



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, fontina	
fig flatbread, grilled <i>niedlovs</i> , arugula, olives	

INSALATE

local lettuces • fennel • radish • gorgonzola lemon vinaigrette	11
*caesar salad • white truffle oil • grana padano	12
grilled romaine • <i>alleia</i> guanciale • bra duro	14
soybean salad • pine nut pesto • red wine vinaigrette	12

PRIMI

pasta made in house daily

tagliatelle • bolognese	19	ravioli • butternut squash • pork shoulder	24
pappardelle • braised veal	23	angel hair • gulf shrimp • soffritto • tomato	26
spaghetti all' amatriciana	21	gnocchi • blue crab • shiitake mushrooms	29
mafalda • duck sausage • maitake	25	conchiglie • short rib • sweet potato	26

SECONDI

bacon wrapped quail breast • charred tomato • walnut romesco	30
wood-fired pork shoulder • balsamic • apple	27
short rib • mashed potatoes • cherry relish	33
<i>new york</i> strip • porcini • balsamic onions	38
grilled scallops • butternut squash risotto	36
leg of venison • butternut squash • apple • brown butter	35
red grouper • acorn squash • pistachio pesto	35

CONTORNI

to share

butternut squash risotto	8
wood-fired brussel sprouts • guanciale	9
wood-fired mushrooms	8
green beans • garlic	7

PIZZE

cooked at 750° 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	17	<i>benton's</i> bacon • ricotta • rosemary	16

inverno 2022*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

- la cantantita** • *diplomatico mantuano* rum • *maggie' s farm* falernum • *amaro di angostura* • chai • lemon 12
- slow burn** • *campo bravo* tequila • *st elizabeth allspice dram* • habanero • apple cider 10
- skyfall lodge** • earl grey infused *gate 11* gin • *old dominick* vodka • *casa mariol vermut blanco* 12
- razor ramon** • *yola* mezcal • *golden moon ex gratia* • *maggie' s farm* falernum • lemon 12

BARILE di CASA

- negrone** • *old dominick* gin • *cocchi torino* • *punt e mes* • *campari* • *bordiga bitter* (aged fourteen days) 12
- manhattan** • *buffalo trace* bourbon • *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
- winter sangria** • corvina • *cocchi americano* • *mondino aperitivo* • pomegranate • cinnamon 10
- pompelmo** • grapefruit-infused *cocchi torino* • *cynar* • fluffy grapefruit 10
- old fashioned** • *postmodern single malt* whiskey • oleo • havana and hide bitters 12
- tennessee mountain road** • fig-infused *chattanooga whiskey 91* • *amaro segesta* • orange bitters 12

FRIZZANTE

- brut emilia** • *nottebianca* • emilia romagna • n/v 9
- prosecco rose** • *villa d' arfanta* • veneto • 2019 12

BIANCO

- pinot grigio** • *mezzacorona* • trentino • 2020 9
- rossese bianco** • *la bioca* • langhe • 2019 12
- fiano** • *la capranera* • campania • 2020 11
- chardonnay** • *andrian 'somereto'* • alto adige • 2019 12

ROSSO

- pinot noir** • *cantina la vis 'dipinti'* • trentino • 2020 12
- barbera** • *col dei venti* • piedmont • 2019 12
- sangiovese** • *donna laura 'alteo' chianti riserva* • tuscan • 2017 10
- refosco** • *rojac istra* • slovenia • 2018 12
- cabernet sauvignon** • *trig point* • alexander valley • 2019 15

NIENTE ALCOOL

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

BIRRA ALLA SPINA

- hutton & smith** • 'igneous' ipa • chattanooga 6
- wiseacre** • 'gotta get up to get down' • coffee milk stout • memphis 6

BIRRA

- semedorato** • lager • sicily 5
- wiseacre** • 'tiny bomb' pilsner • memphis 5
- honky tonk** • west coast ipa • nashville 6
- three taverns** • 'pometheus' sour ale • atlanta 6
- spencer** • trappist imperial stout • massachusetts 9
- wellbeing** • nonalcoholic 'liquid rain' ipa • missouri 6

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