



ANTIPASTI

| | |
|--|----|
| *winter fritto misto • lemon rosemary aioli | 16 |
| hand dipped ricotta bruschetta • truffle honey | 12 |
| cannellini bean bruschetta • roasted red pepper | 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 • strawberry • 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 | 28 |
| spaghetti all' amatriciana • <i>benton's</i> bacon | 21 | butternut squash ravioli • 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 |
| braised beef short rib • cherry relish | 33 |
| * <i>new york</i> strip • porcini • balsamic onions | 38 |
| heritage chicken • sunchokes • olives • citrus | 27 |
| * <i>wester ross</i> salmon • smoked cherry tomato • arugula | 35 |

CONTORNI

to share

| | |
|----------------------------------|---|
| roasted butternut squash risotto | 8 |
| wood-fired mushrooms | 8 |
| spinach • kale • 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 • 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 |
| robiola • broccoli • fennel • calabrian chili • caper salsa verde | 17 | | |

inverno 2023



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

- power of love** • *old dominick* vodka • *casa mariol vermut blanco* • ginger • citrus 12
- heaven can wait** • *campos bravo* tequila • lime • allspice dram • orange 12
- apple of my chai** • *denizen* aged rum • *montenegro* amaro • chai • apple cider 11
- into the unknown** • *old dominick gin* • *luxardo bitter bianco* • rosemary & pink peppercorn syrup 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* (barrel-aged fourteen days) 12
- vieux carre** • *western grace* brandy • *whistle pig 'piggyback'* 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
- still rose** • *pala 'chiaro di stelle'* • sardinia • 2021 12
- lambrusco** • *pioppa* • emilia romagna • n/v 10

BIANCO

- pinot grigio** • *terre gaie 'claris'* • veneto • 2021 10
- arneis** • *guido vada 'ansem'* • langhe • 2021 12
- sauvignon blanc** • *mille 1000* • friuli • 2021 12
- chardonnay** • *redentore* • trentino • 2021 12

ROSSO

- pinot noir** • *terre gaie 'stema'* • veneto • 2021 12
- montepulciano** • *atilia* • abruzzo • 2020 11
- blaufrankisch** • *bojan kobal* • slovenia • 2021 12
- sangiovese** • *donna laura 'alteo' chianti riserva* • tuscany • 2019 10
- cabernet, merlot, sangiovese** • *tolaini 'al passo'* • tuscany • 2019 14
- cabernet sauvignon** • *smith & hook* • california • 2020 14

NIENTE ALCOOL

- gazzosa** • *lursia 'il nostro'* • soda 4
- chinotto** • *lursia 'la nostra'* • soda 4
- acqua panna** • natural spring water 5
- lursia** • sparkling spring water 5

BIRRA ALLA SPINA

- hutton & smith** • 'igneous' ipa • (12oz/6.3%) 6
- wiseacre** • coffee milk stout • (12oz/5.0%) 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
- albright grove** • 'ridgeline' maibock • (16oz/6.4%) 8
- paulaner brauerei** • pilsner • (16oz/4.8%) 6
- wanderlinger** • 'blackberry hug' sour • (12oz/6.7%) 6
- albright grove** • 'little river' ipa • (16oz/5.8%) 8
- bearded iris** • 'homestyle' ipa • (16oz/6.0%) 8
- untitled** • citra session nonalcoholic • (12oz/0.2%) 5

inverno 2023



Chef Daniel Lindley • Chef de Cuisine Nehemias Hernandez

alleiarestaurant.com 423.305.6990