



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, tomatoes, fresh basil, balsamic drizzle, fleur de sel & olive oil on grilled local Gaston's baguette **10**

Meatballs (3) Pomodoro, pecorino & Treasure Valley Vertical Farm's micro-greens served with grilled local Gaston's bread **9**

Grilled Artichoke Hearts Basil-lemon aioli, truffle oil, balsamic & shaved pecorino **10**

Roasted Rainbow Cauliflower & Romanesco 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 **12**
Add selection of artisanal cheeses +5

Seared Pacific Coast Diver Scallop Prosciutto crisp, English pea puree, lemon curd, house-made heirloom beet & balsamic caviars **7**

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**

Linguine Shortrib-pork meatballs, house pomodoro, fresh basil & shredded pecorino **18**

Cavatelli 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 Local lamb bolognese topped with fresh grated pecorino **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
- LINGUINE long, spaghetti-like, flattened into an oval-shape
- CAVATELLI small pasta shells
- GNOCCCHI 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, torn 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, Kimberly's 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

Mixed Grill of Local Lamb Rosemary and garlic roasted leg, lamb chop, creamy white bean, blistered peppers & salsa verde **31**

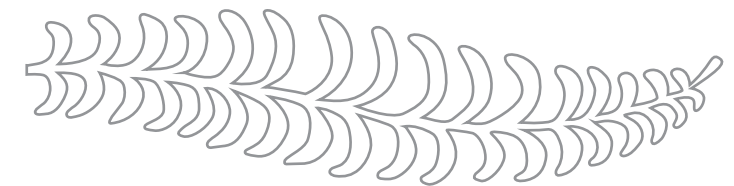
Porterhouse Florentine (24oz) Confit cipollini onions, fingerling potatoes, anchovy salsa verde, & sautéed green beans **48**

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

Pan Seared Salmon Crispy skin, confit fingerling potatoes, asparagus, & roasted sweet 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 Upside Down Cake Seasonal fruit, local vanilla gelato & 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. **12**

Basil Foam

Boise's Revolution vodka, St. Germain 'foam,' white peach purée, basil essence, Prosecco splash. Coupe. **12**

Bee's Knees

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

Idaho Blackberry

Montana's Trailhead Spirits Great North vodka, St. Germain, blackberry purée, 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**

'Round Midnight

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

SEASONAL & SPRING COCKTAILS

Whiskey On My Mind

Bulleit Rye, Amaro Sfumato, Lemon. Rocks. **10**

One O'Clock Spritz

Campari, strawberry purée, Lambrusco, soda splash. Coupe. **11**

Midsummer Cooler

Tito's vodka, Ancho Verde chili liqueur, lime juice, cucumber juice. Rocks. **11**

1874

Zirbenz, Crater Lake vodka, Cocci Americano, lemon, soda. Collins. **10**

Fish House Punch

Don Q Barrel Aged rum, Smith & Cross Jamaican rum, Courvosier, lemon, apricot liqueur. Rock. **12**

Brazilian Sky

Leblon Cachaça, Applejack, Cointreau, lime, La Posta Malbec float. Rocks. **11**

Blood Orange Bellini

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

Indicates new or updated cocktail & dolce

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