



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 lemon ricotta, champagne poached apples, toasted almonds, local honey & fleur de sel on grilled local country bread **10**

Arancini Crisp risotto stuffed with mozzarella & topped with house pomodoro sauce **9**

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

Roasted Rainbow Cauliflower & Romanesco House-made ricotta-parmesan 'fondue', golden raisin gremolata, pine nuts & parmesan crisps **9**

Crispy Pork Belly Cognac glazed apples, shallots toasted almonds & olive oil **11**

Chef's House Salumeria Board Variety of house-cured meats & house-made pickles **15**
Add selection of artisanal cheeses +5

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 **23**



Angel Hair Butter-poached prawns, tomatoes, light gorgonzola alfredo, fresh scallions & toasted garlic **19**

Spinach Fettuccine Alaskan halibut puttanesca sauce with tomatoes, garlic, Kalamata olives & capers **22**

Cavatelli House-made spicy Italian sausage, tomato sauce, broccolini, crispy capers & parmesan **18**

Gnocchi Dungeness crab, leek-saffron cream, English peas, lemon & crisp leeks **24**

Campanelle Grilled chicken, pancetta, 'carbonara style' sauce, broccolini & parmesan **17**

Rigatoni House-made pork & plum bolognese using local Waterwheel Garden plums, topped with parmesan **19**

Pappardelle House-made Sicilian sausage, oven blistered tomatoes, fresh basil, shaved garlic & parmesan **18**

PASTA KEY

RAVIOLI square or round-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
CAMPANELLE a cone with a ruffled edge or a bell-like flower
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 Rainbow Beet Salad shaved fennel, arugula, goat cheese feta, toasted pistachios & champagne vinaigrette **11**

Farm Stands Salad Watercress-frisée blend, house-made 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**

Wagyu Porterhouse Florentine (24oz) Confit cipollini onions, anchovy salsa verde, smoked gouda Idaho potato gratin & sautéed green beans **48**

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

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

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

Chef's Risotto of the Moment Your server will inform you of Chef's creation **MKT**



Bread available upon request

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**
- Brown Butter Spiced Apple Upside Down Cake** Local vanilla gelato & house-made warm salted caramel **8**
- Fresh Local Gelato Selections** Please ask your server for the 'scoop' **3**
- Fresh Berries** Vanilla infused local Cloverleaf cream **6**
- 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. **12**

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. **13**

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. **11**

Zenzero Margarita

El Jimador tequila, Vida mezcal, fresh ginger juice, lime, agave, salted rim. Rocks. **10**

Al Capone

Bulleit rye whiskey, Carpano Antica sweet vermouth, Campari. Coupe. **11**

Port Royal

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

SEASONAL WINTER COCKTAILS

Orange Colored Sky

Trailhead Spirits chocolate whiskey, blood orange purée, simple syrup, egg white, Fizz. **10**

Alpine Traveler

Nux Alpine Walnut liqueur, Cynar, Zirbenz stone pine liqueur, Angostura bitters. Nick & Nora. **10**

Strange Times

Maker's Mark bourbon, Cynar, house-made balsamic-black sesame orgeat, Angostura bitters. Rock. **9**

'Round Midnight

Maker's Mark bourbon, Carpano Antica vermouth, Rothman and Winter Orchard Apricot, Angostura bitters, orange peel. Nick & Nora. **10**

Norwegian Wood

Laird's Applejack, Krogstad Aquavit, Yellow Chartreuse, sweet vermouth, Angostura bitters, lemon. Coupe. **9**

Hot Amaro Toddy

Bulleit bourbon, Averna Amaro, lemon juice, house-made cinnamon-vanilla simple. **9**

Blood Orange Bellini

Prosecco, blood orange purée. Flute. **9**

Indicates new or updated cocktail & dolce
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ALAVITAboise.com



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