

ANTIPASTI

hand dipped ricotta bruschetta • local honey 8

sungold tomato bruschetta • pesto 7

steamed mussels • saffron • garlic • tomatoes 9

arancini • meat sauce • mozzarella 5

fried rhode island calamari • lemon 12

pancetta wrapped dates • aged balsamic 8

taleggio - black truffle flat bread 9

grass fed beef carpaccio • parmesan • arugula • white truffle oil 11

antipasto alleia 10 per person
2 guest minimum

INSALATE

bob jones lettuces • peaches • gorgonzola 8

caesar salad • romaine hearts • shaved grana padano 6

organic soybean salad • pine nut pesto • red wine vinaigrette 7

grilled romaine • pancetta • stagionato 8

PRIMI

all pasta prepared in house daily

ricotta ravioli • summer vegetable ragout 17

angel hair • gulf shrimp • cherry tomatoes 19

penne • bolognese 15

conchigle • *alleia* sausage • pesto • peas 16

papparadelle • braised veal breast 17

SECONDI

*all main courses simply grilled
served with new potatoes • red cabbage*

maple leaf farm duck breast • raspberry mostarda 23

quail breast • charred tomato 21

angus beef “cowboy steak” • braised mushrooms 27

wild columbian river sturgeon • grilled corn relish 26

wood-fired pork shoulder • grilled peaches • balsamic 19

CHEF DANIEL LINDLEY • SUMMER 2011
CHEF DE CUISINE MATTHEW CALLAHAN
www.alleiarestaurant.com • (423) 305-6990

PIZZA

*all pizza cooked at 750°F in hand made masonry oven •
individual size • unsliced*

margherita • basil leaves • mozzarella 12

peperoni • tomato sauce • mozzarella 13

salami • sausage • roasted peppers • mozzarella 14

pork diablo • smoked mozzarella 13

prosciutto • smoked mozzarella • arugula 14

mushrooms • summer truffles • tomato sauce • mozzarella 13

bianchi • mozzarella • cured garlic • sea salt 11

benton's bacon • ricotta • rosemary 14

gorgonzola • fig • prosciutto 13

CONTORNI

peaches and cream corn risotto • jalapeños 6

sautéed spinach 5

white polenta • grana padano • vincotto 4