



eDESla Nashville
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1112 Woodland Street
Nashville, TN 37206

STARTERS – 12

Veggie Frites

Fried bell peppers, jalapeños, broccoli, carrots, beets

Arancini

Risotto with mozzarella cheese stuffing

Polpettine Arrabiata

Homemade meatballs with arrabiata sauce and pecorino romano and garnished with mint

Kadai (Fried) Gnocchi

Gnocchi, pan-fried and drizzled with a pecorino, parmesan and spinach sauce

Chicken Pokara

Battered with rice flour, lentil flour, garlic and a house blend of spices

Cheese Board - 32

*Enjoy a selection of cheeses, paired with fruits and bakery selections that change daily
(Charcuterie available upon request)*

SOUP – 12

Selection Varies (Ask your server for today's selection)

GARDEN GREENS - 12

House Salad

Spring mix lettuce, cherry tomatoes, cucumber, onion, garlic, basil, parmesan, house ranch dressing

Toasted Walnut Salad

Baby spinach, roasted walnuts, granny smith apples, crumbled feta, raisins, croutons and served with a Tennessee honey rosemary vinaigrette

IndoItalian Flag

Mozzarella cheese, Roma tomatoes, house made pesto, house spice blend, basil leaves

MAIN FARE

Eggplant Parmesan - 18

Pennoni pasta, eggplant, parmesan, mint and garlic

Spaghetti Masala – 22 (Add Chicken – 26, Add Shrimp – 28)

Spaghetti noodles, house made masala sauce

Risotto - 20

Arabati rice cooked with white wine and parmesan cheese to a creamy perfection

Pasta Curry - 22

Pasta served with a beef ragout curry sauce infused with spicy parmesan

Pollo Arrosto - 22

Roasted chicken breast with vegetable coconut curry sauce

Penne alla Bianco – 22 (Add Chicken – 26, Add Shrimp – 28)

Pasta served with an alfredo sauce

Pan Seared Vegetables - 20

Farm fresh vegetables pan seared and served with garlic mashed potatoes and olive tapenade

* Shankara Grits Masala - 24

Pan seared red snapper, served on a bed of creamy saffron grits, garnished with sun-dried tomatoes and creamy lemon butter dill sauce

* Scallops - 28

Pan seared scallops with a spicy white wine saffron glaze, cooked with olive oil, served with a white bean sauce

* Seafood Trio - 30

Salmon, scallops, shrimp cooked with garlic and capers with a fried rosemary sprig

* Filet Mignon - 32

Ginger beer infused house cut beef tenderloin served with roasted potatoes, mixed vegetable medley, red wine sauce and truffle butter

SWEET TOOTH – 10

Smoked Peach Pana Cotta

Coconut milk pana cotta layered with smoked peach jam

Chocolate Flourless Cake

A rich chocolatey espresso cake drizzled with chocolate sauce

Key Lime Tart

Graham cracker crust filled with a light key lime filling and topped with marshmallow meringue

Cannoli

Choose from black cherry or pistachio