

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

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, Parmesan, Roasted Garlic Vinaigrette, Pangrattato

Pizza

RED

MARGHERITA

17

Fresh Mozzarella, Tomato Sauce, Basil, Olive Oil

THE ASHEVILLE

20

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

MEATBALL & RICOTTA

22

Hickory Nut Gap Farm Pork & Beef Meatballs, Ricotta, Fresh Mozzarella, Pecorino, Tomato Sauce, Fresh Herbs

CHOP SHOP

24

Italian Sausage, Calabrese & Finocchiona 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

Local Mushrooms, Fresh Mozzarella, Fontina Garlic Confit, Herbs, Bechamel, Truffle Oil

BIANCO

18

Ricotta, Fresh Mozzarella, Pecorino Romano, Roasted Garlic Bechamel, 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 Jam, 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