



ANTIPASTI

hand dipped ricotta bruschetta • truffle honey	10
cannellini bean-roasted red pepper bruschetta	8
arancini • meat sauce • mozzarella	8
steamed mussels • saffron • garlic • tomato	13
taleggio flatbread • black truffle	13
fried <i>rhode island</i> calamari • lemon	14
<i>benton's</i> bacon wrapped dates • aged balsamic	9
prosciutto di parma • ricotta • peaches	12
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 • cherry tomato • fennel • radish • gorgonzola • lemon vinaigrette	10
*caesar salad • white truffle oil • grana padano	11
grilled romaine • <i>alleia</i> guanciale • bra duro	13
<i>big sycamore farms</i> tomato caprese • mozzarella	14
soybean salad • pine nut pesto • red wine vinaigrette	12
*beef carpaccio • truffle • arugula • radish	12

PRIMI

pasta made in house daily

penne • bolognese	17	tagliatelle carbonara • veal sweetbreads	23
pappardelle • braised veal	21	angel hair • gulf shrimp • soffritto • tomato	23
spaghetti all' amatriciana	18	ravioli • summer squash ragu • tomato	22
mafalda • duck sausage • maitake • sweet potato	23	gnocchi • blue crab • oyster mushroom	25

SECONDI

bacon wrapped quail breast • charred tomato • walnut romesco	27
wood-fired pork shoulder • balsamic • strawberry mostarda	25
short rib • mashed potatoes • cherry relish	29
<i>new york</i> strip • porcini • balsamic onions	34
leg of venison • butternut squash • apple • brown butter	33
grilled scallops • fennel • corn risotto	32
halibut • asparagus • spring onion • ramps • lemon vinaigrette	35

CONTORNI

to share

<i>big sycamore farms</i> corn risotto	8
grilled asparagus • garlic	8
wood-fired okra	7
wood-fired mushrooms	8
kale • garlic	7

PIZZE

cooked at 750° f in our handmade masonry oven • individual size

margherita • basil • mozzarella	13	prosciutto di parma • smoked mozz • arugula	15
pepperoni • tomato sauce • mozzarella	14	pork diablo • tomato sauce • smoked mozz	14
salami • sausage • roasted peppers • mozzarella	15	mushroom • preserved truffle • mozzarella	14
gorgonzola • fig preserves • prosciutto	15	<i>benton's</i> bacon • ricotta • rosemary	14

estate 2021



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*consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness

COCKTAIL STAGIONALI

- tucker' s hue • *old dominick vodka* • *select aperitivo* • *starlino rose aperitivo* • pickled strawberry 12
- edge of darkness • sage infused *old dominick gin* • *aperol* • *amaro ciociaro* • orange 11
- birds of a feather • *diplomatico planas rum* • *post modern subrosa* • cucumber • calabrian chile 11
- grasping for straws • *new riff bourbon* • *st. george bruto americano* • lemon • blueberry syrup 11
- the trooper • *yola mezcal* • *cynar* • lime • honey • grapefruit 12

BARILE di CASA

- old fashioned • *postmodern single malt whiskey* • oleo • havana and hide bitters 12
- negroni • *old dominick gin* • *cocchi torino* • *punt e mes* • *campari* • *bordiga bitter* (aged thirty days) 12
- manhattan • *buffalo trace* • *casa mariol vermut* • bitters (aged thirty+ days) 12
- vieux carre • *western grace* brandy • *whistle pig 'piggyback' rye* • *d. o. m. benedictine* (aged fourteen days) 14

CLASSICO

- aperol spritz • *aperol* • prosecco • club soda 10
- spring sangria • *rosé* • *old dominick vodka* • grapefruit • strawberry • thyme • *amaro ciociaro* 10
- pompelmo • grapefruit-infused *cocchi torino* • *cynar* • fluffy grapefruit 10
- the bitter end • *braulio* • *sfumato* • *sibilia* • *bonal* • fluffy grapefruit 12
- tennessee mountain road • fig-infused *chattanooga whiskey 91* • *averna* • orange bitters 12

FRIZZANTE/ROSA

- brut emilia • *nottebianca* • emilia romagna • n/v 9
- sparkling rose • *terre gaie* • veneto • n/v 12
- still rose • *mesta* • spain • 2019 10

BIANCO

- pinot grigio • *mezzacorona* • trentino • 2017 9
- dry reisling • *schlossmuhlenhof* • rheinhessen • 2019 11
- grenache blanc, vermentino, chardonnay • *la patience* • nimes • 2019 11
- chardonnay • *andrian 'somereto'* • alto adige • 2017 12

ROSSO

- pinot noir • *wilhelm walch 'prendo'* • alto adige • 2019 12
- barbera • *franco serra* • piedmont • 2019 9
- sangiovese • *donna laura 'alteo' chianti riserva* • tuscan • 2017 10
- cabernet sauvignon • *maison noir 'in sheep' s clothing'* • washington • 2018 14
- refosco • *rojac istra* • slovenia • 2016 12

NIENTE ALCOOL

- gazzosa • *lurisia 'il nostro'* • soda 4
- chinotto • *lurisia 'la nostra'* • soda 4
- acqua panna • natural spring water 4
- san pellegrino • sparkling spring water 4

BIRRA ALLA SPINA

- wiseacre • 'sun bump' wheat beer • memphis 6

BIRRA

- michele ultra • pilsner • missouri 3
- semedorato • lager • sicily 5
- honky tonk • ipa • nashville 5
- wiseacre • 'tiny bomb' pilsner • memphis 5
- wellbeing • nonalcoholic 'golden wheat' • missouri 5

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