



## BATTILARDO <sup>gf</sup>

Choice of cured meats served with coffee aioli & crostini • jars served with crostini • cheese served with jam and crostini.

### CHOICE OF

\$6 each

Chef's choice (4) for \$22

### CURED MEATS

#### Coppa

Cured Pork

#### Soppressata

Spicy Pork Sausage

#### Prosciutto di Parma

Aged 24 months

#### Bresola

Air Dried Beef

### JARS

#### Fava Bean & Spinach <sup>v</sup>

Mint, Roasted Garlic

#### Chick Pea <sup>v</sup>

Black Garlic Hummus

#### Salmon Rilette

Chive, Crème Fraîche

#### Pickled Manilla Clams

Fennel, Mustard Seeds

### CHEESE

#### Maple Brie

Cow, Brush Creek

#### Manchego

Goat, Eden Creamery

#### Cloverleaf Lemon-Ricotta

House-made

#### Parmesan Gelato

15 Year Aged Balsamic

## ANTIPASTI

**Burrata <sup>v</sup>** Basil infused Maldon sea salt, seasonal mostarda, Partanna olive oil & crostini 12

**Beans & Peas <sup>gf</sup> <sup>v</sup>** Fava beans, English peas, kohlrabi, pea shoots, Ballard Farms feta & lemon vinaigrette 10

**Grilled Artichoke Hearts <sup>gf</sup> <sup>v</sup>** Basil-truffle aioli, 15 year aged balsamic & shaved pecorino Toscano 11

**Meatballs (3)** Pork-beef blend, San Marzano tomato sauce, parmesan & Gaston's grilled bread 10

**Halibut Crudo <sup>v</sup>** Waterwheel Gardens' pears, watermelon radish, caramelized onion dressing & micro greens 14

## INSALATA

Grilled chicken can be added to any salad +4

**House Salad <sup>gf</sup> <sup>v</sup>** Locally grown organic mixed greens & house-pickled vegetables, shaved parmesan & herb dressing 8

**Caesar** Romaine hearts, crispy pancetta, brown butter croutons, caramelized anchovy dressing & parmesan 8

**Panzanella Salad <sup>v</sup>** Baby beets, watermelon radish, mozzarella, dill, croutons & tomato vinaigrette 12

**Farm Stands Salad <sup>gf</sup> <sup>v</sup>** Hand selected bounty from the farmer's markets MKT

Bread available upon request

**New menu item <sup>v</sup>** Vegetarian menu item <sup>gf</sup> 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.

## PASTA FRESCA

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

**ÀLAVITA Black Ravioli** Stuffed with butter poached shrimp & fontina, lobster claw & lemon-fennel-thyme infused local Cloverleaf cream sauce 24

**Angel Hair** Manilla clams, pancetta, Calabrian chili, bread crumbs & parsley brodo 19

**Tagliatelle** Traditional bolognese, herbs & shaved parmesan 19

**Bucatini** Mary's organic chicken, pancetta, burrata & herbs 18

**Scarpinocc <sup>v</sup>** Manchego, rainbow chard, toasted pine nuts & lemon 18

**Garganelli <sup>v</sup>** Tomato, basil & parmesan 17

**Gnocchi a la Romana <sup>v</sup>** Semolina gnocchi, foraged mushrooms, peas & parmesan cream 18

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

**Chef's Market Risotto <sup>gf</sup> <sup>v</sup>** Your server will inform you of Chef's creation MKT

### PASTA KEY

**RAVIOLI** square-shaped filled pasta

**ANGEL HAIR** very thin, long rod-shaped spaghetti

**TAGLIATELLE** long, flat ribbons similar in shape to fettuccine

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

**SCARPINOCC** type of ravioli served with a melted butter sauce

**GARGANELLI** flat square noodle rolled into a cylindrical shape

**GNOCCHI** made from potato or flour

**PAPPARDELLE** large, very broad, flat noodle

**PASTA MADE FRESH DAILY!**

## SECONDI

**Roasted Lava Lake Lamb <sup>gf</sup>** half-rack of lamb, chick pea & green garlic purée, fava bean salmoriglio & herb crust 32

**Snake River Farms Wagyu Flat Iron Steak (8oz) <sup>gf</sup>** Bee's wax cooked carrots, fondant potatoes & arugula-horseradish 29

**Roasted Half-Chicken <sup>gf</sup>** Mary's organic chicken, Robuchon potatoes, spinach & natural jus 23

**Pan Seared Alaskan Halibut <sup>gf</sup>** Braised artichokes, peas, pea shoots & nage 28


## LOCAL FARMS & PRODUCERS

#LoyalToLocal

McIntyre Pastures • Sweet Valley Organics • Ballard Family Farms • Cloverleaf Creamery  
Snake River Farms • Ohana Farm • Gaston's Bakery • Waterwheel Gardens • Holy Greens  
Peaceful Belly • Purple Sage • Idaho's Bounty • Eden Creamery Lava Lake Lamb  
City Peanut Shop • Little Buddy Farm • Shepherd's Grain



## 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

**Zeppole (4)** Nutella, mascarpone, citrus-ginger sugar 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

### Par Avion

Appleton rum, Bruto Americano, lemon juice & honey. Rocks. 11

### 'Round Midnight

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

## SEASONAL COCKTAILS

### Jack Rose

Applejack, pomegranate juice lemon & lime juices. Coupe. 11

### Strawberry Spritz

Cocchi Americano, clarified fresh stawberry, lemon juice & prosecco Coupe. 10

### Pisco Punch

BarSol Pisco, lemon juice, pineapple & house-made cardamon-pepper syrup. Rocks. 11

### Spruce Goose

El Jimador Reposado tequila, Averno Amaro, Aperol & lemon. Coupe. 12

### Midsummer Cooler

St. George green chili vodka, cucumber juice & lime. Rocks. 10

### Gimlet

Wheeler's gin & house-made lime cordial. Rocks. 11

### Paloma

El Jimador Reposado tequila, Aperol, house-made grapefruit soda. Collins. 11

### 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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