

menu



AMICI MARYVILLE

OPEN WED-SUN 5 - 9

to start

SMOKED CHICKEN WINGS	\$12
TROUT AND RICOTTA BRUSCHETTA	\$15
FOUR CHEESE ARANCINI	\$9
GARLIC ROLLS	\$4
Topped With Pesto or Pomodoro add \$2	
ANTIPASTO PLATE	
House Selection of Cured Meats and Cheeses With Warm Focaccia	\$26
KALE CAESAR	\$7/\$12
Smoked Caesar Dressing, Garlic Breadcrumbs	
AMICI SALAD	\$13
Local Lettuce, Balsamic Vinaigrette, Parmesan, Shallots, Cherry Tomato, Benton's Bacon Bits	

pasta/mains

Add Burrata \$5

SHRIMP AND BACON RISOTTO	\$29
Rock Shrimp, Roasted Garlic Risotto, Fresh Herbs, Tomato, Asparagus, Fennel Pesto, Benton's Bacon	
PAN SEARED TROUT	\$25
Roasted Potatoes, Smoked Cherry Tomatoes, Arugula, Basil, Green Onion Aioli, Tobiko	
LAMB BOLOGNESE	\$27
Bucatini, Herbed Parmesan	
CHICKEN ALFREDO	\$28
House Made Penne, Smoked Chicken Broccolini, Caramelized Cippolini, Pecorino,	
CHICKEN PARMESAN	\$27
Spaghetti, Mozzarella, Rustic Pomodoro, Herbed Parmesan	
BEEF AGNOLOTTI MARSALA	\$27
Egg Dough, Red Wine Braised Beef, Broccoli Greens, Misty Mountain Mushrooms, Herbed Parmesan	

cocktails

MAPLE OLD FASHIONED	\$14
Old Tub Bottled in Bond, Maple Syrup, Cinnamon, Luxardo, Black Walnut Bitters	
RAMOS GIN FIZZ	\$14
Collective Arts Dry Gin, Simple Syrup, Heavy Cream, Lemon, Lime, Orange Blossom Water, Fee Foam	
ITALIAN MARGHERITA	\$14
Resposado Tequila, Blood Orange, Amaretto, Lime Juice, Cointreau	
CHATTANOOGA GLIDER	\$16
Chattanooga Whiskey 91, Aperol, Eda Rhyne Amaro Oscuro, Lemon Juice	
EABROMARTINI	\$16
Bumbu Rum, Bumbu Creme, Mr. Black Coffee Liqueur	
HIDE AND SEEK	\$15
Fifolet Rum, Laird's Applejack, Forthave Amaro, Maple Syrup, Angostura Bitters, Cardamom Bitters	

pizza

Hand Tossed Sourdough (11in), Signature Thin (12in),
Sicilian (14x8 \$4 upcharge) or Gluten Free (10in)

FOUR CHEESE	\$18
Garlic and Oil Base, Mozzarella, Stracciatella, Fontina, Cheddar, Pecorino	
CHICKEN CORDON BLEU	\$20
Ricotta Base, Smoked Chicken, Caramelized Cippolini, Arugula, Benton's Prosciutto, Calabrian Chili Oil, Parmesan	
MUSHROOM AND GREENS	\$20
Ricotta Base, Roasted Mushroom, Greens, Calabrian Chili, Shallots, Pecorino	
CHICKEN, BACON AND PESTO	\$21
Pesto Base, Cheddar, Smoked Chicken, Shallots, Tessa, Pecorino	
WINTER MARGHERITA	\$21
Pomodoro Base, Fresh Pulled Mozzarella, Roasted Tomatoes, Special Growers Basil, Extra Virgin Olive Oil, Parmesan	
ITALIAN SAUSAGE	\$19
Pomodoro Base, Italian Sausage, Shaved Fennel, Bell Peppers, Pecorino	
MEAT LOVER	\$23
Pomodoro Base, Genoa Salami, Pepperoni, Italian Sausage, Capicola	
SUPREMO	\$26
Pomodoro Base, Pepperoni, Italian Sausage, Bell Peppers, Shallots, Local Mushrooms, Black Olive, Pecorino	
CUSTOM PIZZA	\$16
Chose: Crust, Base and Toppings	

pizza toppings

VEGETABLES

Calabrian Chilis (\$1) Jalapeno (\$1) Shallots (\$1) Garlic Confit (\$1) Castelvetro Olive (\$1) Preserved
Lemon (\$1) Local Mushrooms (\$3) Local Greens (\$2) Roasted Tomatoes (\$3) Shaved Fennel (\$1)
Arugula (\$2) Green Bell Pepper (\$1) Caramelized Cippolini (\$2)

MEATS

Smoked Chicken (\$3) Benton's Prosciutto (\$3.5) Capicola (\$2.5) Tessa Pancetta (\$2.5) Pepperoni
(\$2.5) Genoa Salami (\$2) Salted Anchovy (\$2) Italian Sausage (\$2.5)

CHEESES

Hand Pulled Mozzarella Stracciatella (\$3) Fontina (\$2) Goat Cheese (\$3) White Cheddar (\$2)

FINISHING TOUCHES

Truffle Oil (\$2) Calabrian Chili Oil (\$1) Extra Virgin Olive Oil (\$1) Calabrian Buffalo Sauce (\$1)
Buttermilk Garlic Dressing (\$1) Saba (\$1) Fresh Basil Leaves (\$1) Fresh Oregano (\$1) Parsley (\$1)



white wine

BANFI LE RIME PINO GRIGIO	\$9/35
MATUA SAUVIGNON BLANC	\$9/\$35
MER SOLIEL CHARDONNAY	\$10/\$40
VEVE VINHO VERDE	\$10/\$40
FRANCO SERRA GAVI	\$10/\$40
TOOTH & NAIL SAUVIGNON BLANC	\$10/\$40
OCONE BOZZOVICH ROSE	\$12/\$45
FERRARI CARANO FUME BLANC	\$12/\$45
BORGO SAVIAN ARANSAT	\$12/\$45
IOPPA SAN GRATO VINO BIANCO	\$40
PRUNECCHIO BIANCO	\$12/\$45
WENTE SAUVIGNON BLANC	\$50
LE SALSE VERDICCHIO	\$13/\$50
FIELD RECORDINGS DRY HOP PET NAT	\$50
PRELIUS VERMENTINO	\$50
ALTA ALELLA AUS PET NAT	\$60
PACE ROERO ARNEIS	\$15/\$60
RANDI RAMBELA BIANCA	\$60
SLAVCEK SIVI PINOT	\$50
WALNUT BLOCK SAUVIGNON BLANC	\$40

red wine

DRUMHELLER MERLOT	\$9/\$35
THE SEEKER PINOT NOIR	\$9/\$35
CASTELLO MONACI PILUNA PRIMITIVO	\$10/\$40
CASTELLO DI GABBIANO CHIANTI CLASSICO	\$10/\$40
BANFI CENTINE	\$10/\$40
BONANZA CABERNET	\$10/\$40
FRANCO SERRA BARBERA	\$10/\$40
POGGIO ANIMA NERO D'AVOLA	\$10/\$40
LE PIANTATE CESANESE	\$12/\$45
TENUTA PEDERZANA GIBE LAMBRUSCO	\$50
FILODIVINO DIANA LACRIMA	\$50
CECCHI CHIANTI CLASSICO	\$50
CHALK HILL PINOT NOIR	\$50
DAOU VINEYARDS CABERNET	\$55
CERALTI SCIRE BOLGHERI ROSSO	\$15/\$60
MERIDIO LIAMA	\$60
PIETRAMORE MOTEPULCIANO D'ABRUZZO	\$16/\$65
PRODUTTORI DAMILANO NEBBIOLO	\$65
VARVÁRA BOLGHERI	\$75
GATTO GROSSO ROSSO	\$14/50
PASTAFARIAN NEBBIOLO	\$60
POPOLO DI INDIE ROSSO	\$13/\$50
STATTI GAGLIOPPO	\$12/\$45
TEDESCHI LUCCHINE VALPOLICELLA	\$12/\$45

canned beer

450 NORTH TROPIC THUNDER BUDDER	BEAK AND SKIFF 1911 VARIOUS FLAVORS
LIVING WATERS SIEG	DALE'S PALE ALE
WALKER BROTHERS BLUEBERRY JUNIPER	EINSTOK ICELANDIC ALE
BUD LIGHT	MICHELOB ULTRA
DSSOLVR SURREAL STATION	FONTA FLORA DOOMTREE
BITBURGER	SCHULZ BRAU SCHWARZBIER
LITTLE HARPETH BISON	ATG 35K
BURLEY OAK APRICOT RASPBERRY J.R.E.A.M.	WHITE CLAW BLACK CHERRY
MAGNANIMOUS JUICE LORD	VITAMIN SEA LITTLE TREASURES
THIN MAN SCI-FI HAMSTER WHEEL	450 NORTH TETRIS NUGGETS
HUMBLE FORAGER COASTAL SUNSHINE V18	MILLER LITE
450 NORTH XL ORANGE ALIEN ROCKS	TACTICAL ZOMBIE CURBSTOMP
SOUTHERN GRIST BLACK CURRANT PINEAPPLE STRAWBERRY	

draft

SWA'RA MUSTACHE RYE'D	WANDERLINGER 100 DAYS
4 HANDS CHOCOLATE MILK STOUT	TRIHOP TRIRISH RED
HI WIRE LAGER	VON TRAPP DUNKEL
PRINT SHOP BAKER CREEK	SPATEN FRANZISKANER
TRIPPING ANIMALS LIMONADA ROSADA	BURIAL BEER CO. SURF WAX
BEAK & SKIFF 1911 BLACK CHERRY	DRAFT PROSECCO