



ANTIPASTO PER LA TAVOLA

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

Burrata **v**

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



Bruschetta **v** Marinated foraged mushrooms, house-made Cloverleaf-lemon ricotta, 15 year balsamic **10**

Meatballs (3) Beef-pork blend, San Marzano tomato sauce, pecorino & Gaston's grilled bread **9**

Grilled Artichoke Hearts **gf v** Basil-truffle aioli, 15 year balsamic & shaved pecorino Romano **11**

Wagyu Steak Tartare Local farm egg dressing, leek ash, candied lemon, local crostini **12**

Salumi Board **gf** Cured meats, olives, salted almonds, coffee aioli & Gaston's rustic bread **13**

Add selection of local Sweet Valley Farm artisanal cheeses +5

Braised Alaskan Octopus **gf** Fingerling potatoes, Kalamata olives, preserved cherry tomatoes & avocado-basil purée **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 butter poached shrimp & fontina, lobster & lemon-fennel-thyme infused local Cloverleaf cream sauce **24**



Angel Hair Butter-poached prawns, lemon, parsley & chili oil, sliced garlic **19**

Tagliatelle Chef's traditional bolognese, San Marzano tomatoes, rosemary & shaved Parmigiano-Reggiano **19**

Bucatini Beef-pork meatballs, ÀLAVITA tomato sauce, fresh basil & shredded Pecorino Romano **18**

Scarpinocc **v** Potatoes, leeks, brown butter, crispy sage, kale, toasted pine nuts, Pecorino Toscano **18**

Gnocchi 12 hour braised Kurobuta pork cheeks, parsnips, sage, warm spices **19**

Baked Cavatelli **v** Béchamel, fresh mozzarella, Parmigiano-Reggiano & herbed bread crumbs **18**

Add Dungeness crab +8

Pappardelle Choice of spicy or Sicilian sausage, preserved cherry tomatoes, basil, shaved garlic, parmesan **18**

PASTA KEY

RAVIOLI square or round-shaped filled pasta

ANGEL HAIR very thin, long rod-shaped spaghetti

TAGLIATELLE long, flat ribbons that are similar in shape to fettuccine

BUCATINI thick spaghetti-like pasta with a hole running through the center

SCARPINOCC type of ravioli dumpling served with melted butter sauce

GNOCCHI small dumplings made from potato & flour

CAVATELLI small pasta shells

PAPPARDELLE large, very broad, flat noodle

**PASTA
MADE
FRESH
DAILY!**

INSALATA & ZUPPA

Grilled chicken can be added to any salad +4

Roasted Cauliflower Soup **gf v** 25 year sherry vinegar, garlic, blistered Romanesco, & Partanna olive oil **8**

Caesar Baby gem lettuce, crispy pancetta, torn croutons, local egg Caesar dressing & shaved Parmigiano-Reggiano **11**

House Salad **gf v** Organic mixed greens & pickled vegetables, shaved Parmigiano-Reggiano & house dressing **10**

Heirloom Rainbow Beet Salad **gf v** Pickled beet greens, arugula, Ballard Family Farm goat cheese, City Peanut Shop pistachios, California citrus & blood orange vinaigrette **12**

Farm Stands Salad **gf v** Arcadian mix, Waterwheel Gardens pears & apples, 15 year balsamic, Partanna olive oil & shaved Pecorino Romano **12**

SECONDI

Add a side salad with choice of dressing +5

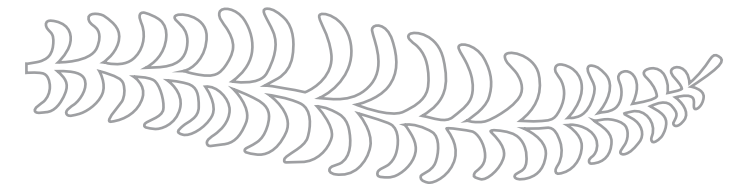
Phillips Ranch Braised Leg of Lamb Pickled huckleberries, Anson Mills creamy polenta & rosemary-maple syrup **27**

Grilled Snake River Farms Wagyu Coulotte Steak (8oz) **gf** Robuchon potatoes, wild spring onions, Ohana Farms micro pea shoots, red wine sugo **29**

Chicken Saltimbocca **gf** Marys organic chicken, prosciutto-fontina-sage filling, roasted rainbow carrots & Romanesco purée **22**

Pan Seared Columbia River Sturgeon **gf** Seasonal vegetable hash & greens, sweet potato purée & fine herbs **25**

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



Bread available upon request

New menu item **v** Vegetarian menu item **gf** 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**
- Bomboloni (4)** Italian donuts, citrus sugar & Nutella-mascarpone zabaione **9**
- Fresh Local Gelato Selections** Please ask your server for the 'scoop' **3**
- 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**

Boulevardier
Bulleit bourbon, Gran Classico amaro, sweet vermouth. Coupe or Rock. **12**

BARREL AGED COCKTAIL

Aged in barrel for 120 days

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. **13**

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. **12**

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. **11**

Whiskey On My Mind

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

'Round Midnight

Maker's Mark bourbon, Carpano Antica vermouth, Rothman and Winter Orchard Apricot, Angostura bitters, orange peel. Nick & Nora. **11**

SEASONAL COCKTAILS

À Red Door

Krogstad Aquavit, Belle de Brillat, Applejack, Allspice Dram. Coupe. **11**

À Picon Punch

Bigallet China-China Amer, house-made grenadine, soda, Spanish brandy float. Collins. **10**

À Golden Hind

Monkey Shoulder scotch, Bruto Americano, Aperol, Benedictine, walnut bitters. Coupe. **11**

À The Watchtower

Bulleit Bourbon, Ancho Reyes, maple syrup, lemon, apple cider, cinnamon. Rocks. **11**

À Lion's Tail

Bulleit bourbon, Allspice Dram, lime, Angostura bitters. Coupe. **12**

À Penicillin

Monkey Shoulder scotch, lemon, honey, Laphroaig 10 year, fresh ginger. Rocks. **11**

À Crossroads' Pact

Don Q rum, Strega, Cynar, sweet vermouth, bitters. Coupe. **11**

Blood Orange Bellini

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

Indicates new or updated cocktail & dolce
Please ask your server about our gift cards

ALAVITAboise.com



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