



## NOSH & NIBBLES

### Spicy Halloumi Cheese 11

Spicy Halloumi Cheese, topped shishito peppers, sliced pickled red jalepeno peppers & a drizzle of Yada sauce

### 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

### Yada House Salad 9

Fresh baby arugula, radicchio, beats, goat cheese, toasted almonds & orange segments tossed in a blood orange vinaigrette

### Caesar Salad 8

Artisan romaine & house made croutons tossed in our house made dressing & topped with Parmesan Reggiano

### 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 11

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

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

## PASTA LA VISTA BABY

### Pasta Pomodoro (tomato) 13

Fresh grape tomatoes and garlic sautéed to perfection served over linguine and fresh basil

### 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 linguine

### Fried Cheese Ravioli 10

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

### GF Cheese Tortellini 13

Filled with mozzarella, parmesan, asiago & ricotta topped with a roasted red pepper ragu

## YOU WANNA PIZZA ME?

### Four Cheese 14

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

### The Meathead 15

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

### The Kramer 15

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

### Margherita 15

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

### The Angry Italian 15

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

### GF 15

Gluten free cauliflower crust topped with pizza sauce, mozzarella, pepperoni, mushrooms & bell peppers

We proudly serve our authentic Neapolitan pizzas and other baked dishes in the only wood fired oven in Clarksville, imported from Italy, reaching temps of 1000 °F. Pizza dough is made fresh daily and hand tossed. They will be charred and blistered.

Delivery time varies based on volume.

## WANNA SPOON?

### Tiramisu 11

### Olive Oil Citrus Cake 12

### Chocolate Layer Cake 12

### Affogato 8

## 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 plates per person). Cicchetti are usually accompanied by a small glass of wine, which the locals refer to as an "ombra" or a shade.