

**ANTIPASTI**

hand dipped ricotta bruschetta • truffle honey	12
cannellini bean bruschetta • roasted red pepper 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
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**

*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
*beef carpaccio • truffle • arugula • radish	14
local lettuces • blackberry • fontina • pistachio	12

**PRIMI**

pasta made in house daily

tagliatelle • bolognese	19	gnocchi • chicken sausage • shiitake mushrooms	26
pappardelle • braised veal	23	angel hair • gulf shrimp • soffritto • basil	28
spaghetti all' amatriciana • <i>benton's</i> bacon	21	ravioli • summer squash • pomodoro	26

**SECONDI**

bacon wrapped quail breast • charred tomato • walnut romesco	30
wood-fired pork shoulder • balsamic • blackberry mostarda	27
braised beef short rib • cherry relish	33
* <i>new york</i> strip • porcini • balsamic onions	38
heritage chicken • olives • citrus	27
*yellowedge grouper • summer vegetables • charred basil vinaigrette	38

**STAGIONALE**

*chilled tuna & heirloom tomato • cucumber • cantaloupe • citrus • herbs	18
whipped cashew 'feta' • flatbread • crudité • spiced oil	16
caprese • mozzarella • balsamic	15
cavatelli • chicken thighs • gorgonzola • cherry tomato	24
*mixed grill • beef filet • pork belly • garlic mashed potatoes	38
pizza • sweet corn • guanciale • basil • calabrian chiles	17

**CONTORNI 8**

sweet corn risotto / wood-fired mushrooms / sautéed green beans &amp; roasted tomato

**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



## COCKTAIL STAGIONALI

**the betty rubble** • vanilla infused old dominick vodka • aperol • nonino amaro • orange 14**paradise lost** • verde memento mezcal • aromatic bitters • lime • cucumber 12**garden party** • old dominick gin • casa mariol vermut blanc • cucumber syrup • grapefruit 12**pretty little rye** • rittenhouse rye • zucca amaro • blackberry ginger syrup • lemon 12

## CLASSICO

**aperol spritz** • aperol • terre di marca prosecco • club soda 11**sangria** • corvina • cocchi americano • old dominick vodka • grapefruit • strawberry 11**pompelmo** • grapefruit-infused cocchi torino • cynar • fluffy grapefruit 11**old fashioned** • postmodern straight malt whiskey • oleo • 1821 havana & hide bitters 12**tennessee mountain road** • fig-infused chattanooga whiskey 91 • amaro segesta • orange bitters 14**negroni** • old dominick gin • cocchi torino • punt e mes • campari • bordiga bitter (barrel-aged fourteen days) 14**vieux carre** • western grace brandy • old overholt 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**brut rose** • ohlig 'latitude 50 N' • rheingau • n/v 12**lambrusco** • pioppa • emilia romagna • n/v 10

## BIANCO

**pinot blanc** • st. innocent • willamette • 2021 14**pinot grigio** • terre gaie 'claris' • veneto • 2021 10**riesling** • schlossmühlenhof • trocken • 2021 12**chardonnay** • kelleri andrian 'somereto' • alto adige • 2021 14

## ROSSO

**pinot noir** • bozen • alto adige • 2022 16**grignolino** • la miraja • piedmont • 2022 14**sangiovese** • donna laura 'alteo' chianti riserva • tuscan • 2019 11**nebbiolo, barbera, dolcetto** • grasso fratelli 'trej' • piedmont • n/v 15**cabernet sauvignon** • valravn • sonoma • 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

**michelob ultra** • pilsner • (12oz/3.8%) 5**wiseacre** • 'tiny bomb' pilsner • (12oz/4.5%) 5**menabrea** • lager • (11.2oz/5.0%) 6**albright grove** • big z saison • (16oz/6.3%) 8**wanderlinger** • 'blackberry hug' sour • (12oz/6.7%) 6**hutton & smith** • 'igneous' ipa • (12oz/7.2%) 6**albright grove** • 'little river' ipa • (16oz/5.8%) 8**bearded iris** • 'homestyle' ipa • (16oz/6.0%) 8**untitled** • juicy ipa nonalcoholic • (12oz/0.2%) 5

estate 2023



Chef Daniel Lindley • Chef de Cuisine Nehemias Hernandez

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