



## ANTIPASTI

|  |    |
|--|----|
| hand dipped ricotta bruschetta • truffle honey           | 12 |
| cannellini bean-roasted red pepper bruschetta            | 9  |
| arancini • meat sauce • mozzarella                       | 9  |
| steamed mussels • saffron • garlic • tomato              | 15 |
| taleggio flatbread • black truffle                       | 15 |
| fried <i>rhode island</i> calamari • lemon               | 16 |
| <i>benton's</i> bacon wrapped dates • aged balsamic      | 8  |
| *beef carpaccio • truffle • arugula • radish             | 14 |
| antipasto <i>alleia</i>                                  | 25 |
| meat: prosciutto, chorizo, soppressata, finocchiona      |    |
| cheese: robiola, grana padano, ubriaco, fontina          |    |
| fig flatbread, grilled <i>niedlovs</i> , arugula, olives |    |

## INSALATE

|  |    |
|--|----|
| local lettuces • fennel • radish • gorgonzola<br>lemon vinaigrette | 11 |
| *caesar salad • white truffle oil •<br>grana padano                | 12 |
| grilled romaine • <i>alleia</i> guanciale • bra duro               | 14 |
| soybean salad • pine nut pesto •<br>red wine vinaigrette           | 12 |

## PRIMI

pasta made in house daily

|  |    |  |    |
|--|----|--|----|
| tagliatelle • bolognese                            | 19 | ravioli • butternut squash • pork shoulder     | 24 |
| pappardelle • braised veal                         | 23 | angel hair • gulf shrimp • soffritto • tomato  | 26 |
| spaghetti all' amatriciana • <i>benton's</i> bacon | 21 | gnocchi • chicken sausage • shiitake mushrooms | 26 |
| mafalda • duck sausage • maitake                   | 25 |  |    |

## SECONDI

|   |    |
|---|----|
| bacon wrapped quail breast • charred tomato •<br>walnut romesco | 30 |
| wood-fired pork shoulder • balsamic • apple                     | 27 |
| short rib • mashed potatoes • cherry relish                     | 33 |
| <i>new york</i> strip • porcini • balsamic onions               | 38 |
| leg of venison • butternut squash • apple •<br>brown butter     | 35 |
| red grouper • acorn squash • pistachio pesto                    | 35 |

## CONTORNI

to share

|  |   |
|--|---|
| butternut squash risotto               | 8 |
| wood-fired brussel sprouts • guanciale | 9 |
| wood-fired mushrooms                   | 8 |
| green beans • garlic                   | 7 |

## PIZZE

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

|   |    |   |    |
|---|----|---|----|
| margherita • basil • mozzarella                 | 15 | prosciutto di parma • smoked mozz • arugula | 17 |
| pepperoni • tomato sauce • mozzarella           | 16 | pork diablo • tomato sauce • smoked mozz    | 16 |
| salami • sausage • roasted peppers • mozzarella | 17 | mushroom • preserved truffle • mozzarella   | 16 |
| gorgonzola • fig preserves • prosciutto         | 17 | <i>benton's</i> bacon • ricotta • rosemary  | 16 |

*inverno 2022**Chef Daniel Lindley • Chef de Cuisine Nehemias Hernandez*

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\*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
- skyfall lodge** • earl grey infused *gate 11* gin • *old dominick* vodka • *casa mariol vermut blanco* 12
- tipsy in the garden** • *lunazul* tequila • *yola mezc*al • *post modern subrosa* • lime 11
- razor ramon** • *yola mezc*al • *golden moon ex gratia* • *maggie' s farm* falernum • lemon 12

## BARILE di CASA

- negroni** • *old dominick* gin • *cocchi torino* • *punt e mes* • *campari* • *bordiga bitter* (aged fourteen 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
- winter sangria** • corvina • *cocchi americano* • *mondino apertivo* • pomegranate • cinnamon 10
- pompelmo** • grapefruit-infused *cocchi torino* • *cynar* • fluffy grapefruit 10
- old fashioned** • *postmodern hi (rye)* whiskey • oleo • havana and hide bitters 12
- tennessee mountain road** • fig-infused *chattanooga whiskey 91* • *amaro segesta* • orange bitters 12

## FRIZZANTE

- brut emilia** • *nottebianca* • emilia romagna • n/v 9
- prosecco rose** • *villa d' arfanta* • veneto • 2019 12

## BIANCO

- pinot grigio** • *spasso* • tuscany • 2020 9
- rossese bianco** • *la bioca* • langhe • 2019 12
- fiano** • *la capranera* • campania • 2020 11
- chardonnay** • *andrian 'somereto'* • alto adige • 2019 12

## ROSSO

- pinot noir** • *bacchus* • california • 2019 12
- montepulciano** • *atilia* • abruzzo • 2018 12
- sangiovese** • *donna laura 'alteo' chianti riserva* • tuscany • 2017 10
- refosco** • *rojac istra* • slovenia • 2018 12
- cabernet sauvignon** • *maison noir 'in sheep' s clothing'* • columbia valley • 2019 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
- wiseacre** • 'gotta get up to get down' • coffee milk stout • memphis 6

## BIRRA

- semedorato** • lager • sicily 5
- micelob ultra** • pilsner • missouri 5
- wiseacre** • 'tiny bomb' pilsner • memphis 5
- honky tonk** • west coast ipa • nashville 6
- three taverns** • 'pometheus' sour ale • atlanta 6
- spencer** • trappist imperial stout • massachussets 9
- untitled art** • nonalcoholic 'juicy ipa' • wisconsin 5

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