



NASHVILLE | BRENTWOOD

STARTERS

CHEESE FRITTERS

blended cheeses, marinara, honey mustard
Small 5.5 | Full 10

OVEN-ROASTED ARTICHOKE CHEESE DIP

artichokes, tomatoes, scallions, Swiss and Parmesan 10

CALAMARI FRITTI

creamy caper pesto sauce, marinara Small 7 | Full 11

SHRIMP BISQUE *or* SOUP OF THE DAY

Cup 4 | Bowl 6.5

BRUSCHETTA AMERIGO

grilled focaccia, mozzarella, balsamic-roasted grape tomatoes, kalamata olives, garlic, basil 10.5

TUSCAN CRAB CAKES

jumbo lump crab, greens, white bean salsa, lemon basil butter sauce Small 7 | Full 13

PRINCE EDWARD ISLAND MUSSELS*

garlic wine broth, diced tomatoes, capers, grilled focaccia 13.5

SALADS

ADD TO ANY SALAD Chicken 5 | Salmon* 6 | Shrimp 6

HOUSEMADE DRESSINGS Balsamic Vinaigrette, Dijon Honey Mustard, Parmesan-Peppercorn, Gorgonzola Vinaigrette, Green Goddess, Caesar

CAESAR

Parmesan, croutons, housemade caesar dressing 7

ARUGULA & FLAME-GRILLED APPLE

roasted walnuts, Gorgonzola cheese, Gorgonzola vinaigrette 8.5

TOMATO & MOZZARELLA

grape tomatoes, mozzarella, pickled red onions, croutons, green goddess dressing 8.5

INSALATA NONA

roasted red peppers, grape tomatoes, kalamata olives, red onions, grilled asparagus, balsamic vinaigrette 8.5

MEDITERRANEAN

bowtie pasta, sun-dried tomatoes, kalamata olives, roasted red peppers, walnuts, Parmesan, focaccia crisps, balsamic vinaigrette and red chili sauce over greens 9 | with roasted chicken 11.5

GOAT CHEESE & WALNUT

grape tomatoes, red onions, roasted red peppers, goat cheese, roasted walnuts, balsamic vinaigrette 8.5

PORTOBELLO MUSHROOM

marinated and flame-grilled portobello mushroom, roasted beets and walnuts, Noble Springs goat cheese, balsamic vinaigrette 12.5

PASTAS

ADD Soup, Caesar or Spring Mix salad to any pasta for 4

ADD TO ANY PASTA Chicken 5 | Crab 5 | Salmon* 6 | Shrimp 6

SPAGHETTI

tomato sauce, jumbo meatball 11.5

FIVE-LAYER LASAGNA

spicy Italian sausage ragu, Parmesan, tomato and cream sauces 12

CANNELLONI AL FORNO

egg pasta stuffed with roasted chicken, spinach, ricotta cheese, fresh herbs and Parmesan; topped with mozzarella, tomato and cream sauces 14.5

FETTUCCINE IMPERIAL

grilled chicken, pancetta, mushrooms, Parmesan cream sauce 13.5

PASTA POMODORO

spaghetti pasta, balsamic-roasted grape tomatoes, onions, capers, garlic, fresh herbs, olive oil-marinara sauce 10

WILD MUSHROOM RAVIOLI

fresh spinach, chili flakes, Parmesan, pancetta mushroom cream sauce 14

NOBLE SPRINGS MAC & CHEESE

pimento goat cheese, crispy country ham, smoked jalapeño, mozzarella, crunchy panko topping 14

PASTA CARBONARA*

spaghetti pasta, sautéed pancetta, onions, egg-yolk Parmesan cream sauce 13

LEO'S PASTA

spaghetti pasta, pancetta, red onions, roasted red peppers, fresh herbs, chili flakes, white wine marinara sauce 10

GEMELLI & SAUSAGE

spicy ground sausage, peppers, onions, Asiago cheese, vodka tomato cream reduction 14

SHRIMP SCAMPI

angel hair, scallions, tomatoes, white wine garlic butter 17

PASTA BOLOGNESE

spaghetti pasta, Parmesan, basil, cream, meat sauce 12

SMOKED CHICKEN RAVIOLI

diced tomatoes, scallions, flash-fried artichoke, Parmesan cream sauce 14

THREE-CHEESE TORTELLINI

jumbo lump crab, garlic, onions, fresh spinach, spiced Parmesan cream sauce 16

ENTRÉES

ADD Soup, Caesar or Spring Mix salad to any entrée for 4

CHICKEN MARGARITE

grilled chicken, angel hair, mozzarella, basil; choice of tomato, scallion cream or tomato-basil cream sauce 13

CHICKEN TUSCANY

breaded and sautéed chicken breast, fettuccine, herbs, tomatoes, scallions, mushrooms, red wine gravy 15

MARSALA

sautéed chicken breasts or veal, fettuccine, mushrooms, artichokes, Marsala wine sauce Chicken 17.5 | Veal 19.5

PARMESAN

breaded and sautéed eggplant, chicken or veal, fettuccine, mozzarella, Parmesan, tomato sauce Eggplant 14 | Chicken 16 | Veal 18

PICCATA

sautéed chicken breasts or veal, angel hair, mushrooms, capers, jumbo lump crab, white wine lemon butter sauce Chicken 17.5 | Veal 19.5

CHICKEN ACUTO

grilled chicken breasts, black bean salsa, grilled artichokes, green beans, spicy olive oil with lemon, cilantro and herbs 16

PRIME SIRLOIN*

grilled 8oz center-cut sirloin, Asiago cheese & leek smashed potatoes, green beans, brandy-peppercorn sauce 21

TUSCAN RIBEYE*

14oz choice, aged ribeye, Italian herbs, asparagus, Asiago cheese & leek smashed potatoes, garlic brown butter sauce 29

GORGONZOLA FILET*

8oz center-cut filet, Gorgonzola rosemary butter, fettuccine alfredo, green beans 34

CEDAR-ROASTED PORK CHOP

cedar wood-roasted, pineapple glaze, Asiago cheese & leek smashed potatoes, vegetable medley 22

SCALLOPS VENETO*

blackened jumbo scallops, white bean and arugula succotash, pancetta, basil walnut pesto 27

FLAME-GRILLED SALMON FILET*

sun-dried tomato herb butter, black bean salsa, green beans Petite 16 | Regular 21

CEDAR-ROASTED FISH OF THE DAY*

today's selection, Asiago cheese & leek smashed potatoes, vegetable medley *as quoted*

VEAL SALTIMBOCCA

veal stuffed with mozzarella and sage, wrapped with prosciutto & pan-sautéed over Parmesan polenta and spinach, red wine tomato gravy 24

PIZZA

MARGHERITA tomato, basil, mozzarella 10

PEPPERONI roasted red peppers, mushrooms 10.5

SAUSAGE pickled red onions, smoked mozzarella 12

QUATTRO FORMAGGI Bonnie Blue feta, Asiago, Parmesan, mozzarella, basil walnut pesto sour cream 12

CHICKEN PESTO artichokes, roasted garlic, mozzarella 12

LA CARNE sausage, salami, pepperoni, smoked mozzarella 12

FIG & PROSCIUTTO black mission figs, caramelized onions, Bonnie Blue feta, mozzarella, arugula salad, balsamic reduction 13

KIDS

Includes milk, soda or tea 5 | Available for kids 12 and under

SPAGHETTI

CHICKEN STRIPS AND FRIES

FETTUCCHINE ALFREDO

CHEESE PIZZA

PEPPERONI PIZZA

DESSERT

TIRAMISU

vanilla cream, Kahlúa chocolate sauce 7

PECAN BUTTER CRUNCH CAKE

vanilla ice cream, Granny Smith apple cinnamon glaze 7

CHOCOLATE PECAN FUDGE BROWNIE

vanilla ice cream, Kahlúa chocolate sauce 7

PEANUT BUTTER BLONDIE

(gluten-free) rocky road ganache, vanilla ice cream 7

GELATO OR SORBET OF THE DAY

from Bravo Gelato 5

MOMMA NIK'S VANILLA CHEESECAKE

seasonal toppings 7

* These items are cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

LUNCH

available daily 11am - 4pm

SANDWICHES

served with your choice of fries, soup, Caesar or Spring Mix salad

SMOKED TURKEY PANINI

smoked turkey, bacon, caramelized onions, Fontina cheese, roasted coriander aioli 9

TOMATO AND MOZZARELLA WRAP

flatbread, grape tomatoes, mozzarella, greens, pickled red onions, green goddess dressing 8

GRILLED CHICKEN WRAP

flatbread, grilled chicken, Bonnie Blue feta, roasted red peppers, kalamata olives, greens, balsamic vinaigrette, Parmesan-Peppercorn dipping sauce 9

DAILY SPECIALS

MONDAY: CHICKEN COURTBOUILLON

grilled chicken breast, angel hair, mozzarella, spicy creole tomato sauce, vegetable medley 9

TUESDAY: ROASTED CHICKEN & VEGETABLE "LASAGNA"

pasta sheets stuffed with grilled chicken, vegetables, spinach, and ricotta cheese; topped with melted mozzarella and cream sauce 9

WEDNESDAY: HOT CHICKEN PASTA ALFREDO

fiery chicken tenders, scallions, fettuccine Alfredo 9

THURSDAY: PORCHETTA

roasted sausage and rosemary-stuffed pork loin wrapped in bacon, Asiago cheese & leek smashed potatoes, green beans, brandy-peppercorn sauce 9

FRIDAY: FARMSTEAD CHICKEN

grilled chicken breast, angel hair, mozzarella, vegetable and pancetta cream sauce, vegetable medley 9

COMBINATIONS

SOUP AND SALAD

Shrimp Bisque or soup of the day | Caesar or Spring Mix salad 8.5

HALF PIZZA AND SALAD

Quattro Formaggi, Pepperoni or Chicken Pesto pizza | Caesar or Spring Mix salad 9.5

PASTA AND SALAD

half portion of Spaghetti & Meatball, Fettuccine Imperial or Pasta Pomodoro | Caesar or Spring Mix salad 9.5

ENTRÉES

CANNELLONI AL FORNO

egg pasta stuffed with roasted chicken, spinach, ricotta cheese, fresh herbs and Parmesan; topped with mozzarella, tomato and cream sauces 10

CHICKEN ACUTO

grilled chicken breast, black bean salsa, grilled artichokes, green beans, spicy olive oil with lemon, cilantro and herbs 11

VEAL PICCATA

sautéed veal, angel hair, mushrooms, capers, jumbo lump crab, white wine lemon butter sauce 14.5

CHICKEN MARSALA

sautéed chicken breast, fettuccine, mushrooms, artichokes, Marsala wine sauce 12

FLAME-GRILLED SALMON FILET*

sun-dried tomato herb butter, black bean salsa, green beans 12.5

CEDAR-ROASTED FISH*

today's selection, Asiago cheese & leek smashed potatoes, vegetable medley *as quoted*

GLUTEN-SENSITIVE

The following menu items can be modified to accommodate a gluten-sensitive diet. Please inform your server when ordering gluten-sensitive items.

ADD TO ANY DISH

Chicken 5 | Salmon* 6

Substitute any pizza with gluten-free crust for 3

STARTERS

CAESAR SALAD 7

GOAT CHEESE & WALNUT SALAD 8.5

ARUGULA AND FLAME-GRILLED APPLE SALAD 8.5

INSALATA NONA 8.5

PEI MUSSELS* 13.5

ENTRÉES

All pastas are prepared with gluten-free spaghetti

PASTA POMODORO 13

LEO'S PASTA 13

PASTA IMPERIAL 16.5

PASTA CARBONARA* 16

CHICKEN ACUTO with Asiago cheese & leek smashed potatoes 16

CHICKEN VESUVIO 16

PRIME SIRLOIN* 21

TUSCAN RIBEYE* 29

SCALLOPS VENETO* with Parmesan polenta 27

CEDAR-ROASTED FISH* *as quoted*

CEDAR-ROASTED PORK CHOP 22

DESSERT

PEANUT BUTTER BLONDIE rocky road ganache, vanilla ice cream 7