

**ANTIPASTI**

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| 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>niedlovs</i> , 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 |
| <i>big sycamore farm's</i> heirloom caprese • mozzarella | 14 |

PRIMI

pasta made in house daily

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|--|----|---|----|
| tagliatelle • bolognese | 19 | ravioli • summer squash ragu • pomodoro | 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 • summer vegetables • arugula | 37 |

CONTORNI

to share

| | |
|---|---|
| <i>big sycamore farm's</i> sweet corn 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

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

summer 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

BARILE di CASA

negroni • old dominick gin • cocchi torino • punt e mes • campari • bordiga bitter (aged fourteen days) 12

vieux carre • western grace brandy • whistle pig 'piggyback' rye • d.o.m. benedictine (aged fourteen days) 14

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

cesanese • cantine volpetti • lazio • 2020 11

barbera • col dei venti • piedmont • 2019 11

sangiovese • donna laura 'alteo' chianti riserva • tuscanly • 2017 10

sangiovese, merlot, cabernet • tolaini 'al passo' • tuscanly • 2017 14

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

untitled • 'juicy' ipa nonalcoholic • (12oz/0.2%) 5

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