

GA APPLE SALAD .....	12.
fennel, prosciutto, almonds, ricotta	
ROASTED SQUASH & KALE SALAD .....	13.
pancetta, goat cheese, pecans, sherry maple vinaigrette	
ESCAROLE CAESAR .....	11.
grana padano, croutons	
BAKED RICOTTA .....	14.
tomato filetto, basil, grilled bread	
TRUFFLE ARANCINI .....	12.
grana padano, peppercorn aioli	
NO 246 MEATBALL .....	5.5.
LOCAL CHEESE.....	22.
fontina, out of the ashes, house pickles, seasonal jam, flatbread	
CHICKPEA PANISSE.....	10.
shallot, carrot, lemon	
HAMACHI CRUDO.....	10.
coconut-ginger broth, pickled onion	
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MARGHERITA PIZZA .....	16.
classic	
SAPELO ISLAND CLAM PIZZA .....	20.
iberico lardo, garlic, herb, lemon	
FUNGI PIZZA .....	23.
calabrian chili, garlic, wild mushroom, shitake, herb ricotta	
WISE GUY PIZZA .....	24.
italian sausage, pepperoni, genoa salami	
BIANCA PIZZA .....	24.
salami, olives, artichokes, garlic	

CACIO E PEPE.....	18.
black pepper, parmesan, butter, spaghetti	
BUTTERNUT AGNOLOTTI.....	22.
brown butter, sage, pepitas	
BLACK SPAGHETTI.....	26.
shrimp, garlic, chili, scallion	
RIGATONI BOLOGNESE.....	24.
pork ragu, ricotta, basil	
BUCATINI PUTTANESCA .....	21.
olive, anchovy, capers, tomato, basil	
CHICKEN MARSALA (FOR 2).....	42.
tagliatelle, mushroom, brown butter, toast	
SPAGHETTI & MEATBALLS (FOR 2).....	38.
exactly what you think it is, messy!	

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EGGPLANT INVOLTINO.....	20.
ricotta, basil, tomato ragu, goat cheese	
TROUT.....	29.
fennel, soubise, apple, celery root, pomegranite	
WOOD ROASTED HALF CHICKEN .....	27.
brussels sprout, roasted apple, bacon agrodolce	
NY STRIP .....	39.
wild mushroom, bordelaise, salsa verde	

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BROCCOLI.....	7.
garlic, lemon, chili	
CAULIFLOWER .....	7.
capers, grapes	
PAK CHOI .....	7.
garlic, pepperoncini oil	
SCARLET QUEEN TURNIPS.....	7.
hazelnuts, brown butter, honey	

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## AFTERS

LEMON OLIVE OIL LAYER CAKE .....	8.
chantilly, charred lemon curd	
MACCHIATO CRÈME CARAMEL .....	8.
amaretti cookie, chantilly	
DOUBLE CHOCOLATE DELICE .....	8.
pistachio gelato, fudge	
PISTACHIO GELATO .....	4.
PLUM LAUREL SORBET .....	4.

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EA. \$5.

FONTINA cow's milk

OUT OF THE ASHES cow's milk

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Moscato d'Asti / La Serra, Piedmont 2016 .....	8.
Zibbibo Passito / Ben Rye, Pantelleria 2015 .....	8.
Trebbiano / Belcaro, San Felice, Vin Santo 2008 .....	8.
Valpolicella / Recioto, Bertani 2010 .....	8.
Barolo Chinato / Cocchi NV .....	8.
Tawny 10 / Graham's, Douro .....	8.