

**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,  
fig flatbread, grilled *niedlovs*, arugula, olives

**INSALATE**

local lettuces • gorgonzola • lemon vinaigrette	11
*caesar salad • white truffle oil • grana padano	12
grilled romaine • <i>alleia</i> guanciaie • bra duro	14
soybean salad • pine nut pesto • red wine vinaigrette	12
arugula • asparagus • <i>benton's</i> bacon • pine nuts	14

**PRIMI**

pasta made in house daily

tagliatelle • bolognese	19	ravioli • prosciutto • spring vegetables	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 mushroom	26
mafalda • duck sausage • maitake mushroom	25		

**SECONDI**

bacon wrapped quail breast • charred tomato • walnut romesco	30
wood-fired pork shoulder • balsamic • strawberry mostarda	27
short rib • mashed potatoes • cherry relish	33
<i>new york</i> strip • porcini • balsamic onions	38
duck breast • ramp • pine nut pesto • frisee	32
lamb tenderloin • mint salsa verde • capers	35
halibut • spring vegetables • ramps	37

**CONTORNI**

to share

asparagus risotto	8
wood-fired asparagus	8
wood-fired mushrooms	8
green beans • garlic	7

**PIZZE**

cooked at 750 degrees 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 • arugula	17	<i>benton's</i> bacon • ricotta • rosemary	16

*primavera 2022**Chef Daniel Lindley • Chef de Cuisine Nchemias 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

- uptown girl** • wild roots pear vodka • blueberry • lemon • prosecco 10  
**tipsy in the garden** • campo bravo tequila • verde momento mezcal • post modern subrosa • lime 11  
**total eclipse** • denizen rum • bordiga bitter • cinpatrazzo amaro • honey 12  
**la vie en rose** • neversink gin • rose water • ginger • lime • sage 12

## BARILE di CASA

- negroni** • old dominick gin • cocchi torino • punt e mes • campari • bordiga bitter (aged seven+ days) 12  
**manhattan** • buffalo trace bourbon • casa mariol vermut • bitters (aged thirty+ days) 14  
**vieux carre** • western grace brandy • whistle pig 'piggyback' rye • d.o.m. benedictine (aged fourteen days) 14

## CLASSICO

- spritz** • select aperitivo • prosecco • club soda 10  
**spring sangria** • corvina • cocchi americano • old dominick vodka • strawberry • basil 10  
**pompelmo** • grapefruit-infused cocchi torino • cynar • fluffy grapefruit 10  
**old fashioned** • postmodern straight malt 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 10  
**prosecco rose** • villa d'arfanta • veneto • 2019 12

## BIANCO

- pinot grigio** • spasso • veneto • 2020 9  
**picpoul** • domitia • languedoc • 2020 10  
**fiano** • la capranera • campania • 2020 11  
**chardonnay** • andrian 'somereto' • alto adige • 2019 12

## ROSSO

- pinot noir** • cantina la vis 'dipinti' trentino • 2020 12  
**montepulciano** • atilia • abruzzo • 2018 12  
**sangiovese** • donna laura 'alteo' chianti riserva tuscan • 2017 10  
**sangiovese, merlot, cabernet** • tolaini 'al passo' tuscan • 2018 14  
**cabernet sauvignon** • trig point alexander valley • 2019 15

## NIENTE ALCOOL

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

## BIRRA ALLA SPINA

- hutton & smith** • 'igneous' ipa • chattanooga 6

## BIRRA

- michelob ultra** • pilsner • missouri 5  
**wiseacre** • 'tiny bomb' pilsner • memphis 5  
**paulaner brauerei** • pilsner • germany 6  
**southern grist** • 'teal' hazy ipa • nashville 8  
**albright grove** • 'little river' ipa • knoxville 8  
**three taverns** • 'saporous' sour • atlanta 6  
**untitled art** • nonalcoholic 'juicy ipa' • wisconsin 5

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