

**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 cheese: robiola, grana padano, ubriaco, fontina 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
local lettuces • blackberry • fontina • pistachio	12

PRIMI

pasta made in house daily

tagliatelle • bolognese	19	gnocchi • chicken sausage • shiitake mushrooms	26
pappardelle • braised veal	23	angel hair • gulf shrimp • soffritto • basil	28
spaghetti all' amatriciana • <i>benton's</i> bacon	21	ravioli • summer squash • chanterelles	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 • olives • citrus	27
*yellowedge grouper • summer vegetables • charred basil vinaigrette	38
* <i>pickett's ranch</i> trout • roasted potatoes • caper salsa verde	32

STAGIONALE

*chilled tuna & heirloom tomato • cucumber • cantaloupe • citrus • herbs	18
whipped cashew 'feta' • flatbread • crudité • spiced oil	16
caprese • mozzarella • balsamic	15
cavatelli • chicken thighs • gorgonzola • cherry tomato	24
*mixed grill • beef filet • pork belly • garlic mashed potatoes	38
pizza • sweet corn • guanciale • basil • calabrian chiles	17

CONTORNI 8

sweet corn risotto / wood-fired mushrooms / sautéed green beans & roasted tomato

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

- the betty rubble** • vanilla infused old dominick vodka • aperol • nonino amaro • orange 14
- event horizon** • campo bravo tequila • fiorentino • aperol • firewater tincture • lime 12
- pretty little rye** • rittenhouse rye • zucca amaro • blackberry ginger syrup • lemon 12
- garden party** • old dominick gin • casa mariol vermut blanc • cucumber syrup • grapefruit 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
- vieux carre** • western grace brandy • old overholt 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
- brut rose** • ohlig 'latitude 50 N' • rheingau • n/v 12
- lambrusco** • pioppa • emilia romagna • n/v 10

BIANCO

- pinot blanc** • st. innocent • willamette • 2021 14
- pinot grigio** • terre gaie 'claris' • veneto • 2021 10
- riesling** • schlossmühlenhof • trocken • 2021 12
- chardonnay** • kelleri andrian 'somereto' • alto adige • 2021 14

ROSSO

- pinot noir** • bozen • alto adige • 2022 16
- grignolino** • la miraja • piedmont • 2022 14
- sangiovese** • donna laura 'alteo' chianti riserva • tuscan • 2019 11
- 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** • 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

estate 2023



Chef Daniel Lindley • Chef de Cuisine Nehemias Hernandez
alleiarestaurant.com 423.305.6990