



ANTIPASTI

hand dipped ricotta bruschetta • truffle honey	9
cannellini bean-roasted pepper bruschetta	7
heirloom tomato bruschetta • basil	9
arancini • meat sauce • mozzarella	6
steamed mussels • saffron • garlic • tomatoes	13
taleggio • black truffle • flatbread	11
fried <i>rhode island</i> calamari • lemon	12
<i>benton' s</i> bacon wrapped dates • aged balsamic	8
*beef carpaccio • truffle • arugula • radish	11
grilled scallops • soybeans • shiitake	15
antipasto <i>alleia</i> • 2 guest minimum	10pp
meat: prosciutto, chorizo, soppressata, finocchiona	
cheese: robiola, grana padano, ubriaco, fontina	
fig flatbread, grilled <i>niedlovs</i> , arugula, olives	

INSALATE

local lettuces • fennel • radish • lemon vinaigrette • gorgonzola	8
*caesar salad • white truffle oil • grana padano	9
grilled romaine • <i>alleia</i> guanciale • bra duro	10
soybean salad • pine nut pesto • red wine vinaigrette	9
prosciutto di parma • caramelized apple • ricotta	12
<i>southland farm' s</i> tomato caprese • mozzarella	11

PRIMI

pasta made in house daily

penne • bolognese	15	gnocchi • blue crab • lemon • tomato	19
pappardelle • braised veal	18	ravioli • summer squash • pomodoro	18
spaghetti all' amatriciana	16	angel hair • gulf shrimp • soffritto • tomato	19
conchiglie • gulf shrimp • soffritto cremoso • calabrian chile	19	creste rigata • braised veal • mushrooms	20

SECONDI

bacon wrapped quail breast • charred tomato • walnut romesco	24
wood-fired pork shoulder • balsamic • grilled peach	21
new york strip • balsamic onions • porcini	34
short rib • mashed potatoes • cherry relish	27
wood-roasted chicken • tomato • shiitake	19
grouper • succotash • arugula	28
duck breast • sweet potato • blackberry	28
bone-in veal chop • salsa verde	40

CONTORNI

to share

<i>southland farm' s</i> corn risotto	7
wood-fired mushrooms	7
wood-fired okra	6
kale • garlic	5
broccolini fritti • golden raisins	5
eggplant caponata • heirloom tomato • pine nuts	8

PIZZE

cooked at 750° f in our handmade masonry oven • individual size

margherita • basil • mozzarella	12	<i>benton' s</i> bacon • ricotta • rosemary	14
pepperoni • tomato sauce • mozzarella	13	gorgonzola • fig • prosciutto	14
salami • sausage • roasted peppers • mozzarella	14	prosciutto di parma • smoked mozz • arugula	14
pork diablo • tomato sauce • smoked mozz	13	mushroom • preserved truffle • mozzarella	13
bolognese • basil • mozzarella	13	artichokes • olives • sausage • smoked mozz	14

summer 2018



Chef Daniel Lindley • Chef de Cuisine Nehemias Hernandez
alleiarestaurant.com 423.305.6990

*consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness



COCKTAIL di ESTATE

- inizio** • *meletti 1870* • prosecco • *georgia peach* • fluffy orange 10
- aereo** • watermelon-infused *junipero gin* • *cardamaro* • *amaro montenegro* • lemon 11
- velluto** • *tequila ocho reposado* • *bonal* • *velvet falernum* • lemon • *peychaud's* 12
- isola** • *smith & cross rum* • *meletti amaro* • *naranja* • pistachio orgeat • lemon 12
- calabria** • *xicaru mezcal* • *strega* • *luxardo maraschino* • calabrian chile • lime 12
- pompelmo** • grapefruit-infused *cocchi torino* • *cynar* • fluffy grapefruit 10

BARILE di CASA

- manhattan** • *buffalo trace* • *cocchi torino* • bitters (aged fourteen days) 12
- negroni** • *bombay sapphire* • *punt e mes* • *cardamaro* • *rinomato* (aged thirty days) 12
- amaro** • a blend of three *italian* amari and sweet vermouth (aged thirty days) 10

CLASSICO

- la rosa** • *st germain* • sparkling rose • club soda 10
- aperol spritz** • *aperol* • prosecco • club soda 10
- summer sangria** • rose • *hangar 1 rose vodka* • *cocchi americano* • *pasubio amaro* • peach • rosemary 10
- tennessee mountain road** • fig-infused *chattanooga whiskey* • *averna* • orange bitters 12

FRIZZANTE/ROSA

- prosecco** • *lunetta* • veneto • nv 9
- sparkling rose** • *juve y camps* • spain • nv 12
- sparkling rose** • *cocchi brachetto d'acqui* • piedmont • nv 12
- still rose** • *fleurs de prairie* • provence • 2017 10

BIANCO

- pinot grigio** • *mezzacorona* • trentino • 2017 8
- sauvignon blanc** • *savee sea* • new zealand • 2017 9
- chardonnay** • *casot dan vian* • piedmont • 2015 12
- chardonnay** • *acacia* • sonoma coast • 2014 12
- riesling** • *seeker* • germany • 2015 9

ROSSO

- pinot noir** • *folonari* • lombardy • 2014 8
- malbec** • *testamento* • mendoza • 2015 10
- sangiovese** • *rocca della macie chianti classic* • tuscany • 2013 12
- merlot, sangiovese** • *mazzei 'badiola'* • tuscany • 2015 9
- sangiovese, cab sauv** • *piazza del castello* • tuscany • 2016 14
- cabernet sauvignon** • *vega sindoa* • spain • 2013 10

VOLO

- virginia bourbon flight** 20
bowman small batch • *single barrel* • *port finish*
- whistle pig rye flight** 35
farmstock • *10 year* • *15 year*
- amaro flight** 16
montenegro • *lucano* • *sfumato*

BIRRA ALLA SPINA

- hutton & smith** • pale ale • chattanooga 6
- blackberry farms** • classic saison • tennessee 7

BIRRA

- boilermaker** • knob creek • h&s pale ale (8oz) 6
- micelob ultra** • lager • missouri 3
- peroni** • lager • italy 4
- stella artois** • pilsner • belgium 5
- blue moon** • belgian white • colorado 4
- lagunitas** • ipa • california 4
- dogfish head** • '90 minute' ipa • delaware 7
- gypsy cider** • 'raindancer' (16 oz) • tennessee 7
- red hare** • 'spf 50/50' grapefruit ipa (16 oz) • georgia 6

summer 2018



Chef Daniel Lindley • Chef de Cuisine Nehemias Hernandez

alleiarestaurant.com 423.305.6990