

## ANTIPASTI

creminelli salami 9

prosciutto di parma • berkel sliced • melon 7

arancini • meat sauce • mozzarella 6

tomato – cannellini bean bruschetta 5

fried rhode island calamari • lemon 11

pancetta wrapped dates • aged balsamic 8

steamed mussels • saffron • garlic • tomatoes 9

taleggio – black truffle flat bread 9

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

## INSALATE & ZUPPA

local lettuces • apples • gorgonzola • white balsamic 7

caesar salad • romaine hearts • shaved grana padano 6

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

wood-fired vegetable salad • marinated mozzarella • balsamic 9

butternut squash -bread soup • guanciale 6

## PRIMI

*all pasta prepared in house daily*

ricotta ravioli • pomodoro • pesto 15

spaghettoni • gulf shrimp • garlic • pomodoro 18

penne • alleia sausage • tomato-cream sauce 15

tagliatelle • bolognese 15

tortelloni di carne • salsa bianca 17

papparadelle • braised veal breast 17

## SECONDI

*all main courses simply grilled •  
served with arugula • yukon gold potato puree*

baltimore bay, N.C. tilefish • peperonata 22

quail • charred tomato 19

spice rubbed niman ranch ribsteak • salsa verde 23

wood-fired pork shoulder • apples • balsamic 18

sangiovese braised beef short rib • cipollini onions 21

WINTER 2010 • CHEF DANIEL LINDLEY •  
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 11

peperoni • tomato sauce • mozzarella 13

sopprassetta • sausage • roasted peppers • mozzarella 13

quattro formaggi • farm oregano 14

prosciutto • smoked mozzarella • arugula 14

mushrooms • tomato sauce • mozzarella 13

bianchi • mozzarella • cured garlic • sea salt 11

alleia pancetta • spring onion • tomato sauce • mozzarella 13

gorgonzola • pear • prosciutto 13

## CONTORNI

sautéed spinach • garlic 5

porcini mushroom risotto 6

wood-fired butternut squash 4