

**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>niedlows</i> , arugula, olives	

INSALATE

local lettuces • strawberry • 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 • sunchoke • olives • citrus	27
* <i>wester ross</i> salmon • smoked cherry tomato • arugula	35
*beef filet • pork cheek & belly • spring onion	38
monkfish • roasted potatoes • caper salsa verde	30

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		



COCKTAIL STAGIONALI

power of love • old dominick vodka • casa mariol vermut blanco • ginger • citrus 12

into the unknown • old dominick gin • luxardo bitter bianco • rosemary & pink peppercorn syrup 12

CLASSICO

aperol spritz • aperol • prosecco • club soda 10

sangria • rose • cocchi americano • old dominick vodka • grapefruit • strawberry 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 • terre gaie 'stema' • veneto • 2021 12

montepulciano • atilia • abruzzo • 2020 11

blaufrankisch • bojan kobal • slovenia • 2021 12

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

merlot, cabernet • aia vecchia 'lagone' • 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

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 • citra session nonalcoholic • (12oz/0.2%) 5

primavera 2023



Chef Daniel Lindley • Chef de Cuisine Nehemias Hernandez

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