



ANTIPASTI

hand dipped ricotta bruschetta • truffle honey	9
cannellini bean-roasted pepper bruschetta	8
arancini • meat sauce • mozzarella	8
steamed mussels • saffron • garlic • tomatoes	13
taleggio • black truffle • flatbread	13
fried <i>rhode island</i> calamari • lemon	14
<i>benton' s</i> bacon wrapped dates • aged balsamic	8
*beef carpaccio • truffle • arugula • radish	12
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	9
*caesar salad • white truffle oil • grana padano	10
grilled romaine • <i>alleia</i> guanciale • bra duro	11
soybean salad • pine nut pesto • red wine vinaigrette	10
prosciutto di parma • caramelized apple • ricotta	12

PRIMI

pasta made in house daily

penne • bolognese	16	gnocchi • blue crab • tomato	19
pappardelle • braised veal	19	ravioli • pumpkin • brown butter • walnut	20
spaghetti all' amatriciana	17	angel hair • gulf shrimp • soffritto • tomato	22
conchiglie • gulf shrimp • soffritto cremoso • calabrian chile	21		

SECONDI

bacon wrapped quail breast • charred tomato • walnut romesco	26
wood-fired pork shoulder • balsamic • apple relish	23
new york strip • balsamic onions • porcini	34
short rib • mashed potatoes • cherry relish	27
grouper • lentils • tomato	30
duck breast • sweet potato • orange	28
venison • fregula sarda • blackberry	32

CONTORNI

to share

pumpkin • butternut squash risotto	7
wood-fired mushrooms	7
broccolini fritti • golden raisins	5
kale • garlic	5

PIZZE

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

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

inverno 2019



Chef Daniel Lindley • Chef de Cuisine Nehemias Hernandez
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*consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness



COCKTAIL di INVERNO

- french quarter** • *kina l' aero d' or* • gin • sage syrup • lemon • club soda 10
- gala** • apple-infused *cathead honeysuckle vodka* • *cocchi americano* • agave • lemon • peychaud' s 11
- westbourne martini** • *martin miller' s 'westbourne' gin* • *cocchi americano* • bitters • castelvetro olive 12
- sorrento** • *el jimador blanco* • *amaro ciociaro* • blood orange • maple • honey-rosemary salt 11
- hemingway snow #2** • *el dorado 8yr & 12yr rums* • *punt e mes* • fennel-cinnamon syrup • grapefruit 12
- zio' s negroni** • *uncle val' s botanical gin* • *nardini amaro* • *luxardo bitter orange* 12
- blood & thistle** • *isle of skye 8yr scotch* • *cynar* • blood orange 10

BARILE di CASA

- old fashioned** • *alleia four roses single barrel bourbon* • maple • lemon bitters 12
- manhattan** • *buffalo trace* • *cocchi torino* • bitters (aged thirty+ days) 12
- negroni** • *junipero gin* • *cocchi torino* • *punt e mes* • *campari* • *luxardo bitter* (aged thirty days) 12
- amaro** • a blend of four *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
- winter sangria** • *chianti* • *el dorado 8 yr* • *punt e mes* • *cardamaro* • apple • blood orange • cinnamon 10
- tennessee mountain road** • fig-infused *chattanooga whiskey* • *averna* • orange bitters 12
- pompelmo** • grapefruit-infused *cocchi torino* • *cynar* • fluffy grapefruit 10

FRIZZANTE/ROSA

- prosecco** • *lunetta* • veneto • nv 9
- sparkling rose** • *juve y camps* • spain • nv 12
- still rose** • *markowitsch* • austria • 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 • 2015 12
- riesling** • *seeker* • germany • 2016 9

ROSSO

- pinot noir** • *zemmer 'rolhut'* • alto adige • 2015 11
- malbec** • *testamento* • mendoza • 2015 10
- sangiovese** • *rocca della macie chianti classico riserva* • tuscan • 2013 12
- montepulciano** • *italo peitranonj* • abruzzo • 2014 14
- merlot, sangiovese** • *mazzei 'badiola'* • tuscan • 2015 9
- cabernet sauvignon** • *charles smith 'substance'* • washington • 2016 10

VOLO

- barrell bourbon flight** 20
infinite • *batch 14* • *batch 15*
- whistle pig rye flight** 35
farmstock • *10 year* • *15 year*
- amaro flight** 16
montenegro • *lucano* • *sfumato*

BIRRA ALLA SPINA

- hutton & smith** • igneous ipa • chattanooga 6
- blackberry farms** • classic saison • tennessee 7

BIRRA

- boilermaker** • eagle rare • miller high-life (pony) 7
- 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

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