

ANTIPASTI

NONNA’S GARLIC BREAD 12.5

Sicilian sfincione + whipped garlic butter + grana + e.v.o.o.

CALAMARI FRITTI 19.5

calamari + marinara + lemon aioli + charred lemon

SHRIMP SCAMPI

“PALERMITANO STYLE” 22.5

jumbo prawns citrus breadcrumbs dusted + char-grilled + lemon-caper wine demi

ITALIAN SAGANAKI 19.5

imported Kefalotyri cheese + flambéed tableside + lemon + grilled ciabatta

EGGPLANT PARMIGIANO 15.5

eggplant dusted with Italian breadcrumbs + pan-fried + San Marzano tomato herb sauce + Calabrian aioli + grana + basil

EAST COAST STUFFED PEPPER 21.5

cubanelle pepper stuffed with sausage + ricotta + mozzarella + San Marzano tomato herb sauce

ANTIPASTO BOARD

16.5/PP 2 PERSON MIN

artisanal cured meats & cheeses + pickled vegetables + Sicilian olives + Roman artichokes + seasonal grapes + balsamic cipollini onions + fig jam + grilled ciabatta

SICILIAN STRADA BOARD

19.5/PP 4 PERSON MIN

SIGNATURE FAMILY FAVORITE / SERVED ON A 5-FOOT BOARD

artisanal cured meats & cheeses + crispy calamari + Tomaso’s meatballs + caprese bruschetta + pickled vegetables + balsamic cipollini onions + fig jam + olives + seasonal grapes

PANE BOARD 19.5

SELECT THREE BRUSCHETTAS

CAPRESE BRUSCHETTA

blistered tomato + basil + stracciatella + e.v.o.o.

’NDUJA & WHIPPED RICOTTA BRUSCHETTA

Calabrian honey

CHOP’T CHARCUTERIE BRUSCHETTA

salame piccante + roasted tomato + olives + red onion + provolone + peperoncini + basil pesto + stracciatella

FIG & PEAR BRUSCHETTA

fig jam + ricotta + pear + agave

PENTOLINO (LITTLE POT) 21.5

SAMPLING OF MEATBALLS WITH YOUR CHOICE OF SAUCE + GRILLED CIABATTA

FOUR MEATBALLS

Tomaso’s Sicilian | Tony’s steak | chicken parmigiana | Uncle Arthur’s Sausage

SAUCES (SELECT ONE)

marinara | parmigiano cream | bolognese | alla vodka | truffle mushroom | sausage sugo

SALADS

ADD: THREE JUMBO SHRIMP +\$9.5 | CHICKEN MILANESE +\$10.5
GRILLED CHICKEN BREAST +\$9.5 | ANCHOVIES +\$2.5

FLORA’S SALAD 17.5

baby field greens + heirloom tomatoes + Roman artichokes + roasted peppers + Sicilian olives + parmigiano + toasted pine nuts + balsamic

CAESAR SALAD 15.5

little gem + creamy dressing + grana + garlic butter croutons + Aleppo

BURRATA & HEIRLOOM TOMATO 17.5

basil pesto + saba + mint + pistachio dust + Aleppo

PASTA THE WAY IT SHOULD BE MADE

LASAGNA AL FORNO 28.5

10 layers + fresh pasta rags + three-meat ragu + ricotta + bechamel + mozzarella

TONNARELLI ALLA NERANO 27.5

fried zucchini + pecorino cream + basil + pepper + parmigiano

AMALFI GOLD 29.5

jumbo shrimp + calamari + roasted garlic + heirloom tomato + olives + capers + citrus breadcrumbs + tagliatelle

RIGATONI ALLA NORMA 26.5

braised eggplant + San Marzano tomato herb sauce + dry ricotta + basil

RAVIOLI CACIO E PEPE 27.5

house-made spinach & cheese ravioli + pecorino cream + pepper

TAGLIATELLE PICCHIO PACCHIU 25.5

hand-cut egg pasta + roasted garlic + heirloom tomato + ricotta

ADD: CHARRED SAUSAGE OR MEATBALLS | +\$4.5

THREE-MEAT FAZZOLETTI 27.5

three-meat ragu + ricotta + mozzarella + parmigiano cream

THE ART OF SICILIAN DINING

SERVED WITH RIGATONI ALLA VODKA

CHICKEN ALLA TOMASO 32.5

pounded thin + dusted with breadcrumbs + topped with prosciutto + mild cherry peppers + mozzarella + lemon-wine demi

CHICKEN & SAUSAGE CACCIATORE 34.5

caramelized onions + peppers + potatoes + San Marzano tomato wine sauce

CHICKEN PARMIGIANA 29.5

lightly pounded thin baked chicken breast + herb breaded + San Marzano herb sauce + mozzarella

MAKE IT ALLA VODKA | +\$5.5

VEAL YOUR WAY 38.5

CHOOSE ONE

PICCATA white wine + lemon butter + caper demi

MARSALA wild-mushroom demi

SHRIMP FRA DIAVOLO 36.5

jumbo prawns dusted with oreganata breadcrumbs + char-grilled + spicy heirloom tomato sauce + mozzarella

YOU BE THE CHEF 22.5

BUILD-YOUR-OWN PASTA

CHOOSE YOUR MEATBALL +\$4.5

TOMASO’S SICILIAN

veal + prime beef + pork + raisins + sharp provolone + parmigiano + herb breadcrumbs

TONY’S STEAK

aged ribeye + roasted garlic + caramelized onions + sharp provolone + herb breadcrumbs

CHICKEN PARMIGIANA

chicken + mozzarella + parmigiano + herb breadcrumbs

UNCLE ARTHUR’S SAUSAGE

pork + fennel + roasted bell peppers + sharp provolone + parmigiano + herb breadcrumbs

EGGPLANT

roasted eggplant + basil + parmigiano + mozzarella + herb breadcrumbs

CHOOSE YOUR SAUCE

MARINARA

San Marzano tomato + garlic + basil

PARMIGIANO CREAM

cream + parmigiano + nutmeg

SAUSAGE SUGO

red wine & San Marzano tomato braised Italian sausage + parmigiano + ricotta

BOLOGNESE

veal + beef + pork + mirepoix

TRUFFLE MUSHROOM

wild mushrooms + truffle essence + cream

ALLA VODKA

San Marzano tomato + shallots + vodka + chili flakes + cream

CHOOSE YOUR PASTA

TAGLIATELLE

hand-cut thin egg pasta

TONNARELLI

thick spaghetti

RIGATONI

short tube pasta

GLUTEN FREE RIGATONI

wide tube pasta

SPAGHETTI

long round pasta

PAPPARDELLE

wide flat pasta

GNOCCHI

potato dumpling

STROZZAPRETI

twisted pasta

PIZZA SICILIANO

THICK, PILLOWY CRUST SOAKED IN E.V.O.O.

MARGHERITA 19.5

San Marzano tomato + fresh mozzarella + basil + e.v.o.o.

PEPPERONI 21.5

Calabrian honey + San Marzano tomato + fresh mozzarella + basil + e.v.o.o.

THE SAUSAGE 22.5

bianco tomato + olives + red onions + peppers + mushrooms + mozzarella

HOT SICILIAN 22.5

San Marzano tomato + salame piccante + arugula + mozzarella + ricotta + hot honey

CRAFT COCKTAILS

THE SICILIANO 15.5

bourbon + amaro + faretti biscotti liqueur + orange bitters + charred white oak

PASSION FRUIT GARIBALDI 15.5

CAMPARI™ + gin + passion fruit + lemon juice

MARG AL MELONE* 15.5

tequila + honey + mint + artonic melonade + melon foam

ZEST & BLOOM 15.5

STILL G.I.N. + yuzu + grapefruit juice + honey + orange blossom

LAMBRUSCO E FRAGOLA 15.5

vodka + lemon juice + strawberry + rose + lambrusco

LEMON TARTINI* 15.5

faretti biscotti liqueur + vodka + lemon juice + vanilla + lemon biscotti foam

THE ITALIAN MARGARITA 16.5

tequila + blood orange + vanilla + lime juice + A'Siciliana Aranciata soda

OG NEGRONI 16.5

gin + CASALS sweet vermouth + CAMPARI™

NEGRONI SBAGLIATO 16.5

CASALS sweet vermouth + CAMPARI™ + prosecco

ESPRESSO MARTINI 16.5

vodka + borghetti liqueur + espresso + vanilla

LITTLE ITALY MANHATTAN 16.5

rye whiskey + CASALS sweet vermouth + cynar

SPRITZ 14

LIMONCELLO SPRITZ

PALLINI™ limoncello + prosecco + soda + lemon sorbet

SIGNORE HUGO

vodka + st-germain + guava + rose + prosecco

MELONADE SPRITZ

artonic melonade + prosecco + honey + soda

APEROL SPRITZ

APEROL® + prosecco + soda

SICILIAN SODAS 7.5

CRAFTED IN-HOUSE WITH SAN PELLEGRINO®
TOPPED WITH SWEET CREAM SOFT WHIP

STRAWBERRY

sparkling water + strawberry

BLOOD ORANGE

sparkling water + blood orange

PEAR

sparkling water + pear

BLACK CHERRY

sparkling water + black cherry

THE SICILIAN ALMOND CREAM

sparkling water + almond + fresh lemon + orzata

FOUNTAIN SODAS

- COCA-COLA

DIET COKE

COKE ZERO

SPRITE

DR. PEPPER



"Waters of the world divide us, wines of the world unite us."

VINO



SPUMANTI E FRIZZANTI (BUBBLES)

Prosecco, Zonin Gran Cuvee Brut, Veneto, Italy	12 / 17 / 44
Moscato d'Asti DOCG, Bricco Rielle, Piedmont, Italy	13 / 18 / 54

VINO ROSATO (ROSÉ)

Rosato (Nebbiolo), Marco Porello, Langhe DOC, Italy	14 / 20 / 54
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VINO BIANCO (WHITE WINE)

Bianco Della Casa, House White Wine	12 / 17 / 44
Pinot Grigio DOC, Dalia delle Venezie, Veneto, Italy	13 / 18 / 50
Sauvignon Blend, Rottensteiner "Kitz", Trentino-Alto Adige, Italy	14 / 20 / 54
Chardonnay, Bramito della Sala, Umbria, Italy	13 / 18 / 52
Pinot Grigio, Santa Margherita, Italy	55
Chardonnay Blend, La Segreta Bianco DOC, Sicily, Italy	62
Trebbiano, Cantina Zaccagnini, Tralcetto, Italy	48
Chardonnay, Cantele, Puglia, Italy	64
Fiano/Greco Blend, Feudi Di San Gregorio DOCG, Campania, Italy	50
Pecorino, Poggio Anima "Gabriel", Abruzzo, Italy	50

VINO ROSSO (RED WINE)

Rosso Della Casa, House Red Wine	12 / 17 / 44
Valpolicella Classico DOC, Masi Bonacosta, Veneto, Italy	14 / 20 / 54
Pinot Nero, Cantina Tramin DOC, Alto Adige, Italy	15 / 21 / 56
Chianti Classico DOCG, Donna Laura "Alteo", Tuscany, Italy	14 / 20 / 54
Cabernet Blend, Cantina Lavis DOC, Trentino, Italy	15 / 21 / 58
Super Tuscan (GSM), Casadei Sogno Mediterraneo, Tuscany, Italy	16 / 23 / 62
Cabernet Sauvignon, Chef Joey, Napa, California (not available in Nashville)	74
Etna Rosso DOC, Graci, Sicily, Italy	89
Chianti Classico DOCG, Ruffino Riserva Ducale, Tuscany, Italy	65
Barbera Leda Truffle Hunter, Piedmont, Italy	44
Primitivo, Tomaresca Torcicoda Salento IGT, Puglia, Italy	62
Nero d'Avola DOC, Donnafugata Sherazade, Sicily, Italy	65
Antinori Il Bruciato DOC, Bolgheri Tuscany, Italy	88

SANGRIA

SINGLE 12 | PITCHER 44

ROSSO

vino rosso + brandy + luxardo maraschino + black cherry + citrus

PASSIONE

vino bianco + cocchi americano

BIRRA

PERONI NASTRO AZZURRO 8

PERONI NASTRO AZZURRO N/A 8

MODELO ESPECIAL 8

BARTENDER'S CHOICE 8

ASK YOUR SERVER