

**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 <i>niedlov's</i> , arugula, olives	

INSALATE

local lettuces • gorgonzola • lemon vinaigrette	11
*caesar salad • white truffle oil • grana padano	12
grilled romaine • <i>alleia</i> guanciale • bra duro	14
soybean salad • pine nut pesto • red wine vinaigrette	12
<i>big sycamore farm's</i> tomato caprese • mozzarella	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 • grilled peach	27
short rib • mashed potatoes • cherry relish	33
<i>new york</i> strip • porcini • balsamic onions	38
duck breast • strawberry • frisee	32
lamb tenderloin • mint salsa verde • capers	35
halibut • spring vegetables • arugula	37

CONTORNI

to share

asparagus risotto	8
<i>big sycamore farm's</i> 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	<i>benton's</i> bacon • ricotta • rosemary	16

estate 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 • rosemary 12
- total eclipse** • denizen rum • bordiga bitter • cinpatrazzo amaro • honey 12

CLASSICO

- aperol spritz** • aperol • prosecco • club soda 10
- summer 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** • cincinnato • lazio • 2018 11
- cabernet sauvignon** • requiem • 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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