ANTIPASTI

hand dipped ricotta bruschetta • truffle honey 10

cannellini bean-roasted red pepper bruschetta 8

arancini • meat sauce • mozzarella 8

steamed mussels • saffron • garlic • tomato 13

taleggio flatbread • black truffle 13

fried *rhode island* calamari • lemon 14

benton's bacon wrapped dates • aged balsamic 9

*beef carpaccio • truffle • arugula • radish 12

antipasto *alleia* 25
meat: prosciutto, chorizo, soppressata, finocchiona
cheese: robiola, grana padano, ubriaco,
fig flatbread, grilled *niedlovs*, arugula, olives

INSALATE

local lettuces • fennel • radish • gorgonzola 10
lemon vinaigrette

*caesar salad • white truffle oil • grana padano 11

grilled romaine • *alleia* guanciale • bra duro 13

soybean salad • pine nut pesto • 12
red wine vinaigrette

PRIMI

pasta made in house daily

penne • bolognese 17

pappardelle • braised veal 21

spaghetti all' amatriciana 18

mafalda • duck sausage • maitake • 23
sweet potato

gnocchi • blue crab • oyster mushroom 24

angel hair • gulf shrimp • soffritto • tomato 22

butternut squash ravioli • braised pork 21

SECONDI

bacon wrapped quail breast • charred tomato • 27
walnut romesco

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

short rib • mashed potatoes • cherry relish 29

new york strip • porcini • balsamic onions 34

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

grilled scallops • fennel • risotto 30

chilean sea bass • acorn squash • 35
pistachio pesto

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

inverno 2021

Chef Daniel Lindley

alleiarestaurant.com 423.305.6990

*consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness

COCKTAIL STAGIONALI

happy accident • *wheatley* vodka • *mondino aperitivo* • *cocchi torino* • blood orange 11

rose colored glasses • *lunazul* tequila • *yola* mezcal • *starlino* aperitivo • grapefruit • jalapeño 12

poncho's plane ticket • *denizen* dark rum • *amaro abano* • *tempus fugit* banana • pineapple • lemon 11

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

BARILE di CASA

old fashioned • *postmodern single malt whiskey* • oleo • havana and hide bitters 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

winter sangria • *cabernet* • *wheatley* vodka • clove • blood orange • cranberry • cinammon 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

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 • w*ilhelm walch 'prendo'* • alto adige • 2019 12

tempranillo • *el jefe* • spain • 2019 9

sangiovese • *donna laura 'alteo' chianti riserva* tuscany • 2017 10

cabernet sauvignon • *otera ramos 'testamento estate'* • mendoza • 2016 14

refosco • *rojac istra* • slovenia • 2016 12

NIENTE ALCOOL

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

acqua panna • natural spring water 4

san pellegrino • sparkling spring water 4

BIRRA ALLA SPINA

wiseacre • 'gotta get up to get down' coffee milk stout • memphis 6

hutton & smith • igneous ipa • chattanooga 6

BIRRA

boilermaker • *old tub* whiskey • high life(pony) 7

michelob ultra • pilsner • missouri 3

semedorato • lager • sicily 5

honky tonk • ipa • nashville 5

wiseacre • 'tiny bomb' pilsner • memphis 5

yazoo • 'sue' imperial porter • nashville 7

Chef Daniel Lindley
alleiarestaurant.com 423.305.6990