



ANTIPASTI

*winter fritto misto • lemon rosemary aioli	16
hand dipped ricotta bruschetta • truffle honey	12
cannellini bean bruschetta • roasted red pepper	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 • 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	28
spaghetti all' amatriciana • <i>benton's</i> bacon	21	butternut squash ravioli • 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
heritage chicken • sunchokes • olives • citrus	27
* <i>wester ross</i> salmon • smoked cherry tomato • arugula	35

CONTORNI

to share

roasted butternut squash risotto	8
wood-fired mushrooms	8
spinach • kale • 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 • red onion • 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 • caper salsa verde	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

- power of love** • *old dominick* vodka • *casa mariol vermut blanco* • ginger • citrus 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
- into the unknown** • *old dominick gin* • *luxardo bitter bianco* • rosemary & pink peppercorn syrup 12

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** • *terre di marca* • veneto • 2021 12
- still rose** • *pala 'chiaro di stelle'* • sardinia • 2021 12
- lambrusco** • *pioppa* • emilia romagna • n/v 10

BIANCO

- pinot grigio** • *terre gaie 'claris'* • veneto • 2021 10
- arneis** • *guido vada 'ansem'* • langhe • 2021 12
- sauvignon blanc** • *mille 1000* • friuli • 2021 12
- chardonnay** • *redentore* • trentino • 2021 12

ROSSO

- pinot noir** • *salvalai* • veneto • 2021 12
- montepulciano** • *atilia* • abruzzo • 2020 11
- blaufrankisch** • *bojan kobal* • slovenia • 2021 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** • *lursia 'il nostro'* • soda 4
- chinotto** • *lursia 'la nostra'* • soda 4
- acqua panna** • natural spring water 5
- lursia** • sparkling spring water 5

BIRRA ALLA SPINA

- hutton & smith** • 'igneous' ipa • (12oz/6.3%) 6
- wiseacre** • coffee milk stout • (12oz/5.0%) 6

BIRRA

- michelob ultra** • pilsner • (12oz/3.8%) 5
- wiseacre** • 'tiny bomb' pilsner • (12oz/4.5%) 5
- menabrea** • amber lager • (11.2oz/5.0%) 6
- albright grove** • 'ridgeline' maibock • (16oz/6.4%) 8
- paulaner brauerei** • pilsner • (16oz/4.8%) 6
- wanderlinger** • 'blackberry hug' sour • (12oz/6.7%) 6
- albright grove** • 'little river' ipa • (16oz/5.8%) 8
- bearded iris** • 'homestyle' ipa • (16oz/6.0%) 8
- untitled** • hazy ipa nonalcoholic • (12oz/0.2%) 5

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