



ANTIPASTI

hand dipped ricotta bruschetta • truffle honey	9
cannellini bean-roasted pepper bruschetta	8
arancini • meat sauce • mozzarella	8
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
<i>southland farms'</i> beets • citrus gremolata • toasted walnuts • whipped gorgonzola	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 • strawberry mostarda	23
new york strip • balsamic onions • porcini	34
short rib • mashed potatoes • cherry relish	27
halibut • spring vegetables • basil vinaigrette	30
lamb ribs • baby artichokes	29
venison • roasted potatoes • 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
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*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* • *fiorentino* • *cardamaro* • lemon • tonic 11
- viola** • *roku gin* • *luxardo bitter bianco* • *crème de violette* • sage • lemon • sparkling rose 12
- agave strada** • *el jimador blanco* • *cocchi americano* • *sfumato* • fluffy grapefruit 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** • *fiorentino* • sparkling rose • club soda 10
- aperol spritz** • *aperol* • prosecco • club soda 10
- spring sangria** • rose • *cathead honeysuckle vodka* • *cocchi americano* • strawberry • orange • honey 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

- riesling** • *schmitt schöne* • germany • 2016 9
- pinot grigio** • *mezzacorona* • trentino • 2017 8
- sauvignon blanc** • *savee sea* • marlborough • 2018 9
- chardonnay** • *acacia* • sonoma coast • 2015 12
- greco** • *rocca della sanniti* • campania • 2017 12

ROSSO

- pinot noir** • *gaspard* • loire valley • 2016 12
- malbec** • *testamento* • mendoza • 2015 10
- sangiovese** • *rocca della macie chianti classico riserva* • tuscan • 2013 12
- tempranillo** • *el jefe* • spain • 2018 9
- cabernet sauvignon** • charles smith 'substance' • washington • 2017 10
- cabernet franc & cabernet sauvignon** • *scarbolo* • friuli • 2015 12

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
- micelob ultra** • lager • missouri 3
- honky tonk** • ipa • nashville 5
- dogfish head** • '90 minute' ipa • delaware 7
- yazoo** • 'sue' imperial porter • nashville 7

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