



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

Orange, Olive Oil

Pickled Vegetables

Seasonal

Root Vegetable Hummus

House chips for dipping

CHEESE

Taleggio

Cow, Italian Brie

Chevre

Blackberry Compote

Parmesan Gelato

15 Year Aged Balsamic

ANTIPASTI

Burrata ^{gf} ^v Basil infused Maldon sea salt, apricot-cherry mostarda, olive oil drizzle local crostini **13**

Calamari Fritti ^{gf} Cornmeal breading, Calabrian sweet chili, garlic aioli **14**

Grilled Artichoke Hearts ^{gf} ^v Basil-truffle aioli, 15 year aged balsamic, Pecorino Toscano **12**

Meatballs (3) Pork-beef blend, San Marzano tomato sauce, grated parmesan & ACME Bakery grilled bread **10**

INSALATA

Grilled chicken can be added to any salad +5

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

Caesar ^{gfo} Gem lettuce, spiced hazelnuts, macerated onions, brown butter bread crumbs, Grana Padano crisp, Tahini dressing **9**

Fennel & Arugula Salad ^{gf} ^v Apple, pistachio, dehydrated cherry, lemon, olive oil, shaved parmesan **12**

*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 allergans (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.

^v Vegetarian menu item ^{gfo} Can be prepared gluten reduced* ^{gf} gluten free*

^À New seasonal menu item

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 ^{gfo} Calamari, shrimp, 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 ^{gfo} Signature beef-pork bolognese, basil, Grana Padano **22**

Pappardelle ^{gfo} Spicy pork sausage, broccolini, cherry tomatoes, Grana Padano **18**

Rigatoni ^{gfo} Mushroom, black truffle demi, pancetta, braised short rib, crème fraîche **19**

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

RIGATONI tube-shaped pasta of varying lengths & diameters

RISOTTO rice dish cooked with broth

SECONDI

Braised Bone-In Short Rib ^{gf} Creamy polenta, roasted baby carrots, black truffle demi-glace **32**

Chicken Marsala ^{gfo} Baked boneless chicken thighs, wild mushroom Marsala, bed of house-made tagliatelle **26**

Pan Seared Sea Scallops ^{gf} Butternut squash purée, capers, pancetta, golden raisin, prosecco beurre blanc, sherry vinaigrette **33**

Bread available upon request.

SIDES & ADD ONS

Marsala Mushrooms **5**

Broccolini **6**

Butternut Squash Hash **5**

Butternut Squash Purée **5**

Roasted Carrots **6**

Root Vegetable Chips **4**

Grilled Shrimp (4) **11**

Pan Seared Sea Scallop **8**

Grilled Chicken **5**


LOCAL FARMS & PRODUCERS


#LoyalToLocal

McIntyre Pastures • Sweet Valley Organics • Ballard Family Farms • Cloverleaf Creamery
Snake River Farms • Fiddler's Green Farm • ACME 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 elderflower liqueur, Cinzano sweet vermouth, house-made orange bitters. Coupe or Rock. *Salute To Life!* **12**

Negroni

Crater Lake gin, Campari, Punt e Mes sweet vermouth.
Coupe or Rock. **11**

White Negroni

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

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, 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

Penicillin

Monkey Shoulder scotch, lemon, honey, Laphroaig 10 year, fresh ginger. Rocks. **12**

Lion's Tail

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

Winter Margarita

El Jimador reposado tequila, house-made spiced pear syrup, cranberry juice, lime. Nick & Nora. **11**

Port Royal

Appleton rum, Allspice Dram, Giffard banane de Brasil, lime, burnt simple. Coupe. **12**

Hot Amaro Toddy

Bulleit bourbon, Averna amaro, lemon, house-made cinnamon-vanilla simple. Hot mug. **11**

The Rook

Bulleit bourbon, maple, lemon, mulling spices & ancho chili heated and infused with a siphon. Hot coffee glass. **11**

Blood Orange Bellini

Prosecco, blood orange purée. Flute. **10**

 Indicates new or updated cocktail & dolce

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Drive Responsibly.



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