



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 \$7 each | Chef's choice (4) for \$26

CURED MEATS

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

JARS

- Marinated Olives**
Citrus, Olive Oil
- Pickled Vegetables**
Seasonal
- Cannellini Hummus**

CHEESE

- Double Cream Brie**
Soft, ripened cheese
- Ricotta Salata**
Salty pressed sheep milk
- 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) **16**
- Calamari Fritti** Cornmeal breading, Calabrian sweet chili, garlic aioli **16**
- Grilled Octopus** Calabrian unagi, basil foam, heirloom potatoes, black garlic aioli **21**
- 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 **14**
- Fennel & Arugula Salad** Apple, pistachio, rehydrated cherry, lemon, olive oil, shaved parmesan **16**
- Seasonal Tomato & Watermelon** Burrata, cucumber, saba, micro basil **17**

*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!**

- Agnolotti** Lemon herb ricotta, seasonal asparagus, pancetta, preserved lemon butter, ricotta salata **24**
- Black Ravioli** Stuffed with butter poached shrimp & fennel pollen, topped with spiced poached shrimp, lemon-fennel infused Cloverleaf cream sauce **26**
- Tagliatelle** Signature beef-pork bolognese, basil, Grana Padano **24**
- Pappardelle** Spicy pork sausage, broccolini, cherry tomatoes, Grana Padano **24**
- Trottole** Duck confit, peas, toasted pine nuts, charred spring onion pesto, mico-basil, Grana Padano **25**
- Chef's Market Risotto** Your server will inform you of Chef's creation **MKT**

PASTA KEY

- AGNOLOTTI** flat folded and stuffed pasta from Piedmont region
- RAVIOLI** square-shaped filled pasta
- TAGLIATELLE** long, flat ribbons similar to fettucine

- PAPPARDELLE** large, flat noodle
- TROTTOLE** resembles a spinning top
- RISOTTO** rice dish cooked with broth

SECONDI

- Bison Tenderloin** Grilled summer squash, roasted seasonal asparagus, tomato & Calabrian harissa **44**
- Chicken Marsala** Crispy pecorino polenta, grana padano, tarragon pesto **34**
- Pan Seared Jumbo Sea Scallops (3)** Warm local mushroom salad, fregola sarda, whipped cauliflower puree, salsa verde **MKT**
- Grilled Branzino** Seasonal succotash, fried capers, preserved lemon aillade **35**

Bread available upon request.

SIDES & ADD ONS


- Crispy Pecorino Polenta** **6**
- Whipped Cauliflower Purée** **6**
- Seasonal Succotash** **6**
- Roasted Asparagus** **6**
- Warm Mushroom Salad** **6**
- Grilled Shrimp (5)** **11**
- Grilled Chicken** **6**
- Seared Jumbo Sea Scallop** **MKT**


LOCAL FARMS & PRODUCERS

#LoyalToLocal

Ferg's Fabulous Mushrooms • Ballard Family Farms • Cloverleaf Creamery Snake River Farms • ACME Bakery • Waterwheel Gardens • Purple Sage • 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, macerated berries 10

Chocolate Tiramisu Dark chocolate mousse, Kahlua rum, coffee caramel 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

Strawberry Spritz

Lillet Blanc, strawberry, lemon juice, fresh Idaho mint, Prosecco.
Wine Glass.

The Cooler

Tito's vodka, Ancho Reyes verde chili liqueur, pressed cucumber, fresh lime. Rocks.

The Hugo

Prosecco, St. Germain elderflower liqueur, mint, soda splash.
Flute.

Monte Manhattan

Bulleit rye whiskey, Amaro Montenegro, bitters, Luxardo cherry syrup.
Coupe.

Italian Margarita

El Jimador Reposado tequila, Amaretto, fresh orange juice, lime and soda splash. Rocks.

Blood Orange Bellini

Prosecco, blood orange purée.
Flute.

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Drink Responsibly.
Drive Responsibly.



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