



## 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**  
Savory Pork Sausage
- Prosciutto di Parma**  
Aged 24 months
- Bresaola**  
Air Dried Beef






### JARS

- Olive Tapenade**   
Citrus, Olive Oil
- Pickled Vegetables**   
Seasonal







### CHEESE

- Double Cream Brie**  
Soft, ripened cheese
- Chevre**  
Blackberry Compote
- Parmesan Gelato**  
15 Year Aged Balsamic

## ANTIPASTI

- Burrata**   Basil infused Maldon sea salt, apricot-cherry mostarda, olive oil drizzle local crostini (Root vegetable chips available as gluten free option) **15**
- Calamari Fritti**  Cornmeal breading, Calabrian sweet chili, garlic aioli **14**
- Grilled Artichoke Hearts**   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**   Arcadian mix & house-pickled vegetables, Grana Padano & fresh herb dressing **9**
- Caesar**  Gem lettuce, macerated onions, brown butter bread crumbs, Pecorino-Parmesan crisp, Tahini dressing **12**
- Fennel & Arugula Salad**   Apple, pistachio, dehydrated cherry, lemon, olive oil, shaved parmesan **15**
- Salad Niçoise**  Fennel crusted ahi, fingerling potatoes, cured local egg yolk, cannellini beans, Niçoise purée, seasonal tomatoes, gem lettuce & citrus herb dressing **22**

\*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.







 Vegetarian menu item  Can be prepared gluten reduced\*  gluten free\*

 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!**





- Wild Mushroom Gnudi**  Preserved lemon, spring peas, white truffle butter, local pea shoots, Pecorino Romano & Grana Padano **26**
- Black Ravioli** Stuffed with butter poached shrimp & fennel pollen, topped with spiced poached shrimp, lemon-fennel infused Cloverleaf cream sauce **25**
- Tagliatelle**  Signature beef-pork bolognese, basil, Grana Padano **23**
- Pappardelle**  Spicy pork sausage, broccolini, cherry tomatoes, Grana Padano **22**
- Cacio e Pepe**  Bucatini, house-smoked pecorino romano, pancetta, pink peppercorn, micro-greens **24**
- Chef's Market Risotto**   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 fettucine

- 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**  Roasted tomato demi-glace, seasonal asparagus, mashed new potatoes, saffron pickled fennel & radish **43**
- Roasted Cornish Game Hen**  Lemon-herb brine, artichoke purée, roasted fingerling potatoes, Piccata compound butter, tarragon pesto, fennel gremolata **31**
- Grilled King Salmon**  Fregola sarda, fennel confit, lemon caper crème fraîche, tarragon oil **35**
- Pan Seared Diver Scallops (3)**  Roasted potato-wild mushroom hash, pea-fennel purée, charred cipolini onions, aged lemon beurre blanc. **MP**

## SIDES & ADD ONS


- Seasonal Asparagus** 7
- Mashed Potatoes** 6
- Fregola Sarda** 6
- Grilled Broccolini** 6
- Grilled Shrimp (5)** 11
- Grilled Chicken** 5
- Grilled Salmon** 8


## 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 14

### ÀLAVITA

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

### Negroni

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

### White Negroni

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

### Rockefeller

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

### Boulevardier

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

## COCKTAILS 14

### Smoke Infusion

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

### Basil Foam

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

### Bee's Knees

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

### Idaho Blackberry

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

### Zenzero Margarita

El Jimador tequila, Del Maguey Vida mezcal, fresh ginger juice, lime, agave, salted rim. Rocks.

### Rock & Rye

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

## SEASONAL COCKTAILS 14

### Ruby Red Gimlet

Hendrick's gin, Kettle One organic peach and orange blossom botanical vodka, grapefruit, lime. Martini.

### St. Germain Fizz

St. Germain elderflower liqueur, Campari, prosecco.  
Rocks in German Riesling glass.

### Naked & Famous

Vida mezcal, Aperol, Yellow Chartreuse, lime. Coup.

### Solid Gold

Crater Lake gin, Limoncello, basil syrup, lime.  
Enjoy it Up.

### The Uragano

Bacardi Silver rum, Luxardo maraschino cherry liqueur, fresh ginger, agave, lime, prosecco float.  
Hurricane on the rocks.

### Soul Train

Bulleit rye, Gran Classico, Ancho Reyes, orange bitters.  
On The Rock.

### Blood Orange Bellini

Prosecco, blood orange purée.  
Flute.

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Drink Responsibly.  
Drive Responsibly.



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