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

prosciutto di parma • ricotta • peaches 12

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

INSALATE

local lettuces • cherry tomato • fennel • radish • gorgonzola • lemon vinaigrette 10

*caesar salad • white truffle oil • grana padano 11

grilled romaine • *alleia* guanciale • bra duro 13

big sycamore farms tomato caprese • mozzarella 14

soybean salad • pine nut pesto • red wine vinaigrette 12

PRIMI

pasta made in house daily

tagliatelle • bolognese 17

pappardelle • braised veal 21

spaghetti all' amatriciana 18

mafalda • duck sausage • maitake • sweet potato 23

gnocchi • blue crab • chanterelle mushrooms 25

angel hair • gulf shrimp • soffritto • tomato 23

ravioli • summer squash ragu • tomato 22

conchiglie • *alleia* guanciale • chanterelle mushrooms 24

SECONDI

bacon wrapped quail breast • charred tomato • walnut romesco 27

wood-fired pork shoulder • balsamic • peach 25

short rib • mashed potatoes • cherry relish 29

new york strip • porcini • balsamic onions 34

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

grilled scallops • fennel • corn risotto 32

halibut • okra • red onion • corn • squash • lemon vinaigrette 35

CONTORNI

to share

big sycamore farms corn risotto 8

wood-fired okra 7

wood-fired mushrooms 8

green beans • garlic 7

eggplant caponata • tomato • pine nuts 8

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

estate 2021

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

tucker's hue • *old dominick vodka* • *select aperitivo* • *starlino rose aperitivo* • pickled strawberry 12

no one knows • *gate 11 gin* • *green chartreuse* • *oleo* • *nottebianca* • lime 11

birds of a feather • *diplomatico planas rum* • *post modern subrosa* • cucumber • calabrian chile 11

grasping for straws • *new riff bourbon* • *st. george bruto americano* • lemon • blueberry syrup 11

smoke signals • *yola* mezcal • *yellow chartreuse* • watermelon • rosemary • lime 12

BARILE di CASA

negroni • *old dominick gin* • *cocchi torino* • *punt e mes* • *campari* • *bordiga bitter* (aged thirty days) 12

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 asdfasd

summer sangria • rosé • *cathead honeysuckle* vodka • *letherbee fernet* • peach • blueberry 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 • *farina* • veneto • 2020 10

BIANCO

pinot grigio • *mezzacorona* • trentino • 2017 9

dry reisling • *schlossmuhlenhof* • rheinhessen • 2019 11

grenache blanc, vermentino, chardonnay • *la patience* • nimes • 2019 11

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

ROSSO

pinot noir • *elouan* • oregon • 2018 12

negro amaro • *copertino riserva* • puglia • 2011 9

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

cabernet sauvignon • *maison noir 'in sheep's clothing'* • columbia valley • 2018 14

gaglioppo • *santa venere 'ciro rosso'* • calabria • 2018 13

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 & smith • 'igneous' ipa • chattanooga 6

wiseacre • 'sun bump' wheat beer • memphis 6

BIRRA

michelob ultra • pilsner • missouri 3

paulaner brauerei • pilsner • germany 6

semedorato • lager • sicily 5

wiseacre • 'tiny bomb' pilsner • memphis 5

wellbeing • nonalcoholic 'golden wheat' • missouri 5

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