





ANTIPASTO PER LA TAVOLA



We proudly feature breads baked fresh for us daily by Gaston's & Acme bakeries in Boise, ID


Burrata   Basil infused sea salt, apricot-cherry mostarda, olive oil & local crostini **12**



Bruschetta House-made pink peppercorn ricotta, balsamic tomatoes, fresh basil, Meyer lemon mist & shaved parmesan on grilled local country bread **9**

Arancini Crisp risotto stuffed with house-made mozzarella & topped with house Pomodoro **9**

Grilled Artichoke Hearts   Basil-lemon aioli, truffle oil, balsamic & Grana Padano **10**

Steamed Mussels  Fresh Italian herb brodo, tomato, shallots, garlic, white wine, citrus & grilled local olive bread **13**

Crispy Pork Belly  Cognac glazed apples, shallots toasted almonds & olive oil **10**

Chef's House Salumeria Board  Variety of house-cured meats & house-made pickles **14**
Add selection of artisanal cheeses +6


Seared Pacific Coast Diver Scallops (3)  Prosciutto crisp, mint-fava bean puree, lemon curd, house-made heirloom beet & balsamic caviars **15**


PASTA FRESCA

Pastas are made fresh daily at ÀLAVITA using Northwest flour & local eggs. #LoyalToLocal (egg-less and gluten free pastas available upon request)

ÀLAVITA Black Ravioli
Stuffed with West coast lobster & fontina, butter poached shrimp & lemon-fennel-thyme infused local Cloverleaf cream sauce **22**



Angel Hair  Butter-poached prawns, tomatoes, light gorgonzola alfredo, fresh scallions & toasted garlic **18**

Tomato Fettuccine  Bay scallops, garlic, basil, lemon, heirloom tomatoes & herb bread crumbs **21**

Cavatelli  House-made spicy Italian sausage, tomato sauce, broccolini & parmesan **17**

Gnocchi Dungeness crab, leek-saffron cream, English peas, lemon & fried leeks **23**

Rigatoni  Barolo braised Northwest boneless short ribs, fresh arugula & parmesan **18**

Pappardelle  House-made Sicilian sausage, oven blistered tomatoes, fresh basil, shaved garlic & parmesan **17**


PASTA KEY



RAVIOLI square-shaped filled pasta
ANGEL HAIR very thin, long rod-shaped spaghetti
FETTUCCINE flat thick noodle popular in Roman & Tuscan cuisine
CAVATELLI small pasta shells
GNOCCHI small dumplings made from potato & flour
RIGATONI tube-shaped pasta of varying lengths & diameters
PAPPARDELLE large, very broad, fat noodle


**PASTA
MADE
FRESH
DAILY!**


INSALATA

Grilled chicken can be added to any salad +4

ÀLAVITA Caesar  Grilled hearts of romaine, crispy pancetta chips, local focaccia croutons, Caesar dressing & shaved parmesan **11**


House Salad   Organic spring mix, house-pickled vegetables, shaved parmesan & house Italian dressing **10**

Heirloom Beet Salad   Rainbow of beets, shaved fennel, arugula, goat cheese feta, toasted pistachios & champagne vinaigrette **11**


Farm Stands Salad   Watercress-frisée blend, house-made pink peppercorn ricotta, citrus, shaved fresh veggies & blood orange vinaigrette **12**

SECONDI

Add a side salad with choice of dressing +5

New Zealand Rack of Lamb  White bean purée, roasted summer peppers, house pickled radish & mint salsa verde **29**

Porterhouse Florentine (24oz)  Wagyu confit cipollini onions, anchovy salsa verde, potato-fennel gratin & sautéed green beans **48**



Chicken Saltimbocca  Prosciutto-fontina-sage filling, roasted seasonal vegetables, toasted pistachio & Frangelico demi glace **21**

Pan Seared King Salmon  Seasonal vegetable ratatouille & roasted red pepper relish **25**

Eggplant Parmesan   Spicy Arrabbiata sauce & basil oil drizzle **19**



Bread available upon request

À New menu item  Vegetarian menu item  Can be prepared gluten free*

*These items are able to be prepared gluten free. Before placing your order, please inform your server if a person in your party has a food allergy. Additionally, if a person in your party has a special dietary need (i.e. gluten intolerance), please inform your server at the beginning of your visit. We will do our best to accommodate your needs. Please be aware ÀLAVITA uses ingredients that contain all the major FDA allergens (peanuts, tree-nuts, eggs, fish, shellfish, milk, soy and wheat).

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



DOLCE

ÀLAVITA Vanilla Budino  Warm salted caramel sauce & toffee chocolate pretzel bark **9**

Pistachio Florentine Cannoli Chocolate espresso mousse & sweet mascarpone cream **8**

Lemon-Almond-Olive Oil Cake Fresh berries & vanilla cream **8**

 **Lemon Tartlet** Italian meringue **8**

Fresh Local Gelato Selections  Please ask your server for the 'scoop' **2**

Àffogato  Local vanilla gelato "drowned" in espresso **6**

COCKTAILS INFUSED WITH ATTITUDE

CLASSIC COCKTAILS

ÀLAVITA

Crater Lake gin, St. Germain, Cinzano sweet vermouth & house-made orange bitters. Coupe or Rock. Salute To Life! **12**

Negroni

Crater Lake gin, Campari & sweet vermouth. Coupe or Rock. **11**

Rock & Rye

Bulleit Rye whiskey, lemon, orange & Rock sugar, spiced horehound tea. Coupe or Rock. **11**

Rockefeller

Bulleit bourbon, house-spiced cinnamon-vanilla syrup, Punt e Mes sweet vermouth, Licor 43, aromatic bitters & The Original Luxardo maraschino cherry. Coupe. **12**

BARREL AGED COCKTAILS

Aged in barrel for 120 days

Boulevardier

(twist on Negroni) High West bourbon, Vya sweet vermouth, & Gran Classico amaro. Coupe or Rock. **12**

The 36th Vote Manhattan

High West double rye whiskey, sweet vermouth & Angostura bitters. Coupe or Rock. **12**

COCKTAILS

Smoke Infusion

Pierre Ferrand cognac, Laird's Applejack, Bonal, Amaro Nonino, Lorenzo Inga My amaro & bitters. Smoked old fashion glass. **11**

Basil Foam

Boise's Revolution vodka, St. Germain 'foam,' white peach puree, house-made basil simple syrup & Prosecco splash. Coupe. **11**

Bee's Knees

Ransom Old Tom gin, Ahaus honey simple, lemon juice & lavender bitters. Rocks. **10**

Idaho Blackberry

Montana's Trailhead Spirits Great North vodka, St. Germain, blackberry puree, lemon juice & mint. Coupe. **10**

Zenzero Margarita

El Jimador tequila, Vida mezcal, fresh ginger juice, lime, agave. Rocks. **9**

Aqua Tonica

Plymouth gin, housemade tonic. Rocks. **9**

Blood Orange Bellini

Prosecco, blood orange purée. Flute. **10**

SEASONAL COCKTAILS

Amaro Sour

Averna Amaro, Bulleit Bourbon, lemon juice, simple, eggwhite. Coupe. **10**

Hibiscus Spritz

Hendricks Gin, hibiscus tea, lemon juice, prosecco. Coupe. **10**

Midsummer Cooler

St. George Green Chili Vodka, cucumber juice, lime. Rocks. **9**

Round Midnight

Carpano Antica Vermouth, Makers Mark, Rothman and Winter Orchard Apricot, Angostura bitters, orange peel. Nick & Nora. **10**

Caipirinha

Cachaça, pink guava purée, lime. Rocks. **9**

Chrysanthemum

Lillet Blanc, Benedictine, dash Absenthe, orange peel. Nick & Nora. **9**

Port Royal

Don Q Anejo Rum, Kirk & Sweeny 12 yr rum, Allspice Dram, pineapple juice, lime juice, burnt sugar syrup. Rocks. **10**

 Indicates new or updated cocktail & dolce

Please ask your server about our gift cards

ALAVITAboise.com



follow us



@boisefork
@ALAVITA



Fork_boise
ALAVITA_boise