



ANTIPASTI

starters

MERCATO *market greens, burrata, honeycomb, mushrooms, hazelnuts* 18

STRACCIATELLA *strawberry, almond, mint, olive oil crackers* 24

POLPO *charred octopus, saba, kohlrabi, preserved peppers* 28

TONNO TONNATO *tuna*, white asparagus, nasturtium* 33

CAVIAR SERVICE *Oscietra Royal Calvisius Caviar*, prosciutto di Parma, burrata, gnocco fritto* 230

PASTA

GNOCCHI *black summer truffle, ricotta, Parmigiano Reggiano* 50

RISOTTO AL BACCALÀ *salted cod, Meyer lemon, chives* 28

CACIO E PEPE *mafalde, pecorino Romano, black pepper* 21

BUCATINI ALL'AMATRICIANA *tomato, pecorino Romano, guanciale, basil* 30

PAPPARDELLE *white Bolognese, Parmigiano Reggiano* 31

SPINACH AND RICOTTA TORTELLI *brown butter, sage, Parmigiano Reggiano* 32

SPAGHETTI ALLA CHITARRA *squid ink pasta, octopus, tomato, basil* 34

SECONDI

entrees

SALT-BAKED CELERIAC *fennel, apple, miso* 26

SEA BASS* *morels, spring peas* 46

LAMB* *wild mushrooms, parsley, ricotta scorza nera* 38

STRIP STEAK *14-ounce strip steak*, whipped potatoes, black truffle-mushroom conserva* 58

BISTECCA FIORENTINA *55-day dry aged 36-oz Kansas City strip steak*, whipped potatoes, black truffle-mushroom conserva* 160

COTOLETTA ALLA MILANESE *breaded veal chop*, lemon, arugula* 65

WHOLE ROASTED FISH *Dover sole*, dill, Meyer lemon, caper berry* MP

FOCACCIA

Our famous sourdough focaccia with seasonal accompaniments

... with rosemary-garlic rolls 10

... with whipped ricotta, fermented garlic honey 15

... with warm 'nduja 22

STUZZI

snacks

FRIED OLIVES *Castelvetrano olives, gorgonzola dolce, controne* 15

PIZZA ROMANA *San Marzano tomatoes, basil, mozzarella* 18

CHARCUTERIE *Chef's selection of Italian cured meats and cheese* 33

CONTORNI

sides

ROASTED TURNIP *spring herbs, Parmigiano Reggiano* 12

FARMER DAVE POTATOES *Calabrian chili crisp* 12

LOCAL ASPARAGUS *beurre blanc* 17

Chef Tony Mantuano
Head Sous Chef Selim Ulker
Sous Chef Suleyman Kinac

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We are pleased to provide guidance on a variety of dietary and wellness options available.

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

COCKTAILS

THE MANTUANO *tequila, Lillet Blanc, Aperol, prosecco* 17

THE DOOR SWINGS BOTH WAYS *pepper-infused Casamigos tequila, pamplemousse, peach, grapefruit* 18

DOLCE VITA *La Luna mezcal, Bacardí mango chile rum, banana, pineapple, lemon* 18

DIVINA COMMEDIA *Brugal 1888 Doblemente Añejado rum, spiced honey, lemon, lambrusco, egg white** 19

A LITTLE STITIOUS *Grey Goose vodka, Lillet Rosé, watermelon, blueberry, basil, coconut milk* 18

Q ZONE *Conniption gin, Sichuan peppercorn, lemongrass syrup, lime* 19

CLUB AQUA *Malfy gin, aloe, cucumber, lime* 18

CARAMELLO AL BURRO *butterscotch-infused Monkey Shoulder Scotch, espresso, roasted almond, Curaçao, Mr. Black coffee liqueur* 20

ANGELS AND ARCHWAYS *Angel's Envy rye, amaro Nonino, strawberry, honey, apricot, lemon* 20

WHISKEY CONFIT *duck fat-washed Happenstance whiskey, apricot, lemon bitters* 18

ZERO PROOF

MANGO-TAMARIND SODA *Sahara-infused soda, mango, Calabrian chili, lime* 15

BLACK AND BLUE *blueberry and red wine vinegar shrub, Earl Grey tea, blueberries, ginger beer* 14

SELTZER

AMARO POP! 9

LONG DRINK 9

BRAVAZZI HARD ITALIAN SODA 9

AMARI

2 ounces



FLIGHT *Select three (1-ounce pours)* 30

BORDIGA CENTUM HERBIS *mint, thyme, bright finish* 15

DELL'ETNA ANTICO *bitter citrus, licorice, vanilla* 14

DELLE SIRENE *eucalyptus, ripe fruit, chicory* 15

FORTHAVE MARSEILLE *eucalyptus, cinnamon, honey, rhubarb* 16

FORTHAVE NO. 2 *earthy, spice, lingering citrus* 28

LUCANO *dark grape, savory dried herb* 14

RAMAZZOTTI *berry, citrus, espresso, dark chocolate* 13

SFUMATO RABBARBARO *candied orange peel, pickled herb, green strawberry* 14

B E E R

12 oz unless otherwise noted

LITTLE HARPETH CHICKEN SCRATCH PILS 10

TAILGATE ORANGE WHEAT 10

WANDERLINGER BLUEBERRY SOUR 12

BEARDED IRIS HOMESTYLE IPA 16OZ 12

JACKALOPE BEARWALKER BROWN ALE 10

BLACK ABBEY THE SPECIAL DUBBEL 10

FOUNDERS PORTER 9

GOOD PEOPLE MUCHACHO MEXICAN LAGER 9

BUD LIGHT 8

BUDWEISER 8

MICHELOB ULTRA 8

UNTITLED ART ITALIAN-STYLE PILSNER (NA) 8

VINI

Sommelier selections from our award-winning wine list

BOLLICINE

2022	Villa Marcello, Brut Glera , Prosecco, IT	16
MV	Le Mesnil, Brut Blanc de Blancs Chardonnay , Champagne Grand Cru, Le Mesnil-Sur-Oger, FR	30
2020	Murgo, Metodo Classico Rosé of Nerello Mascalese , Sicilia, IT	20

ROSATO

2022	Colterenzio, 'Pink' Rosé of Pfefferer , Vigneti delle Dolmiti, IT	15
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BIANCHI

2022	Collevento 921, Sauvignon Blanc , Trevenezie, IT	16
2020	Cantina Terlan, Pinot Grigio , Alto-Adige, IT	17
2022	Fabulas, 'Fecerunt' Pecorino , Abruzzo, IT	15
2021	Bruno Rocca, 'Cadet' Chardonnay , Langhe, IT	20
2022	Russiz Superiore, Sauvignon Blanc , Collio, IT	3oz/5oz 15/28
2022	Giuseppe Quintarelli, 'Ca' del Merlo' Garganega / Trebbiano / Sauvignon / Chardonnay , Veneto, IT	3oz/5oz 24/40
2021	Quintodecimo, 'Jaune d'Arles' Greco di Tufo , IT	3oz/5oz 24/40
2020	Domaine de Montille, Chardonnay , Chassagne-Montrachet, FR	3oz/5oz 37/58

ROSSI

2021	Benanti, Nerello Mascalese , Etna Rosso, IT	17
2020	A. & G. Fantino, 'Rosso dei Dardi' Nebbiolo , Dardi, Piemonte, IT	20
2020	Masseria Altemura, 'Sasseo' Primitivo , Salento, IT	15
2022	Tolaini, 'Legit' Cabernet Sauvignon , Toscana, IT	27
2017	Francesco Rinaldi, Nebbiolo , Cannubi Barolo, IT	3oz/5oz 42/70
2018	Biondi-Santi, Sangiovese , Rosso di Montalcino, IT	3oz/5oz 28/48
2020	Brancaia, 'Il Blu' Merlot / Sangiovese / Cabernet Sauvignon , Toscana, IT	3oz/5oz 34/53