

**FOR IMMEDIATE RELEASE**



**PROMINENT FRANKLIN RESTAURANT CULACCINO TO OPEN A NEW LOCATION AT  
NASHVILLE YARDS**

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**NASHVILLE, TN (May 2, 2024)** – Frank Pullara, executive chef and owner of [Culaccino](#), a local gem for authentic Italian cuisine, and Southwest Value Partners, the developer of [Nashville Yards](#), today announced an agreement to open a second location of Culaccino at Nashville Yards. Culaccino is expected to open its doors at Nashville Yards in Summer 2025 and will be Pullara’s third restaurant in the area.

“We are excited to venture into the vibrant Nashville market and extend our presence with a prime Nashville Yards location,” said **Pullara**. “This expansion presents us with a wonderful opportunity to introduce our menu to guests who are seeking an authentic taste of Italy in the heart of Music City.”

Culaccino will be located at the corner of Commerce and 9<sup>th</sup> Avenue North on the ground floor of [The Emory residential tower](#). The approximately 6,700 square foot space will feature more than 20-foot ceilings and a large, covered patio that wraps the corner of the building. The northern portion of the patio will face the entrance to The Pinnacle, the development’s 4,500-capacity live music venue, making it the perfect place for dinner and a drink before a show.

“Culaccino is a local culinary treasure – the food, atmosphere, and service are all top-notch, and it is easy to see how they have built such a loyal following in Franklin,” said Cary Mack, managing partner of Southwest Value Partners. “Their dedication to quality and passion for hospitality perfectly aligns with our standard for Nashville Yards, and they will be a great addition to the neighborhood. Whether it is for a business lunch, happy hour, or elegant Italian dinner, Culaccino is sure to leave a lasting impression.”

Guests at Culaccino can expect to find menu favorites including artisan, scratch made pasta dishes like the **Ravioli** (veal shoulder, bone marrow, robiola, butter sauce, sangiovese

reduction and sorrel), comforting appetizers like **Nonna's Lentil Soup** (pastina, aromatic vegetables, san marzano tomato and pecorino) and 72-hour fermented woodfired pizzas like the **L'Agnello Sacro** (lamb sausage, smoked eggplant, goat cheese, scallion, fresno chili). As for libations, a thoughtful cocktail menu complements the hearty food options with standout seasonal drinks like the **Cula Weather** (Franklin Distillery Vodka, Culaccino's Limoncello, honey, prosecco) and the **D Smoke & Mirrors** (Mi Campo Blanco, La Luna Mezcal, coconut, lemon, cucumber, basil, fresno chili).

[Leasing at The Emory and The Everett](#), the two residential towers at Nashville Yards together offering more than 650 residences, will begin this summer with the first move-ins set for November 2024. The spacious residences are marked by thoughtful design, spectacular downtown views, and a variety of high-end amenities, including custom kitchen cabinetry, top-of-the-line kitchen appliances, dine-in islands, spa-grade bathrooms, customizable closets, and more. The two buildings will also offer a variety of luxury features, including a pool, fitness center, game room, resident bar, co-working space, rooftop dog park, and golf simulator.

Culaccino was represented by Austin Benedict of the Benedict Real Estate Company.

For more information about Culaccino, visit [culaccinotn.com](http://culaccinotn.com). For more information about Nashville Yards, visit [nashvilleyards.com](http://nashvilleyards.com).

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### **About Culaccino**

As the first solo concept from executive chef and owner Frank Pullara, Culaccino is downtown Franklin's local gem for authentic Italian cuisine. With more than two decades of experience, Pullara moved from Naples, Florida, to Middle Tennessee in 2020 to open Culaccino – a place to celebrate family, food and heartfelt memories. Signature dishes like housemade pastas and woodfired pizzas alongside family recipes inspired by Pullara's childhood memories in the kitchen round out Culaccino's robust menu. Craft cocktails and a global wine list offer an enhanced dining experience, while the outdoor patio, bar and firepit, and generous indoor dining space offer ample room for parties of any size, whether visiting for a casual weeknight dinner with the kids or a special occasion. Named after the Italian word for the "lasting impression" a cold glass leaves on a wooden table, the restaurant's welcoming atmosphere and approachable cuisine will leave just as big of a mark on its guests, as the guests will leave on Culaccino. For locations and more information about Culaccino, visit [culaccinotn.com](http://culaccinotn.com).

### **About Southwest Value Partners and Nashville Yards**

Southwest Value Partners is a privately held real estate investment company that invests in institutional quality real estate located in growth markets throughout the United States. Southwest Value Partners has a disciplined and high energy approach to asset acquisition, operating execution, value creation, and asset disposition. To learn more about Southwest Value Partners, visit [www.swvp.com](http://www.swvp.com). Nashville Yards is a 19-acre project located in the heart of downtown Nashville. When complete, the project will be a walkable, urban community featuring high-end hospitality offerings, including the 591-room luxury Grand Hyatt Nashville and the newly renovated Union Station Nashville Yards; exceptional retail and restaurant options; a world-class 4,500 capacity concert venue, *The Pinnacle*, and entertainment offerings developed in partnership with AEG; and Class-A+ office towers and a creative office building anchored by Amazon Nashville and CAA, including a Class-A+ multi-tenant tower that will serve as the future headquarters of Pinnacle Financial Partners and Bass, Berry & Sims; residential living including more than 650 residences across two towers, The Emory and The Everett, that will begin leasing Summer 2024. The development will also offer 7+ acres of open plazas, courtyards, and green spaces. To learn more about Nashville Yards, visit [www.nashvilleyards.com](http://www.nashvilleyards.com) or follow @NashvilleYards on X and Instagram.

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