnuts,
Hazelnut Crumb*

13

AFFOGATO

*Dark Roasted Espresso, Vanilla Gelato,
Salted Caramel, Amaretti Cookie,
Chocolate Covered Espresso Beans*

11

DAILY GELATO SELECTION

Ask Your Server for Today's Flavors

8

Take Home

SPICEWALLA RED PEPPER FLAKES

6.5

SPICEWALLA AMORE SEASONING

12

AVL BEE CHARMER SMOKIN' HOT HONEY

8

*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