

LUNCH

Soprana

Leaves & Ladles



FIRE ROASTED RED PEPPER & TOMATO BISQUE - 8
Fresh Basil

KALE CAESAR SALAD - 12
Kale, Caesar Dressing, Pecorino Romano, Herbed Focaccia Croutons

MIXED GREEN SALAD - 8
Tuscan Lettuce Blend, Shaved Seasonal Vegetables, Olives, White Balsamic Vinaigrette

ARUGULA CITRUS SALAD - 13
Grapefruit, Orange, Radish, Red Onion, Cucumber, Radicchio, Honey Basil Vinaigrette

Pizza

RED

MARGHERITA 17
Fresh Mozzarella, Tomato Sauce, Basil, Olive Oil

THE ASHEVILLE PIZZA 20
Chop Shop Butchery Pepperoni, Fresh Mozzarella, Asheville Bee Charmer Smoken' Hot Honey, Tomato Sauce

THE BURRATA PIZZA 22
Stracciatella, Aged Balsamic, Extra Virgin Olive Oil, Tomato Sauce, Basil, Heirloom Tomatoes

CHOP SHOP 24
Italian Sausage, Soppressata & Genoa Salami, Fresh Mozzarella, Castelvetrano Olives, Pickled Fresno Chilies, Tomato Sauce, Fresh Herbs

WHITE

ARTICHOKE 20
Basil Pesto, Artichokes, Fresh Mozzarella, Feta Cheese, Heirloom Tomato, Arugula

TARTUFO 20
Herb Roasted Mushrooms, Fresh Mozzarella, Fontina, Truffle Oil, Roasted Garlic Bechamel

WHITE PIE 18
Ricotta, Fresh Mozzarella, Pecorino Romano, Roasted Garlic Bechamel, Basil Oil

FIG & PROSCIUTTO 22
Prosciutto di Parma, Fig - Balsamic Jam, Red Onions, Chevre, Fresh Mozzarella, Arugula, Extra Virgin Olive Oil

AFTER PIZZA

HAZELNUT PANNA COTTA - 9
Strawberry-Basil Compote, Candied Hazelnut Tuille

TIRAMISU ICE CREAM SANDWICH - 12
Espresso Chocolate Cookie, Vanilla Gelato, Whipped Mascarpone, Chocolate Ganache Dipped Lady Finger, Kahlua Espresso Chocolate Sauce

OLIVE OIL CAKE - 9
Lemon Curd, Raspberry, Dried Lemon