



NOSH & NIBBLES

Halloumi Cheese 10

Fried Halloumi Cheese, Pomegranate infused honey drizzle, topped with pomegranate seeds & fresh basil

Fresh Herbs & Bread 8

A fresh herb mix of rosemary, basil, oregano, parsley, kosher salt, fresh garlic & red pepper flakes, in a pool of extra virgin olive oil, served with fresh bread

Goat Cheese & Red Sauce 9

Our house made red sauce topped with creamy goat cheese, then baked in our wood fire oven & served with fresh bread

Peppamento Cheese 10

Our house made Peppamento Cheese, made with Peppadew Peppers, baked in our wood fired oven & served with fresh bread

I DON'T GIVE A SHITAKE

Brussel Sprouts 9

Flash fried and finished with peppadew glaze & Parmesan

Burrata Caprese 13

Creamy Burrata surrounded by Campari tomatoes, fresh basil & topped with a balsamic glaze

Green Beans 9

Fresh green beans, seasoned with bacon & garlic finished with sweet drop peppers & Parmesan

Eggplant Parmesan 11

Eggplant served over our house red sauce, topped with Parmesan, mozzarella & provolone, then baked in our wood fired oven

COWS ARE VEGANS, NOT PEOPLE

Meatball Skillet 11

Tender hand made meatballs topped with shredded mozzarella & Parmesan, served over our house red sauce & paired with fresh bread

Chicken Parmesan 13

A breaded chicken cutlet served over our house red sauce, topped with Parmesan, mozzarella & provolone, then baked in our wood fired oven

House Wings 9

Tossed in your choice of Sweet Thai Chili, Buffalo or Parmesan Garlic Sauce

We proudly make all of our sauces in house. We only use Italian San-Marzano tomatoes, fresh produce and top quality spices in our sauces. Our cream base sauces are made when you order. We do not pre-batch. We are committed to using the best quality ingredients while we honor traditional methods of preparation in order to provide the best product for our guests.

cicchetti
[Chi' kedē]

Yada is proud to be the only Cicchetti Bar in Tennessee. We believe dining should be an experience that is shared. We are committed to using the best and freshest quality ingredients available, executing our recipes using traditional scratch methods and providing service that showcases that commitment.

Cicchetti are small snacks or side dishes, typically served in traditional "bàcari" in Venice, Italy. Each dish is designed to be shared by 4 people, with each person enjoying a couple bites. Like Spanish tapas, one can also make a meal of cicchetti by ordering multiple plates (we suggest 2-3 plates per person). Cicchetti are usually accompanied by a small glass of wine, which the locals refer to as an "ombra" or a shade.

PASTA LA VISTA BABY

Ziti al Forno 13

Four cheese vodka sauce served over ziti and topped with whipped ricotta

Pesto Pasta 13

Parmesan cream sauce mixed with housemade pesto & marinated roasted tomatoes and penne pasta

Tortelloni 12

Chicken & cheese tortelloni coated in a creamy garlic butter pancetta sauce

Carbonara 13

Garlic cream sauce with bacon & peas served over linguine

Italian Sausage Bolognese 13

Italian sausage, onions & peppers served over linguini

Fried Cheese Ravioli 9

Crispy on the outside, cheese filled on the inside. Served over a bed of our signature red sauce

YOU WANNA PIZZA ME?

Four Cheese 12

Our house made pizza sauce mixed with whipped ricotta, topped with mozzarella, Parmesan/romano & fontina

The Meathead 13

Our house made pizza sauce, topped with pepperoni, Italian sausage, spicy chicken, bacon & mozzarella

The Kramer 13

Spicy chicken & mozzarella over our house pepper sauce, honey drizzle, topped with cherry tomatoes & green onions

Margherita 13

Pesto, red sauce, mozzarella, cherry tomatoes, topped with micro basil & balsamic glaze

The Angry Italian 13

Our house made pizza sauce topped with tri color peppers, cherry tomatoes, onions, mushrooms topped with Parmesan & micro basil

We proudly serve our authentic Neapolitan pizzas and other baked dishes in the only wood fired oven in Clarksville, imported from Italy. Please note that our pizzas are handmade from start to finish. Delivery time varies based on volume.

*"The softness of the true Neapolitan pizza crust partly comes from its being cooked at a 900 °F, in a wood fired oven. The air bubbles in the dough, pushed outward by the skilled pizzaiolo to form the rim of the pizza base, swell, char and blister before the interior crumb has dried out and hardened." Giovanni Santarpia
The original Neapolitan style pizza maker*

WANNA SPOON?

Tiramisu	Chocolate Cake	Olive Oil Citrus Cake	Affogato
11	12	12	8

20% gratuity will be added to tables of 6 or more guests