

**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 • fontina • pistachio	12
*caesar salad • white truffle oil • grana padano	11
grilled romaine • <i>alleia</i> guanciaie • bra duro	14
soybean salad • pine nut pesto • red wine vinaigrette	12

**PRIMI**

pasta made in house daily

tagliatelle • bolognese	19	ravioli • squash ragu • pomodoro	24
pappardelle • braised veal	23	angel hair • gulf shrimp • soffritto • basil	26
spaghetti all' amatriciana • <i>benton's</i> bacon	21	gnocchi • chicken sausage • shiitake mushroom	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
short rib • mashed potatoes • cherry relish	33
<i>new york</i> strip • porcini • balsamic onions	38
duck breast • blackberry • frisee	32
lamb tenderloin • mint salsa verde • capers	35
grouper • tomato butter • pistachio pesto	40

**CONTORNI**

to share

roasted butternut squash risotto	8
wood-fired mushrooms	8
wood-fired okra	7
green beans • garlic	7
roasted acorn squash • fennel • citrus	8

**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 • tomato sauce • 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 • pistachio pesto	17		

autunno 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

**resting peach face** • earl grey infused *old dominick* vodka • peach • *golden moon* ex gratia • lemon 12

**nobody's fool** • *altos* reposado • *cocchi americano* • *triple sec* • grapefruit 11

**behind the boathouse** • *denizen* rum • *maggie's farm* falernum • *starlino aperitivo* • pineapple • grapefruit 12

**golden years** • *new riff* rye • *vermut blanco* • *golden moon* dry curacao • anise • grapefruit 12

## CLASSICO

**aperol spritz** • *aperol* • prosecco • club soda 10

**sangria** • corvina • *cocchi americano* • *old dominick* vodka • strawberry • basil 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* (aged fourteen days) 12

**vieux carre** • *western grace* brandy • *whistle pig* 'piggyback' rye • *d.o.m. benedictine* (aged fourteen days) 14

## FRIZZANTE/ROSE

**prosecco** • *terre di marca* • veneto • 2018 12

**prosecco rose** • *ville d'arfanta* • veneto • 2019 12

**lambrusco** • *pioppa* • emilia romagna • n/v 10

## BIANCO

**pinot grigio** • *mezzacorona* • trentino • 2020 9

**picpoul de pinet** • *domitia* • languedoc • 2021 10

**sauvignon blanc** • *mille 1000* • friuli • 2021 12

**chardonnay** • *andrian 'somereto'* • alto adige • 2021 12

## ROSSO

**pinot noir** • *salvalai* • veneto • 2019 12

**dolcetto** • *enzo boglietti* • piedmont • 2019 12

**sangiovese** • *donna laura 'alteo' chianti riserva* • tuscany • 2017 10

**corvina veronese** • *palazzo della torre 'allegriani'* • veneto • 2018 13

**grenache, mourvedre, syrah** • *domaine palon* • rhone valley • 2018 14

**cabernet sauvignon** • *la mozza* • tuscany • 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 ALLA SPINA

**hutton & smith** • 'igneous' ipa • (12oz/6.3%) 6

## BIRRA

**michelob ultra** • pilsner • (12oz/3.8%) 5

**wiseacre** • 'tiny bomb' pilsner • (12oz/4.5%) 5

**paulaner brauerei** • pilsner • (16oz/4.8%) 6

**menabrea** • amber lager • (11.2oz/5.0%) 6

**albright grove** • 'farmhouse' saison • (16oz/5.7%) 8

**albright grove** • 'little river' ipa • (16oz/5.8%) 8

**bearded iris** • 'homestyle' ipa • (16oz/6.0%) 8

**three taverns** • 'lord grey' sour ale • (12oz/5.0%) 6

**untitled** • 'juicy' ipa nonalcoholic • (12oz/0.2%) 5

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