



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>niedlovs</i> , arugula, olives	

INSALATE

local lettuces • fontina • pistachio	12
*caesar salad • white truffle oil • grana padano	11
grilled romaine • <i>alleia</i> guanciale • 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	butternut squash ravioli • mirepoix • braised pork shoulder	26
mafalda • duck sausage • maitake mushroom	25		

SECONDI

bacon wrapped quail breast • charred tomato • walnut romesco	30
wood-fired pork shoulder • balsamic • smoked apple relish	27
braised beef short rib • cherry relish	33
* <i>new york</i> strip • porcini • balsamic onions	38
*lamb tenderloin • mint salsa verde • capers	35
*venison • blackberry • sweet potato	39
grouper • tomato butter • pistachio pesto	40

CONTORNI

to share

roasted butternut squash risotto	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
robiola • broccolini • fennel • calabrian chili • pistachio pesto	17		

inverno 2023



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

paint the roses red • wild roots huckleberry vodka • mondino aperitivo • prosecco • lemon 12

heaven can wait • campos bravo tequila • lime • allspice dram • orange 12

apple of my chai • denizen aged rum • montenegro amaro • chai • apple cider 11

CLASSICO

aperol spritz • aperol • prosecco • club soda 10

sangria • corvina • cocchi torino • old dominick vodka • apple cider • cinnamon 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 (barrel-aged fourteen days) 12

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

manhattan • green river bourbon • hotel starlino vermouth • angostura (barrel-aged fourteen days) 14

FRIZZANTE/ROSE

prosecco • borgoluce • veneto • 2021 12

still rose • farina • veneto • 2021 11

lambrusco • pioppa • emilia romagna • n/v 10

BIANCO

pinot grigio • terre gaie 'claris' • veneto • 2021 10

picpoul de pinet • domitia • languedoc • 2021 10

sauvignon blanc • mille 1000 • friuli • 2021 12

chardonnay • redentore • trentino • 2021 12

ROSSO

pinot noir • salvalai • veneto • 2021 12

listan negro • bermejo 'lanzarote' • spain • 2018 11

uva rara, croatina • castello di stefanago • lombardy • 2019 12

sangiovese • donna laura 'alteo' chianti riserva • tuscany • 2019 10

cabernet, merlot, sangiovese • tolaini 'al passo' • tuscany • 2019 14

cabernet sauvignon • smith & hook • california • 2020 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 • coffee milk stout • (12oz/5.0%) 6

BIRRA

michele ultra • pilsner • (12oz/3.8%) 5

wiseacre • 'tiny bomb' pilsner • (12oz/4.5%) 5

menabrea • amber lager • (11.2oz/5.0%) 6

paulaner brauerei • pilsner • (16oz/4.8%) 6

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

bearded iris • 'homestyle' ipa • (16oz/6.0%) 8

albright grove • 'brick top' english porter • (16oz/6.2%) 8

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

inverno 2023



Chef Daniel Lindley • Chef de Cuisine Nehemias Hernandez

alleiareastaurant.com 423.305.6990