



## 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 flatbread • black truffle	13
prosciutto di parma flatbread • peach • fig	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	11
grilled romaine • <i>alleia</i> guanciaie • bra duro	12
soybean salad • pine nut pesto • red wine vinaigrette	11

## PRIMI

pasta made in house daily

penne • bolognese	16	gnocchi • blue crab • oyster mushroom	19
pappardelle • braised veal	19	ravioli • squash • pomodoro	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 • grilled peach	23
new york strip • balsamic onions • porcini	34
short rib • mashed potatoes • cherry relish	27
grouper • summer vegetables • basil vinaigrette	30
lamb ribs • fennel • arugula	29
venison • roasted potatoes • blackberry	32

## CONTORNI

to share

<i>southland farms' squash risotto</i>	7
wood-fired mushrooms	7
kale • garlic	5
okra fritti • onion • <i>benton' s</i> bacon	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

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



## COCKTAIL D'ESTATE

- summer sogno • *cathead honeysuckle vodka* • *cocchi americano* • oleo • lemon • grapefruit 11
- bitter bird • *afrohead rum* • *campari* • pineapple • lime • oleo • allspice dram 12
- orange you glad i didn' t say banana • *rittenhouse rye* • banana liquor • *meletti amaro* • bitters • mint 12
- rey del sol • *altos anejo* • pineapple jalapeno shrub • lime 12
- turn the beet around • *castle and key vodka* • beet & onion brine 10
- nimbostratus • cucumber-infused *roku gin* • egg white • watermelon • oleo • lemon 11

## BARILE di CASA

- old fashioned • *whistle pig 'piggyback' rye* • agave • orange & lemon bitters 12
- manhattan • *buffalo trace* • *casa mariol vermut* • bitters (aged thirty+ days) 12
- negroni • *gin lane london dry* • *cocchi torino* • *punt e mes* • *campari* • *luxardo bitter* (aged thirty days) 12

## 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 • peach • 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 • *vignoble fontan 'domaine de maubet'* • côtes de gascogne • 2018 10

## BIANCO

- pinot grigio • *mezzacorona* • trentino • 2017 9
- arneis, moscato • *poderi cellario* • piedmont • 10 n/v
- sauvignon blanc • *savee sea* • marlborough • 2018 9
- chardonnay • *feudo 'principi di butera'* • sicilia • 2017 12

## ROSSO

- pinot noir • *gaspard* • loire valley • 2016 12
- tempranillo • *el jefe* • spain • 2018 9
- malbec • *testamento* • mendoza • 2016 10
- merlot, sangiovese • *mazzei 'badiola'* • tuscan • 2016 9
- sangiovese • *renzo masi chianti riserva* • tuscan • 2015 10
- cabernet sauvignon • *valravn* • sonoma coast • 2017 14

## NIENTE ALCOOL

- watermelon • strawberry mint syrup • lemon 5
- grapefruit • honey ginger syrup • soda 5
- pineapple jalapeno shrub • lime • oleo 5

## BIRRA ALLA SPINA

- hutton & smith • 'pale ale • chattanooga 6
- heaven & ale • 'see hop city' ipa • tennessee 6

## BIRRA

- boilermaker • buffalo trace • high-life (pony) 7
- peroni • lager • italy 4
- stella artois • pilsner • belgium 5
- michele ultra • lager • missouri 3
- honky tonk • ipa • nashville 5
- dogfish head • '90 minute' ipa • delaware 7
- yazoo • 'sue' imperial porter • nashville 7

summer 2019



Chef Daniel Lindley • Chef de Cuisine Nehemias Hernandez

alleiarestaurant.com 423.305.6990