

ANTIPASTI

OLIVE OIL FLIGHT _6

Chef's selection of Mediterranean regional olive oil varietals

COLD WATER OYSTERS* _5 EA

selection of the day

CRISPY CALAMARI _18

basil, arrabbiata, pickled pepper aioli

TRUFFLE ARANCINI _15

pecorino, parmesan, rosemary-sage aioli

WAGYU CARPACCIO* _22

walnut pesto, watercress, cheese crumble

MEATBALLS _15

prime beef & Berkshire pork, ricotta, chives

TAPENADE BRUSCHETTE _15

olive tapenade, apple, honey

UOVO AL TARTUFO _18

local egg, parmesan, pecorino, black truffle

TUNA TARTARE* _21

pine nut purée, parsley pesto, lavash, pistachio

ADD: QUAIL EGG* _2

INSALATA

BURRATA + TOMATO _18

Peppadew jam, smoked pistachio, opal basil

MOTO CAESAR* _16

black olive oil, white anchovy, bread crumb

PEAR + GORGONZOLA _16

spring mix, walnut, melon Calabrian dressing

MEDITERRANEAN CHOPPED* _19

Calabrese salami, feta, cabernet vinaigrette

ADD: SHRIMP _7 SEARED TUNA* _15

PIZZA

MARGHERITA _17

fresh mozzarella, tomato, basil

HOT HONEY _19

Italian sausage, honey, Calabrian chili

BURRATA + SPECK HAM _20

Madjool dates, havarti, arugula, raddiccio

NDUJA _24

burrata, havarti, arugula, spiced apple, Saba

WHITE CHICKEN _26

balsamic onion, black truffle, sun-dried tomato

TRUFFLE _34

ricotta, mushroom, white truffle oil

PASTA

CACIO E PEPE _19

parmigiano reggiano, pepper

BLACK SPAGHETTI* _28

gulf shrimp, red sauce, Calabrian chile

PAPPARDELLE BOLOGNESE _24

prime beef, Berkshire pork, ricotta salata

LOBSTER STROZZAPRETI _34

Boursin cream, yuzu bread crumb

CANESTRI AL PESTO _24

basil, pine nut, parmesan, pecorino, lime

ADD: BURRATA _8

BUCATINI CARBONARA _22

egg, guanciale, parmigiano reggiano, pecorino

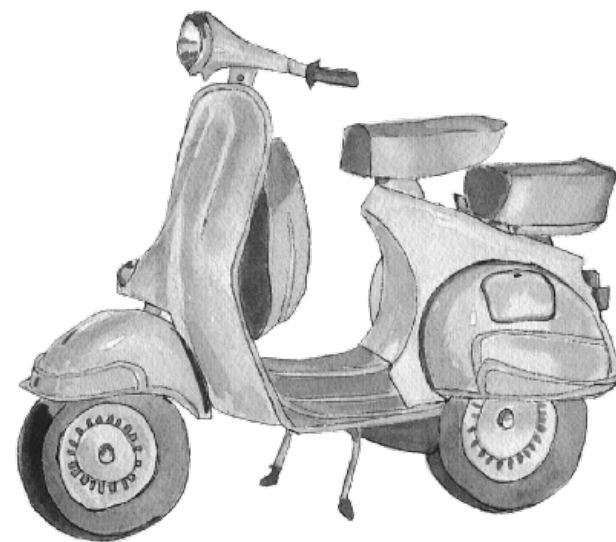
FORMAGGI BOARD _ 24

Chef's Selection of Artisanal Cheeses, Marcona almonds, sesame lavash, marinated olives, fig jam, apple mostarda

ADD: Chef's selection of charcuterie _9

MOTO

Benvenuti! Moto translates to "motion", and for us, "freedom to roam". Driven by seasonality and the pursuit of product-sourcing excellence, MStreet Entertainment Group's cucina remains in motion, striving to make every occasion with us a celebration of food, drink, and la Dolce Vita. Saluti!



CHEF'S TASTING MENU _ 138 PRICED FOR 2 GUESTS

Experience our five-course tasting menu featuring our most iconic dishes + seasonal delights.

We invite you to sit back, relax, and enjoy our culinary show.

MERCATO

BRANZINO* _44

broccolini, Calabrian corn purée

VERLASSO SALMON* _32

snap pea salad, smoked eggplant, buttermilk

HERITAGE PORKCHOP* _38

pear, marsala, FatBack bacon

WAGYU TAGLIATA* _63

8oz sliced, arugula

BONE-IN STRIP* _95

28 oz, roasted garlic, rosemary, thyme

SCALLOPED EGGPLANT _22

orzo, Boursin, peas, arugula, red vein sorrel

CHICKEN PARMIGIANA* _28

arrabbiata, basil, parmigiano reggiano

ADD: SPAGHETTI POMODORO _9

VEAL MILANESE* _38

12oz veal striploin, charred lemon

ADD: LOBSTER TAIL* _28

ADD: SHAVED BLACK TRUFFLE _8/G

CONTORNI

APPLE BRANDY CARROTS _14

toasted pistachios, red vein sorrel

CRISPY BRUSSELS SPROUTS _14

white balsamic, apple, fat back bacon

MARBLE POTATOES _13

roasted garlic, rosemary, parmigiano reggiano

CALABRIAN FETA BROCCOLINI _14

whipped Calabrian feta, Mugolio pine cone

bud syrup, crispy shallot, yuzu bread crumb

*Served raw or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Pricing excludes a Tennessee sales tax of 9.25%.

A 20% service charge will be added to parties of 7 or more. Moto is a proud supporter of local & regional farms & artisans.

DOLCE

TIRAMISU _12

ladyfinger, mascarpone mousse, coffee cremeux, carmel

STRAWBERRY SPUMONI _14

lemon cake, pistachio mousse, pistachio glaze, strawberry compote

DESSERT LIBATIONS

CAFFÈ MARTINI _16

titos or casamigos, borhetti coffee, liqueur espresso

LIMON MERINGUE _14

Moto limoncello, licor 43, honey, cream

CAFFÈ

ESPRESSO _4 DOPPIO _6

ESPRESSO CON PANNA _5
with whipped cream

CAPPUCCINO _6

espresso with hot milk, froth

SHAKERATO _5

chilled espresso, vanilla, orange

SEASONAL GRANITA _8

seasonal granita, mascarpone gelato

GELATO & SORBET _4.5/SCOOP

chefs seasonal selection, locally sourced

PECAN PIE _16

appleton reserve rum, rivulet pecan, cream, lustau amontillado sherry

ESPRESSO MACCHIATO _5

with whipped cream

AMERICANO _5

with hot water

CAFFÈ CORRETTO _14

coffee "corrected" with a shot of your choice: sambuca, grappa, or amaro

AMARO

AVERNA _12

dark chocolate, orange peel, herbs

ANGOSTURA AMARO _12

cinnamon, licorice, toasted caramel

FERNET-BRANCA _14

bitter-mint, earthy, floral, herbs

MELETTI _14

aromatic fruits, chocolate, anise, spices

BRUTO AMERICANO _14

citrus, cinnamon, orange peel

CARDAMARO _14

nutty, sweet spices, raisin

AMARO LUCANO _14

pine, lavender, orange peel

GRAN CLASSIC _14

orange peel, gentian root, rhubarb

AMARO PELLEGRINO _14

tobacco, coffee, candied fruit

ETNA AMARO _14

dark chocolate, orange peel, herbs

NARDINI _14

bold, dark chocolate, mint, herbs

CYNAR 70 _14

dark cocoa, rhubarb, plum, mint

AMARO CIOCIARO _15

cola, cloves, gentian root

AMARO MONTENEGRO _15

orange zest, coriander, cherry

AMARO NONINO _15

bitter-orange, cinnamon, burnt caramel

BRANCA MENTA _15

peppermint, herbs, cinnamon, saffron

CYNAR _15

bitter, plum molasses, licorice

BRAULIO _18

juniper, orange, mint, cinnamon, spices

DESSERT WINE

MICHELE CHIARLO NIVOLE _14/60

[moscato], Piedmont 2014 375 ml

CERRO VIN SANTO 15/89

[grechetto], Tuscany 2006 375 ml

INNISKILLEN ICE WINE _30/140

[riesling] Canada nv 2014 375 ml

PORT/SHERRY

LUSTAU AMONTILLADO _14/155

[los arcos] jerez, Spain nv 750 ml

TAYLOR FLADGATE _16/140

[10 yr tawny] Portugal nv 750 ml

TAYLOR FLADGATE _20/220

[20 yr tawny] Portugal nv 750 ml

GRAPPA

CLEAR CREEK _15

[muscat] 375 ml

MICHELE CHIARLO _16

[moscato] Tuscany 375 ml

BRANDY

KORBEL _14

brandy

MAISON ROUGE VS _16

cognac

DELORD NAPOLEON _16

armagnac

CAMUS VS _24

cognac

MOTO