ANTIPASTI

hand dipped ricotta bruschetta • truffle honey 10

cannellini bean-roasted red pepper bruschetta 8

fried *rhode island* calamari • lemon 14

taleggio flatbread • black truffle 13

arancini • meat sauce • mozzarella 8

steamed mussels • saffron • garlic • tomato 13

*beef carpaccio • truffle • arugula • radish 12

benton's bacon wrapped dates • aged balsamic 9

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 10

*caesar salad • white truffle oil • grana padano 11

grilled romaine • *alleia* guanciale • bra duro 13

soybean salad • pine nut pesto • red wine vinaigrette 12

delicata squash • arugula • *benton's bacon* • red wine vinaigrette 12

PRIMI

pasta made in house daily

penne • bolognese 17

pappardelle • braised veal 21

spaghetti all' amatriciana 18

mafalda • duck sausage • maitake • sweet potato 23

gnocchi • blue crab • oyster mushroom 24

pumpkin ravioli • mirepoix • braised pork 21

angel hair • gulf shrimp • soffritto • tomato 22

SECONDI

bacon wrapped quail breast • charred tomato • walnut romesco 27

wood-fired pork shoulder • balsamic • smoked apple relish 25

short rib • mashed potatoes • cherry relish 29

new york strip • porcini • balsamic onions 34

leg of venison • delicata squash • apple • brown butter 33

grouper • acorn squash • pistachio pesto 30

CONTORNI

to share

butternut squash risotto 8

wood-fired mushrooms 8

kale • garlic 7

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

gorgonzola • fig preserves • prosciutto 15

prosciutto di parma • smoked mozz • arugula 15

pork diablo • tomato sauce • smoked mozz 14

mushroom • preserved truffle • mozzarella 14

benton's bacon • ricotta • rosemary 14

autunno 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

chamber of reflection • pear-infused *castle & key gin* • *brut emilia* • grapefruit • oleo 11

witching hour • *lunazul tequila* • *montenegro* • ginger shrub • lime • oleo 10

run to the hills • *yola 1971 mezcal* • *cocchi americano* • *triple sec* • lime 12

dream on • *new riff bourbon* • *la pivon vermouth* • *cynar* • *benedictine* 12

BARILE di CASA

old fashioned • *post modern single malt whiskey* • oleo • havana and hide bitters 12

negroni • *gin lane london dry* • *cocchi torino* • *punt e mes* • *campari* • *luxardo bitter* (aged thirty days) 12

manhattan • *buffalo trace* • *casa mariol vermut* • bitters (aged thirty+ days) 12

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

CLASSICO

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

fall sangria • cabernet • *cardamaro* • *cocchi americano* • apple • plum • orange 10

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

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

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 • *trulli* • italy • 2019 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 • *matteo braidot* • fruili • 2018 12

syrah • *charles smith* • washington • 2017 10

malbec • *testamento* • mendoza • 2016 11

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

cabernet sauvignon • *klinker brick* • lodi • 2016 12

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

wiseacre • 'starless' black lager • memphis 6

hutton & smith • igneous ipa • chattanooga 6

BIRRA

boilermaker •green brier whiskey •high life(pony) 7

michelob ultra • pilsner • missouri 3

duclaw • 'purple passion' gose ale • maryland 6

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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