

LUNCH

Soprana

First Impressions



MARINATED OLIVES - 9

Citrus, Herbs, Aleppo, Calabrian Chili

SUNBURST FARM TROUT DIP- 15

Fried Capers, Pickled Shallot, Trout Roe

WHITE BEAN DIP- 10

Olive Oil, Crispy Kale, Garlic Herb Flat Bread

OVEN ROASTED CHICKEN WINGS- 15

Spicewalla Aore Italian Dry Rub, Garlic Butter, Charred Lemon

MIXED GREEN SALAD - 9

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

CAESAR SALAD - 12

Baby Gem Lettuce, Pecorino Romano, Garlic Herb Croutons

CHOPPED KALE SALAD - 15

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

Pizza

RED

MARGHERITA

Fresh Mozzarella, Tomato Sauce, Basil, Olive Oil

THE ASHEVILLE

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

MEATBALL & RICOTTA

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

CHOP SHOP

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

HOMEMADE BUTTERMILK RANCH

1.5

HOMEMADE SMOKEY BLUE CHEESE DRESSING

1.5

WHITE

ARTICHOKE

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

TARTUFO

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

ADD CAROLINA TRUFFIERES FRESH TRUFFLE

BIANCO

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

SPICY ITALIAN

House Italian Sausage, Calabrian Soppressata, Pesto Mushrooms, Garlic Confit, Onions, Calabrian Chili

FIG & PROSCIUTTO

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

AFTER PIZZA

RICOTTA CHEESECAKE - 11

Lemon Curd, Thyme Macerated Blueberries

FLOURLESS CHOCOLATE TORTE - 13

Aleppo Nutella, Candied Hazelnuts, Hazelnut Crumb

DAILY GELATO SELECTION- 8

Ask Your Server for Today's Flavors