



## 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
arugula • asparagus • <i>benton's</i> bacon • egg	12

## PRIMI

pasta made in house daily

penne • bolognese	16	gnocchi • blue crab • oyster mushroom	19
pappardelle • braised veal	19	ravioli • spring vegetables • prosciutto	19
spaghetti all' amatriciana	17	angel hair • gulf shrimp • soffritto • tomato	22
conchiglie • gulf shrimp • soffritto cremoso • calabrian chile	21	mafalda • duck sausage • maitake • sweet potato	23

## 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
halibut • lentils • tomato	30
duck breast • sweet potato • orange	28
venison • fregula sarda • blackberry	32

## CONTORNI

to share

asparagus risotto	7
wood-fired mushrooms	7
kale • garlic	5
brussels fritti • guanciale • balsamic	7

## 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

spring 2019



*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 PRIMAVERA

- bellissimo • *uncle val' s gin* • strawberry shrub • prosecco 10
- alpine tonico • rosemary-infused *tito' s vodka* • *st. germain* • *cardamaro* • lemon • tonic 11
- viola • *roku gin* • *luxardo bitter bianco* • *crème de violette* • sage • lemon • sparkling rose 12
- sorrento • *el jimador blanco* • *amaro ciociaro* • blood orange • maple • honey-rosemary salt 11
- primavera witch • *smith & cross* • *strega* • *velvet falernum* • *angostura* • lemon 12
- the valtellina blonde • *bowman' s gin* • *braulio* • *cocchi americano* • lemon bitters 10
- oro • *isle of skye 8yr scotch* • *strega* • lemon bitters 11

## BARILE di CASA

- old fashioned • *alleia four roses single barrel bourbon* • chamomile • 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 • *louis vallon* • france • 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
- riesling • *thomas schmitt* • germany • 2015 12

## 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 pietrantonj* • abruzzo • 2014 14
- merlot, sangiovese • *mazzei 'badiola'* • tuscan • 2017 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
- yazoo • 'sue' imperial porter • nashville 7

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