



## 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** v
- Citrus, Olive Oil**
- Pickled Vegetables** v
- Seasonal**
- Cannellini Hummus** v

#### CHEESE

- Double Cream Brie**  
Soft, ripened cheese
- Ricotta Salata** v
- Salty pressed sheep milk**
- Parmesan Gelato** v
- 15 Year Aged Balsamic**

## ANTIPASTI

- Burrata** gfo v Basil infused Maldon sea salt, apricot-cherry mostarda, olive oil drizzle local crostini (Root vegetable chips available as gluten free option) 16
- Calamari Fritti** gf Cornmeal breading, Calabrian sweet chili, garlic aioli 16
- Grilled Octopus** gf Calabrian unagi, basil foam, heirloom potatoes, black garlic aioli 21
- Grilled Artichoke Hearts** gf v 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** gf v Arcadian mix & house-pickled vegetables, Grana Padano & fresh herb dressing 10
- Caesar** gfo v Gem lettuce, macerated onions, brown butter bread crumbs, Pecorino-Parmesan crisp, Tahini dressing 14
- Fennel & Arugula Salad** gf v Apple, pistachio, rehydrated cherry, lemon, olive oil, shaved parmesan 16
- Seasonal Tomato & Watermelon** gf v 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.

- v Vegetarian menu item
- gfo Can be prepared gluten reduced\*
- gf 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)

- 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** gfo Signature beef-pork bolognese, basil, Grana Padano 25
- Pappardelle** gfo Spicy pork sausage, broccolini, cherry tomatoes, Grana Padano 24
- Trottole** gfo Duck confit, peas, toasted pine nuts, charred spring onion pesto, mico-basil, Grana Padano 26
- Chef's Market Risotto** gf v Your server will inform you of Chef's creation MKT

PASTA MADE FRESH DAILY!

### PASTA KEY

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

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

## SECONDI

- Bison Tenderloin** gf Grilled summer squash, roasted seasonal asparagus, tomato & Calabrian harissa 45
- Chicken Marsala** gf Crispy pecorino polenta, grana padano, tarragon pesto 35
- Pan Seared Jumbo Sea Scallops (3)** gfo Warm local mushroom and fregola sarda, whipped cauliflower purée, salsa verde MKT
- Grilled Branzino** gf Seasonal succotash, fried capers, preserved lemon aillade 36

Bread available upon request.

## SIDES & ADD ONS


- Crispy Pecorino Polenta** 6
- Roasted Broccolini** 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

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 11

**Pistachio Florentine Cannoli**  Coffee cream, Cloverleaf whipped ricotta-mascarpone, chocolate nibs, macerated berries 11

**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.

### Bee's Knees

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

### 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, Averna 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.

### 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

### Golden Road

*A bright, magical Lemoncello sour*

Lemoncello, Suze, golden berry, turmeric tea, saffron, lemon, egg white, fennel pollen  
Coupe.

### Al Fresco

*A vibrant, fresh spin on the classic "Garibaldi"*

Aged Rum, Amaro Montenegro, orange, carrot, vinegar, soda, Sambuca rinsed glass, black pepper  
Footed Glass.

### Chimera

*"Kee- Mer-Uh" A mythical creature with the body of a lion and the head of a goat. Like a New York Sour but wayyy better.*

Reposado Tequila, watermelon-tomato-lime juice blend, clarified with goat milk, agave, oregano, red wine float, frozen melon  
Rocks.

### Martini Botticelli

*This Martini is a Masterpiece*

Gin, Bianco Vermouth, butterfly tea tincture, chicory water, orange zest, apricot infused olive oil  
Nick & Nora.

Please ask your server about our gift cards

[ALAVITAboise.com](http://ALAVITAboise.com)



Drink Responsibly.  
Drive Responsibly.



@

Fork\_