



BATTILARDO

- Choice of cured meats served with coffee aioli & crostini
- Jars served with crostini
- Cheeses served with jam and crostini.

CHOICE OF \$6 each | Chef's choice (4) for \$22

CURED MEATS

Soppressata

Spicy Pork Sausage

Prosciutto di Parma

Aged 24 months

Bresaola

Air Dried Beef

JARS

Marinated Olives **v**

Orange, Partanna Olive Oil

Pickled Vegetables **v**

Seasonal

Halibut Rillette

Chive, Parsley, Chili

CHEESE

Maple Brie

Cow, Brush Creek

Manchego

Goat, Eden Creamery

Parmesan Gelato

15 Year Aged Balsamic

ANTIPASTI

Burrata **gf** **v** Basil infused Maldon sea salt, apricot-cherry mostarda, Partanna olive oil, crostini **13**

Penn Cove Mussels **gf** Chick pea, mint, pancetta, Calabrian chili butter, grilled bread **14**

Grilled Artichoke Hearts **gf** **v** Basil-truffle aioli, 15 year aged balsamic, pecorino Toscano **11**

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

INSALATA

Grilled chicken can be added to any salad +4

House Salad **gf** **v** Arcadian mix & house-pickled vegetables, Grana Padano & herb dressing **8**

Caesar **gf** Romaine hearts, pancetta, brown butter croutons, caramelized anchovy-Calabrian chili dressing, Grana Padano **8**

Fennel & Arugula Salad **gf** **v** Fennel, apple, pistachio, lemon vinaigrette, parmesan **11**

Bread available upon request

v Vegetarian menu item **gf** Can be prepared gluten reduced*

*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)

Squid Ink Bucatini Calamari, shrimp, bottarga, puttanesca, Calabrian chili-herb breadcrumbs **22**

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

Tagliatelle Signature beef-pork bolognese, basil, Grana Padano **19**

Pappardelle Spicy pork sausage, broccolini, cherry tomatoes, Grana Padano **18**

Trottole Peas, mushrooms, pancetta, mushroom nage, herbs, Grana Padano **18**

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

PASTA KEY

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

RAVIOLI square-shaped filled pasta

TAGLIATELLE long, flat ribbons similar to fettucine

PAPPARDELLE large, flat noodle

TROTTOLE resemble spinning top

RISOTTO rice dish cooked with broth

SECONDI

Snake River Farms Wagyu Coullote **gf** Fondant potatoes, pea shoot mustard, fresh horseradish **31**

Chicken Cacciatore **gf** Caponata sauce, roasted cauliflower, wilted spinach **24**

Pan Seared Alaskan Halibut **gf** Pea purée, purple asparagus, wild mushrooms, shallots, snap peas, nage, fennel verde, mushroom broth **33**

FAMILY MEALS TOGO

* Pasta Family Meals come with Caesar Salad & our signature Vanilla Budino

* **Take & Bake Trottole (for 2)** Peas, mushrooms, mushroom nage, Grana Padano **45**

* **Take & Bake Tagliatelle & Meatballs (for 2)** **gf** House-made pasta, bolognese **45**

Chicken Cacciatore (for 4) **gf** Rich Caponata tomato sauce. Roasted cauliflower **45**

LOCAL FARMS & PRODUCERS


#LoyalToLocal


McIntyre Pastures • Sweet Valley Organics • Ballard Family Farms • Cloverleaf Creamery
Snake River Farms • Fiddler's Green Farm • Gaston's Bakery • Waterwheel Gardens
Holy Greens • Peaceful Belly • Purple Sage • Black Box Farm • Eden Creamery • The STIL
Back To Basics Farm • City Peanut Shop • Shepherd's Grain • Wagner Farms

PASTA
MADE
FRESH
DAILY!



DOLCE

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

Pistachio Florentine Cannoli  Coffee cream, Cloverleaf whipped ricotta-mascarpone, chocolate nibs, Chambord 'soaked' berries, mint **9**

Fresh Local Gelato Selections  Please ask your server for the 'scoop' **4**

Àffogato  Local vanilla gelato "drowned" in espresso **7**

**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**

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**

White Negroni

Crater Lake gin, Suze, Lillet Blanc.
Coupe or Rock. **10**

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, Cinzano Rosso, 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**

Rock & Rye

Bulleit Rye whiskey, lemon, orange, rock sugar, spiced horehound tea.
Coupe or Rock. **12**

'Round Midnight

Maker's Mark bourbon, Carpano Antica vermouth, Rothman and Belle de Brillet, Angostura bitters, orange peel.
Nick & Nora. **11**

SEASONAL COCKTAILS

🍷 Jungle Bird

Appleton rum, Campari, lime, pineapple juice. Rocks. **11**

🍷 El Presidente

Aged rum, Capano Bianco vermouth, Cointreau, house-made grenadine.
Coupe. **11**

🍷 Giostra d'Alcol (Carousel of Alcohol)

Camapri, Barbera d'Asti, honey syrup, Pellegrino Limonata. Rocks. **11**

🍷 Midsummer Cooler

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

🍷 Spruce Goose

El Jimador Reposado tequila, Avera Amaro, Aperol, lemon. Coupe. **11**

🍷 Mango Caipirinha

Novo Fogo Aged Cachaça, Ancho Reyes, mango purée, lime. Rocks. **11**

Blood Orange Bellini

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

🍷 Indicates new or updated cocktail & dolce

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Drive Responsibly.



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