ANTIPASTI

hand dipped ricotta bruschetta • truffle honey 9

cannellini bean-roasted red pepper bruschetta 8

arancini • meat sauce • mozzarella 8

taleggio flatbread • black truffle 13

*beef carpaccio • truffle • arugula • radish 12

steamed mussels • saffron • garlic • tomato 13

fried *rhode island* calamari • lemon 14

benton's bacon wrapped dates • aged balsamic 8

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 • gorgonzola lemon vinaigrette 9

*caesar salad • white truffle oil • grana padano 11

grilled romaine • *alleia* guanciale • bra duro 12

southland farms' tomato caprese • mozzarella 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

gnocchi • blue crab • chanterelle mushroom 23

ravioli • baby fennel • pomodoro 21

angel hair • gulf shrimp • soffritto • tomato 22

SECONDI

bacon wrapped quail breast • charred tomato • walnut romesco 26

wood-fired pork shoulder • balsamic • grilled peach 25

short rib • mashed potatoes • cherry relish 29

new york strip • charred leek salsa • fennel 34

pickett's ranch trout • lemon • summer vegetables 25

CONTORNI

to share

southland farms' corn risotto 7

grilled asparagus 7

wood-fired mushrooms 7

wood-fired okra 7

kale • garlic 5

PIZZE

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

margherita • basil • mozzarella 13

pepperoni • tomato sauce • mozzarella 14

salami • sausage • roasted peppers • mozzarella 15

pork diablo • tomato sauce • smoked mozz 14

prosciutto di parma • smoked mozz • arugula 15

gorgonzola • fig preserves • prosciutto 15

mushroom • preserved truffle • mozzarella 14

estate 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

garden variety • *gate 11 vodka* • *kina l' aero d' or* • lime • basil 11

castle & bees • *castle & key spring gin* • *alleia limoncello* • rosemary & honey • lemon 10

ettore radice • *lunazul tequila* • *sfumato* • calabrian chili • lime • buckspice bitters 10

island cola • *afrohead rum* • *ramazzoti amaro* • *bordiga bitter* • *lurisia chinotto* 12

the bitter end • *braulio* • *sfumato* • *sibilia* • *bonal* • fluffy grapefruit 12

BARILE di CASA

old fashioned • *whistlepig piggyback* • oleo • havana and hide 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

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

CLASSICO

la pesca • *fiorente* • *emilia brut* • peach & thyme 10

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

spring sangria • rose • *cathead honeysuckle vodka* • *cocchi americano* • blackberry • citrus 10

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

FRIZZANTE/ROSA

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

sparkling rose • *terre gaie* • veneto • n/v 12

still rose • *ioppa* • piedmont • 2018 10

BIANCO

pinot grigio • *mezzacorona* • trentino • 2017 9

chenin blanc • *mary taylor 'anjou blanc'* • 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 11

sangiovese • *donna laura 'alteo' chianti riserva* • tuscany • 2016 10

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 spring 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

honky tonk • ipa • nashville 5

peroni • lager • italy 4

stella artois • pilsner • belgium 5

wiseacre • 'tiny bomb' pilsner • memphis 5

dogfish head • '90 minute' ipa • delaware 7

yazoo • 'sue' imperial porter • nashville 7

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