



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 <i>rhode island</i> calamari • lemon	15
<i>benton' s</i> bacon wrapped dates • aged balsamic	9
*beef carpaccio • truffle • arugula • radish	12

INSALATE

local lettuces • fennel • radish • gorgonzola lemon vinaigrette	10
*caesar salad • white truffle oil • grana padano	11
grilled romaine • <i>alleia</i> guanciale • bra duro	13
soybean salad • pine nut pesto • red wine vinaigrette	12

PRIMI

pasta made in house daily

tagliatelle • bolognese	17	ravioli • squash ragu • tomato	22
pappardelle • braised veal	21	angel hair • gulf shrimp • soffritto • tomato	23
spaghetti all' amatriciana	18	gnocchi • blue crab • shiitake mushrooms	27
mafalda • duck sausage • maitake	23	conchiglie • short rib • sweet potato	24

SECONDI

bacon wrapped quail breast • charred tomato • walnut romesco	27
wood-fired pork shoulder • balsamic • apple	25
short rib • mashed potatoes • cherry relish	30
<i>new york</i> strip • porcini • balsamic onions	34
grilled scallops • butternut squash risotto	33
leg of venison • butternut squash • apple • brown butter	33
red grouper • acorn squash • pistachio pesto	35

CONTORNI

to share

butternut squash risotto	8
wood-fired okra	7
wood-fired mushrooms	8
green beans • garlic	7

PIZZE

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

margherita • basil • mozzarella	13	prosciutto di parma • smoked mozz • arugula	15
pepperoni • tomato sauce • mozzarella	14	pork diablo • tomato sauce • smoked mozz	14
salami • sausage • roasted peppers • mozzarella	15	mushroom • preserved truffle • mozzarella	14
gorgonzola • fig preserves • prosciutto	15	<i>benton' s</i> bacon • ricotta • rosemary	14

autunno 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

- la cantantita** • *diplomatico mantuano* rum • *maggie' s farm* falernum • *amaro di angostura* • chai • lemon 12
- slow burn** • *campo bravo* tequila • *st elizabeth allspice dram* • habanero • apple cider 10
- razor ramon** • *yola* mezcal • *yellow chartreuse* • *maggie' s farm* falernum • lemon 12
- skyfall lodge** • earl grey infused *gate 11* gin • *old dominick* vodka • *casa mariol vermut blanco* 12
- sons of scotland** • *dewars* scotch • *cocchi torino* • cinnamon-infused *fiorente* 11

BARILE di CASA

- negrone** • *old dominick gin* • *cocchi torino* • *punt e mes* • *campari* • *bordiga bitter* (aged thirty days) 12
- manhattan** • *buffalo trace* bourbon • *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** • chardonnay • *cardamaro* • *la pivo* vermouth • apple cider • ginger 10
- pompelmo** • grapefruit-infused *cocchi torino* • *cynar* • fluffy grapefruit 10
- old fashioned** • *postmodern single malt* whiskey • oleo • havana and hide bitters 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 • 2020 9
- grechetto, procanico, malvasia** • *barbi orvieto classico 'abboccato'* • umbria • 2019 10
- garganega, chardonnay** • *scaia* • veneto • 2020 10
- chardonnay** • *andrian 'somereto'* • alto adige • 2017 12

ROSSO

- pinot noir** • *grochau cellars 'etheric wine workshop'* • oregon • 2020 12
- nerello mascalese** • *cantine di indie 'polpo rosso'* sicily • 2019 12
- sangiovese** • *donna laura 'alteo' chianti riserva* tuscany • 2017 10
- sangiovese, cabernet sauvignon, merlot** • *tolaini 'al passo'* • tuscany • 2016 14
- cabernet sauvignon** • *maison noir 'in sheep' s clothing'* • columbia valley • 2018 14

NIENTE ALCOOL

- gazzosa** • *lurisia 'il nostro'* • soda 4
- chinotto** • *lurisia 'la nostra'* • soda 4
- acqua panna** • natural spring water 4
- lurisia** • sparkling spring water 4

BIRRA ALLA SPINA

- hutton & smith** • 'igneous' ipa • chattanooga 6
- yazoo** • hefeweizen • nashville 6

BIRRA

- michelob ultra** • pilsner • missouri 3
- semedorato** • lager • sicily 5
- wiseacre** • 'tiny bomb' pilsner • memphis 5
- paulaner brauerei** • pilsner • germany 6
- honky tonk** • ipa • nashville 5
- albright grove** • 'high country' farmhouse saison • knoxville 7
- spencer** • trappist imperial stout • massachussetts 9
- wellbeing** • nonalcoholic 'golden wheat' • missouri 5

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