

**ANTIPASTI**

|  |    |
|--|----|
| hand dipped ricotta bruschetta • truffle honey   | 12 |
| cannellini bean bruschetta • roasted red pepper 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  |
| antipasto <i>alleia</i>  | 25 |
| meat: prosciutto, chorizo, soppressata, finocchiona<br>cheese: robiola, grana padano, ubriaco, fontina<br>fig flatbread, grilled <i>niedlovs</i> , arugula, olives |    |

**INSALATE**

|   |    |
|---|----|
| *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 |
| *beef carpaccio • truffle • arugula • radish          | 14 |
| 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 | ravioli • spring vegetables • prosciutto      | 26 |

**SECONDI**

|  |    |
|--|----|
| bacon wrapped quail breast • charred tomato • walnut romesco | 30 |
| wood-fired pork shoulder • balsamic • strawberry mostarda    | 27 |
| braised beef short rib • cherry relish                       | 33 |
| * <i>new york</i> strip • porcini • balsamic onions          | 38 |
| heritage chicken • sunchoke • olives • citrus                | 27 |
| *halibut • spring vegetables • charred basil vinaigrette     | 38 |

**STAGIONALE**

|   |    |
|---|----|
| *fritto misto • lemon rosemary aioli  | 14 |
| local lettuces • strawberry • fontina • pistachio                             | 12 |
| baked creste rigate • veal meatballs • three cheeses • pomodoro               | 22 |
| * <i>pickett's ranch</i> trout • roasted potatoes • caper salsa verde         | 30 |
| *mixed grill • beef filet • pork cheek & belly • spring onion mashed potatoes | 38 |
| smoked duck sausage pizza • maitake • asparagus • basil • fontina             | 17 |

**CONTORNI 8**

asparagus risotto / wood-fired mushrooms / wood fired okra

**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 |



## COCKTAIL STAGIONALI

- power of love** • old dominick vodka • casa mariol vermut blanco • ginger • citrus 12
- event horizon** • campo bravo tequila • fiorente • aperol • firewater tincture • lime 12
- lavender haze** • gate 11 rum • grapefruit • lavender syrup • mint • soda 12
- pretty little rye** • rittenhouse rye • zucca • blackberry ginger syrup • lemon 12

## CLASSICO

- aperol spritz** • aperol • terre di marca prosecco • club soda 11
- sangria** • corvina • cocchi americano • old dominick vodka • grapefruit • strawberry 11
- pompelmo** • grapefruit-infused cocchi torino • cynar • fluffy grapefruit 11
- old fashioned** • postmodern straight malt whiskey • oleo • 1821 havana & hide bitters 12
- tennessee mountain road** • fig-infused chattanooga whiskey 91 • amaro segesta • orange bitters 14
- negroni** • old dominick gin • cocchi torino • punt e mes • campari • bordiga bitter (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
- brut rose** • ohlig 'latitude 50 N' • rheingau • n/v 12
- lambrusco** • pioppa • emilia romagna • n/v 10

## BIANCO

- pinot grigio** • terre gaie 'claris' • veneto • 2021 10
- sauvignon blanc** • mille 1000 • friuli • 2021 12
- chardonnay** • redentore • trentino • 2021 12
- malvasia** • caravaglio • sicily • 2020 12

## ROSSO

- pinot noir** • salvalai • veneto • 2021 12
- cannonau** • surrau 'naracu' • sardinia • 2021 12
- sangiovese** • donna laura 'alteo' chianti riserva • tuscan • 2019 10
- sagrantino, sangiovese, merlot** • le pianate • umbria • 2018 12
- nebbiolo, barbera, dolcetto** • grasso fratelli 'trej' • piedmont • n/v 15
- cabernet sauvignon** • valravn • sonoma • 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

- 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** • big z saison • (16oz/6.3%) 8
- paulaner brauerei** • pilsner • (16oz/4.8%) 6
- wanderlinger** • 'blackberry hug' sour • (12oz/6.7%) 6
- hutton & smith** • 'igneous' ipa • (12oz/7.2%) 6
- albright grove** • 'little river' ipa • (16oz/5.8%) 8
- bearded iris** • 'homestyle' ipa • (16oz/6.0%) 8
- untitled** • juicy ipa nonalcoholic • (12oz/0.2%) 5

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Chef Daniel Lindley • Chef de Cuisine Nehemias Hernandez

alleiarestaurant.com 423.305.6990