



## BATTILARDO

- Choice of cured meats served with coffee aioli & crostini
- Jars served with crostini
- Cheeses served with jam and crostini.
- ~ Root vegetable chips available for gluten free option

**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

#### Olive Tapenade

Citrus, Olive Oil

#### Pickled Vegetables

Seasonal

#### Nduja (spicy)

Spreadable pork sausage

### CHEESE

#### Double Cream Brie

Soft, ripened cheese

#### Chevre

Blackberry Compote

#### Parmesan Gelato

15 Year Aged Balsamic

## ANTIPASTI

**Burrata** <sup>gf</sup> <sup>v</sup> Basil infused Maldon sea salt, apricot-cherry mostarda, olive oil drizzle local crostini (Root vegetable chips available as gluten free option) **14**

**Calamari Fritti** <sup>gf</sup> Cornmeal breading, Calabrian sweet chili, garlic aioli **14**

**Grilled Artichoke Hearts** <sup>gf</sup> <sup>v</sup> Basil-truffle aioli, 15 year aged balsamic, grated Grana Padano **13**

**Meatballs (3)** Pork-beef blend, San Marzano tomato sauce, grated parmesan & ACME Bakery grilled bread **12**

## INSALATA

**House Salad** <sup>gf</sup> <sup>v</sup> Arcadian mix & house-pickled vegetables, Grana Padano & fresh herb dressing **8**

**Caesar** <sup>gfo</sup> Gem lettuce, spiced hazelnuts, macerated onions, brown butter bread crumbs, Pecorino-Parmesan crisp, Tahini dressing **12**

**Fennel & Arugula Salad** <sup>gf</sup> <sup>v</sup> Apple, pistachio, dehydrated cherry, lemon, olive oil, shaved parmesan **14**

**Rainbow Beet & Citrus Salad** <sup>gf</sup> <sup>v</sup> Arugula, candied hazelnuts, crème fraîche, supreme citrus, micro basil, spiced honey vinaigrette **15**

\*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.

<sup>v</sup> Vegetarian menu item   <sup>gfo</sup> Can be prepared gluten reduced\*   <sup>gf</sup> gluten free\*

<sup>^</sup> 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)

**PASTA  
MADE  
FRESH  
DAILY!**

**Short Rib Gnudi** <sup>gfo</sup> Black truffle butter, King Trumpet mushrooms, crisped pancetta, black garlic sugo, crème fraîche **30**

**Black Ravioli** Stuffed with butter poached shrimp & fennel pollen, topped with spiced poached shrimp, lemon-fennel infused Cloverleaf cream sauce **25**

**Tagliatelle** <sup>gfo</sup> Signature beef-pork bolognese, basil, Grana Padano **22**

**Pappardelle** <sup>gfo</sup> Spicy pork sausage, broccolini, cherry tomatoes, Grana Padano **22**

**Roman Carbonara** <sup>gfo</sup> Bucatini pasta, pancetta, local egg, garlic, Pecorino, Grana Padana, black pepper **23**

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

### PASTA KEY

**GNUDI** gnocchi-like dumplings made with ricotta cheese instead of potato

**RAVIOLI** square-shaped filled pasta

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

**PAPPARDELLE** large, flat noodle

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

**RISOTTO** rice dish cooked with broth

## SECONDI

**Braised Short Rib** <sup>gf</sup> Potato purée, spiced honey carrots, black truffle demi, carrot top gremolata **39**

**Roasted Half Chicken** <sup>gf</sup> Winter squash-pancetta hash, braised Tuscan kale, fortified chicken demi-glace **31**

**Pan Seared Chilean Sea Bass** <sup>gf</sup> Cavolo Nero, squash purée, spiced hazelnut aillade, black garlic aioli **37**

**Porterhouse For Two** <sup>gf</sup> Bone marrow béarnaise. Choice of two vegetable sides. **75**  
Bread available upon request.

## SIDES & ADD ONS

**King Trumpet Mushrooms** **7**

**Spiced Honey Carrots** **6**

**Winter Squash & Pancetta Hash** **6**

**Broccolini** **6** • **Mashed Potatoes** **6**

**Grilled Shrimp (5)** **11**


**Grilled Chicken** **4**


## LOCAL FARMS & PRODUCERS

#LoyalToLocal

McIntyre Pastures • Sweet Valley Organics • Ballard Family Farms • Cloverleaf Creamery  
Snake River Farms • ACME Bakery • Waterwheel Gardens • Purple Sage • Black  
Box Farm • Eden Creamery • The STIL • Back To Basics Farm • City Peanut Shop •  
Mama Knows Best Microgreens

## DOLCE

**ÀLAVITA Vanilla Budino**  Warm salted caramel sauce & toffee chocolate pretzel bark **10**

**Pistachio Florentine Cannoli**  Coffee cream, Cloverleaf whipped ricotta-mascarpone, chocolate nibs, Chambord 'soaked' berries, mint **10**

**Fresh Local Gelato Selections**  Please ask your server for the 'scoop' **5**

**Àffogato**  Local vanilla gelato "drowned" in espresso **8**

**COCKTAILS INFUSED  
WITH ATTITUDE**

## CLASSIC COCKTAILS

### ÀLAVITA

Crater Lake gin, St. Germain elderflower liqueur, Cinzano sweet vermouth, orange bitters. Coupe or Rock. Salute To Life! **14**

### Negroni

Crater Lake gin, Campari, Punt e Mes sweet vermouth.  
Coupe or Rock. **13**

### White Negroni

Crater Lake gin, Suze, Lillet Blanc.  
Coupe or Rock. **13**

### Rockefeller

Bulleit bourbon, house-spiced cinnamon-vanilla syrup, Punt e Mes sweet vermouth, Licor 43, aromatic bitters, The Original Luxardo maraschino cherry. Coupe. **14**

### Boulevardier

Bulleit bourbon, Campari, Carpano Antica sweet vermouth. Coupe or Rock. **15**

## COCKTAILS

### Smoke Infusion

Courvoisier VS cognac, Laird's Applejack, Avena amaro, Cinzano Rosso sweet vermouth, Peychauds bitters. Smoked old fashion glass. **15**

### Basil Foam

Boise's Revolution vodka, St. Germain 'foam,' white peach purée, basil essence, Prosecco splash. Coupe. **14**

### Bee's Knees

Ransom Old Tom gin, Ahaus honey, lemon juice, lavender bitters. Rocks. **13**

### Idaho Blackberry

Boise's Revolution vodka, St. Germain, blackberry purée, lemon juice, mint. Coupe. **14**

### Zenzero Margarita

El Jimador tequila, Creyente mezcal, fresh ginger juice, lime, agave, salted rim. Rocks. **13**

### Rock & Rye

Bulleit Rye whiskey, lemon, orange, rock sugar, spiced horehound tea. Coupe or Rock. **14**

### 'Round Midnight

Maker's Mark bourbon, Carpano Antica vermouth, Rothman and Belle de Brillet, Angostura bitters, orange peel. Nick & Nora. **13**

## SEASONAL COCKTAILS

### Morgan's Monte Carlo

Bulleit rye, Benedictine, Angostura bitters, hint of lemon.  
On The Rock. **12**

### Sun & Smoke

Del Maguey Vida mezcal, Bulleit bourbon, ginger-agave syrup, lemon, cinnamon, Angostura bitters. On The Rock. **13**

### Match Maker

Maker's Mark bourbon, grapefruit, honey, lemon, IPA float. Rocks. **12**

### Mara's Hug

Buffalo Trace bourbon, St. Elizabeth allspice dram, lemon, cherry, Pinot Noir float. Rocks. **12**

### Speziato

Bulleit bourbon, allspice dram, Gifford banana liqueur, lemon.  
Hot Toddy Mug. **12**

### Carajillo

Licor 43, chilled espresso, orange bitters, fresh grated nutmeg.  
Enjoy on the Rocks or Neat. **11**

### Blood Orange Bellini

Prosecco, blood orange purée.  
Flute. **12**

Please ask your server about our gift cards [ALAVITAboise.com](http://ALAVITAboise.com)



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Drive Responsibly.



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