

**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 |

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 |

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 • ramps • 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 okra | 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 | | |

primavera 2022*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

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**la vie en rose** • neversink gin • rose water • ginger • lime • sage 12**total eclipse** • denizen rum • bordiga bitter • cinpatrazzo amaro • honey 12

CLASSICO

aperol spritz • aperol • prosecco • club soda 10**spring sangria** • corvina • cocchi americano • old dominick vodka • strawberry • basil 10**negroni** • old dominick gin • cocchi torino • punt e mes • campari • bordiga bitter (aged fourteen days) 12**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

prosecco • terre di marca • veneto • 2018 12**prosecco rose** • vill d'arfanta • veneto • 2019 12

BIANCO

pinot grigio • spasso • veneto • 2020 9**ribolla gialla** • ronchi di cialla • friuli • 2020 11**fiano** • la capranera • campania • 2020 11**chardonnay** • andrian 'somereto' • alto adige • 2019 12

ROSSO

pinot noir • cantina la vis 'dipinti' trentino • 2020 12**barbera** • col dei venti • piedmont • 2019 11**corvina** • torre del falasco ripasso • veneto • 2019 12**sangiovese** • donna laura 'alteo' chianti riserva tuscany • 2017 10**nero buono** • cincinato • lazio • 2018 11**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 5**lurisia** • sparkling spring water 5

BIRRA ALLA SPINA

hutton & smith • 'igneous' ipa • (12oz/6.3%) 6**wiseacre** • 'parti colour' pilsner • (12oz/5.6%) 6

BIRRA

michelob ultra • pilsner • (12oz/3.8%) 5**wiseacre** • 'tiny bomb' pilsner • (12oz/4.5%) 5**paulaner brauerei** • pilsner • (16oz/4.8%) 6**albright grove** • 'farmhouse' saison • (16oz/5.7%) 8**southern grist** • 'teal' hazy ipa • (16oz/5.8%) 8**albright grove** • 'little river' ipa • (16oz/5.8%) 8**three taverns** • 'saporous' sour • (12oz/5.0%) 6**spencer** • trappist imperial stout • (12oz/8.7%) 9**wellbeing** • 'golden wheat' nonalcoholic • (12oz/0.2%) 5

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