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

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

delicata squash • arugula • *benton's* bacon • red wine vinaigrette 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 • butternut squash • walnuts 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 • apple relish 23

new york strip • balsamic onions • porcini 34

short rib • mashed potatoes • cherry relish 27

grouper • acorn squash • pistachio pesto 30

lamb ribs • fennel • arugula 29

venison • roasted potatoes • blackberry 32

CONTORNI

to share

butternut squash risotto 7

wood-fired mushrooms 7

kale • garlic 5

okra fritti • onion • fig 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

fall 2019

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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

metro • *haku vodka* • cranberry-orange cordial • cranberry • lemon • *peychaud's bitters* 10

silk road • pear-infused *leatherbee gin* • thyme • cardamom • lemon • chinese bitters 11

ubriaco chai • *el dorado 5yr* • chai tea • *cardamaro* • *tempest fugit* crème de cacoa 12

chespirito • *ocho plata* • *cocchi americano* • *amaro sibillia* 12

man with no name • *high west double rye* • *campari* • *amaro sfumato* 12

BARILE di CASA

old fashioned • *whistle pig 'piggyback' rye* • chai • boston 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

fall sangria • chianti • *el dorado 5yr* • *cocchi americano* • apple • orange • cinnamon 10

tennessee mountain road • fig-infused *chattanooga whiskey 91* • *averna* • orange bitters 12

pompelmo • grapefruit-infused *cocchi torino* • *cynar* • fluffy grapefruit 10

FRIZZANTE/ROSA

prosecco • *lunetta* • veneto • nv 9

sparkling rose • *rotari* • trento • 2014 12

still rose • *vignoble fontan 'domaine de maubet'* • côtes de gascogne • 2018 10

BIANCO

pinot grigio • *mezzacorona* • trentino • 2017 9

pecorino • *feudo antico 'terre di chieti'* • italy • 2018 10

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

chardonnay • *andrian 'somereto'* • alto adige • 2017 12

ROSSO

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

tempranillo • *el jefe* • spain • 2018 9

malbec • *testamento* • mendoza • 2016 10

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

field blend • *casa de mouraz 'dão'* • portugal • 2014 14

cabernet sauvignon • valravn • sonoma coast • 2017 14

NIENTE ALCOOL

grapefruit • honey ginger syrup • soda 5

acqua panna • natural spring water 4

san pellegrino • sparkling water 4

BIRRA ALLA SPINA

hutton & smith • 'pale ale • chattanooga 6

BIRRA

boilermaker • buffalo trace • high-life (pony) 7

michelob ultra • pilsner • missouri 3

peroni • lager • italy 4

stella artois • pilsner • belgium 5

wiseacre • 'tiny bomb' pilsner • memphis 5

honky tonk • ipa • nashville 5

dogfish head • '90 minute' ipa • delaware 7

yazoo • '*sue*' imperial porter • nashville

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