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 *rhode island* calamari • lemon 14

benton's bacon wrapped dates • aged balsamic 8

*beef carpaccio • truffle • arugula • radish 12

antipasto *alleia* • *2 guest minimum* 10pp
meat: prosciutto, chorizo, soppressata, finocchiona
cheese: robiola, grana padano, ubriaco, fontina
fig flatbread, grilled *niedlovs*, arugula, olives

INSALATE

local lettuces • fennel • radish • lemon vinaigrette • gorgonzola 9

*caesar salad • white truffle oil • grana padano 11

grilled romaine • *alleia* guanciale • bra duro 12

soybean salad • pine nut pesto • red wine vinaigrette 11

prosciutto di parma • caramelized apple • ricotta 12

southland farms' beets • citrus gremolata • toasted walnuts • whipped gorgonzola 12

PRIMI

pasta made in house daily

penne • bolognese 16

pappardelle • braised veal 19

spaghetti all' amatriciana 17

conchiglie • gulf shrimp • soffritto cremoso • calabrian chile 21

gnocchi • blue crab • oyster mushroom 19

ravioli • squash • pomodoro 19

angel hair • gulf shrimp • soffritto • tomato 22

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 • fennel • arugula 29

venison • roasted potatoes • blackberry 32

CONTORNI

to share

southland farms' squash risotto 7

wood-fired mushrooms 7

kale • garlic 5

okra fritti • onion • *benton's* bacon 7

PIZZE

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

margherita • basil • mozzarella 12

pepperoni • tomato sauce • mozzarella 13

salami • sausage • roasted peppers • mozzarella 14

pork diablo • tomato sauce • smoked mozz 13

short rib • kale • red onion • mozzarella 14

prosciutto di parma • smoked mozz • arugula 14

gorgonzola • local figs • prosciutto 14

benton's bacon • ricotta • rosemary 14

mushroom • preserved truffle • mozzarella 13

artichokes • olives • sausage • smoked mozz 14

summer 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

southside CHATTANOOGA *luglio* ANNO MMXIX

COCKTAIL d'ESTATE

summer sogno • *cathead honeysuckle vodka* • *kina l' aero d' or* • oleo • lemon • grapefruit 11

island bird • *afrohead rum* • *campari* • pineapple • lime • oleo • allspice dram 12

orange you glad i didn' t say banana • *rittenhouse rye* • banana liquor • *montenegro* • bitters • mint 12

rey del sol • *altos anejo* • pineapple jalapeno shrub • lime 12

green thumb #2 • *castle and key gin* • *cocchi americano* • *alleia amaro* • fennel • celery • lemon 12

turn the beet around • *castle and key vodka* • beet & olive brine 10

nimbostratus • cucumber-infused *roku gin* • egg white • watermelon • oleo • lemon 11

BARILE di CASA

old fashioned • *alleia four roses single barrel bourbon* • agave • lemon bitters 12

manhattan • *buffalo trace* • *casa mariol vermut* • 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 • *fiorente* • sparkling rose • club soda 10

aperol spritz • *aperol* • prosecco • club soda 10

summer sangria • rose • cucumber-infused *tito' s vodka* • *cocchi americano* • strawberry • orange • mint 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 • *testamento* • mendoza • 2017 10

sparkling lambrusco • *la collina 'quaresimo'* • italy • 2017 12

BIANCO

pinot grigio • *mezzacorona* • trentino • 2017 8

sauvignon blanc • *savee sea* • marlborough • 2018 9

chardonnay • *acacia* • sonoma coast • 2017 12

greco • *rocca della sanniti* • campania • 2017 12

ROSSO

cinsault • *john almansa 'zou mai'* • france • 2018 12

pinot noir • *gaspard* • loire valley • 2016 12

tempranillo • *el jefe* • spain • 2018 9

malbec • *testamento* • mendoza • 2015 10

sangiovese • *renzo masi chianti riserva* • tuscany • 2015 10

cabernet sauvignon • *bacchus* • sonoma coast • 2017 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

michelob 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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