

**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> 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	26
spaghetti all' amatriciana • <i>benton's</i> bacon	21	butternut squash ravioli • mirepoix • 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
short rib • mashed potatoes • cherry relish	33
<i>new york</i> strip • porcini • balsamic onions	38
venison • blackberry • sweet potato	39
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
green beans • 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 • 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

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



COCKTAIL STAGIONALI

paint the roses red • wild roots huckleberry vodka • mondino aperitivo • prosecco • lemon 12**heaven can wait** • campos bravo tequila • lime • allspice dram • orange 12**behind the boathouse** • denizen rum • maggie's farm falernum • starlino aperitivo • pineapple • grapefruit 12

CLASSICO

aperol spritz • aperol • prosecco • club soda 10**sangria** • corvina • cocchi torino • old dominick vodka • apple cider • cinnamon 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** • redentore • trentino • 2021 12

ROSSO

pinot noir • salvai • veneto • 2019 12**dolcetto** • enzo boglietti • piedmont • 2019 12**sangiovese** • donna laura 'alteo' chianti riserva • tuscany • 2017 10**corvina veronese** • palazzo della torre 'allegri' • veneto • 2018 13**cabernet, merlot, sangiovese** • tolaini 'al passo' • tuscany • 2017 14**cabernet sauvignon** • peirano estate • lodi • 2018 12

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** • 'oktoberfest' marzen • (12oz/6.0%) 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**paulaner brauerei** • pilsner • (16oz/4.8%) 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**untitled** • west coast ipa nonalcoholic • (12oz/0.2%) 5

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