ANTIPASTI

hand dipped ricotta bruschetta • truffle honey 9

cannellini bean-roasted pepper bruschetta 8

arancini • meat sauce • mozzarella 8

taleggio flatbread • black truffle 13

steamed mussels • saffron • garlic • tomatoes 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

PRIMI

pasta made in house daily

penne • bolognese 16

pappardelle • braised veal 19

spaghetti all' amatriciana 17

mafalda • duck sausage • maitake • sweet potato 23

gnocchi • blue crab • oyster mushroom 19

ravioli • butternut squash • sage • walnut 19

angel hair • gulf shrimp • soffritto • tomato 22

SECONDI

bacon wrapped quail breast • charred tomato • walnut romesco 26

lamb ribs • fennel • arugula 29

wood-fired pork shoulder • balsamic • apple relish 23

short rib • mashed potatoes • cherry relish 27

new york strip • balsamic onions • porcini 34

chilean sea bass • acorn squash • pistachio pesto 36

pork tenderloin • caper salsa verde 28

CONTORNI

to share

wood-fired mushrooms 7

kale • garlic 5

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

prosciutto di parma • smoked mozz • arugula 14

short rib • kale • red onion • mozzarella 14

mushroom • preserved truffle • mozzarella 13

inverno 2020

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 STAGIONALI

fruit & flower • *cathead honeysuckle vodka* • *cocchi americano* • cinnamon • lemon • blood orange shrub 10

samhain • *castle & key gin* • *luxardo bitter bianco* • *strega* • lemon • 11

mele kalikimaka • *bacardi silver* • allspice dram • oleo • lime • grapefruit 12

chupacabra • *altos reposado* • *crème de cacao* • *ancho chile & black pepper tincture* • mole bitters 12

spicy mountain toddy • *dilei amaro* • lemon • pink peppercorn syrup • cinnamon 10

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

vieux carre • *western grace* brandy • *whistle pig 'piggyback' rye* • *d.o.m. benedictine* (aged fourteen days) 14

CLASSICO

persephone • *meletti amaro* • *emilia brut* • pomegranate • club soda 10

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

winter sangria • chianti • *el dorado 5yr* • *cocchi americano* • apple • blood orange • star anise 10

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

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

FRIZZANTE/ROSA

brut emilia • *nottebianca* • emilia romagna • n/v 9

still rose • *casa smith 'vino'* • columbia valley • 2018 11

BIANCO

pinot grigio • *mezzacorona* • trentino • 2017 9

cortese • *villa sparina 'gavi'* • piedmont • 2016 10

chenin blanc • *domaine des coutures* • france • 2018 10

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

ROSSO

pinot noir • *gaspard* • loire valley • 2018 12

barbera • *dogliotti* • piedmont • 2016 10

malbec • *testamento* • mendoza • 2016 10

sangiovese • *donna laura 'alteo' chianti riserva* • tuscany • 2015 10

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

cabernet sauvignon • *valravn* • sonoma valley • 2017 14

NIENTE ALCOOL

gazzosa • *lurisia 'il nostro'* • soda 4

chinotto • *lurisia 'la nostra'* • soda 4

acqua panna • natural spring water 4

san pellegrino • sparkling water 4

BIRRA ALLA SPINA

hutton and smith • ipa • chattanooga 6

naked river • pilsner • chattanooga 5

BIRRA

boilermaker • *chatt whiskey 91* • 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 7

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