

**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 • 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> heirloom caprese • mozzarella	14

PRIMI

pasta made in house daily

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 • summer mushrooms	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 • blackberry • 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

resting peach face • earl grey infused *old dominick* vodka • peach • *golden moon* ex gratia • lemon 12

nobody's fool • *altos* reposado • *cocchi americano* • *triple sec* • grapefruit 11

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

golden years • *new riff* rye • *vermut blanco* • *golden moon* dry curacao • anise • grapefruit 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

lambrusco • *pioppa* • emilia romagna • n/v 10

BIANCO

pinot grigio • *spasso* • veneto • 2020 9

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* • tuscany • 2017 10

sangiovese, merlot, cabernet • *tolaini 'al passo'* • tuscany • 2017 14

cabernet sauvignon • *james* • california • 2018 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

albright grove • 'farmhouse' saison • (16oz/5.7%) 8

albright grove • 'little river' ipa • (16oz/5.8%) 8

three taverns • 'saporous' sour • (12oz/5.0%) 6

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

estate 2022



Chef Daniel Lindley • *Chef de Cuisine Nehemias Hernandez*

alleiarestaurant.com 423.305.6990