

**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 • fontina • pistachio	12
*caesar salad • white truffle oil • grana padano	11
grilled romaine • <i>alleia</i> guanciaie • bra duro	14
soybean salad • pine nut pesto • red wine vinaigrette	12
brussel sprouts • prosciutto • chestnuts	15

PRIMI

pasta made in house daily

tagliatelle • bolognese	19	gnocchi • chicken sausage • shiitake mushroom	26
pappardelle • braised veal	23	angel hair • gulf shrimp • soffritto • basil	26
spaghetti all' amatriciana • <i>benton's</i> bacon	21		

SECONDI

bacon wrapped quail breast • charred tomato • walnut romesco	30
wood-fired pork shoulder • balsamic • smoked apple relish	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
grouper • tomato butter • pistachio pesto	40

CONTORNI

to share

roasted butternut squash risotto	8
wood-fired mushrooms	8
wood-fired okra	7
green beans • garlic	7
roasted acorn squash • fennel • citrus	8

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	robiola • broccolini • fennel • calabrian chili • pistachio pesto	17

autunno 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

nobody's fool • altos reposado • cocchi americano • triple sec • grapefruit 11**behind the boathouse** • denizen rum • maggie's farm falernum • starlino aperitivo • pineapple • grapefruit 12**golden years** • new riff rye • vermut blanco • golden moon dry curacao • anise • grapefruit 12

CLASSICO

aperol spritz • aperol • prosecco • club soda 10**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 • 1821 havana & hide bitters 12**tennessee mountain road** • fig-infused chattanooga whiskey 91 • amaro segesta • orange bitters 12**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/ROSE

prosecco • terre di marca • veneto • 2018 12**prosecco rose** • ville d'arfanta • veneto • 2019 12**lambrusco** • pioppa • emilia romagna • n/v 10

BIANCO

pinot grigio • mezzacorona • trentino • 2020 9**picpoul de pinet** • domitia • languedoc • 2021 10**sauvignon blanc** • mille 1000 • friuli • 2021 12**chardonnay** • andrian 'somereto' • alto adige • 2021 12

ROSSO

pinot noir • salvalai • veneto • 2019 12**dolcetto** • enzo boglietti • piedmont • 2019 12**sangiovese** • donna laura 'alteo' chianti riserva • tuscan • 2017 10**corvina veronese** • palazzo della torre 'allegri' • veneto • 2018 13**grenache, mourvedre, syrah** • domaine palon • rhone valley • 2018 14**cabernet sauvignon** • la mozza • tuscan • 2019 15

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

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**albright grove** • 'little river' ipa • (16oz/5.8%) 8**bearded iris** • 'homestyle' ipa • (16oz/6.0%) 8**three taverns** • 'lord grey' sour ale • (12oz/5.0%) 6**untitled** • 'juicy' ipa nonalcoholic • (12oz/0.2%) 5

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