



BATTILARDO

- Choice of cured meats served with coffee aioli & grilled bread
- Jars served with local grilled bread
- Cheeses served with jam and grilled bread
- ~ 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** v
- Soft, ripened cheese**
- Ricotta Salata** v
- Salty pressed sheeps milk**
- Parmesan Gelato** v
- 15 Year Aged Balsamic**

ANTIPASTI

Burrata gfo v Basil infused Maldon sea salt, apricot-cherry mostarda, extra virgin olive oil drizzle, local grilled bread (Root vegetable chips available as gluten free option) 16

House-Baked Focaccia v Truffle-honey butter 10

Calamari Fritti gf Cornmeal breading, Calabrian sweet chili, garlic aioli 17

Grilled Artichoke Hearts gf v Basil-truffle aioli, 15 year aged balsamic, grated Grana Padano 14

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 Fennel-apple slaw, pistachio, rehydrated cherry, lemon, olive oil, shaved parmesan 16

Grilled Pear and Frisée Salad gf v Marinated radicchio, pomegranate arils, blood orange vinaigrette, Grana Padano, micro greens, roasted local hazelnuts 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.

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)

Rigatoni gfo Braised local beef, black garlic and truffle butter, roasted local mushrooms, spinach, pickled red onion, lemon crema, Grana Padano 31

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

Winter Squash and Local Chevre Agnolotti Brown butter sugo, guanciale, grilled persimmon, winter kale, spiced crème fraiche, ricotta salata 26

Chef's Market Risotto gf v Your server will inform you of Chef's creation MKT

PASTA MADE FRESH DAILY!

PASTA KEY

RIGATONI tubular pasta, larger than penne and sometimes slightly curved

RAVIOLI square-shaped filled pasta

TAGLIATELLE long, flat ribbons similar to fettucine

PAPPADELLE large, flat noodle

AGNOLOTTI flat folded and stuffed pasta from Piedmont region

RISOTTO rice dish cooked with broth

SECONDI

Roasted Half Chicken gf Sweet potato mash, sauteed spinach, local cherry compote, pan jus, local micro-greens 33

Elk Osso Bucco a la Milanese gf Tomato braised elk shank, saffron scented risotto, fortified demi glace, gremolata 42

Pan Seared Jumbo Sea Scallops (3) gf Squash purée, gold beet and fennel hash, pancetta lardons, beurre blanc, tarragon foam MKT

Pan Seared Sablefish gf Roasted kohlrabi, cavalo nero, citrus agrodolce 36

Bread available upon request.

SIDES & ADD ONS

Sweet Potato Mash 6

Gold Beet & Fennel Hash 6

Grilled Broccolini 6

Roasted Kohlrabi 6

Sautéed Kale 6

Grilled Shrimp (5) 11

Grilled Chicken 6

Seared Jumbo Sea Scallop MKT


Pork-Beef Blend Meatball 4 ea.

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 • Van Lith Ranch • Lakeview Farms

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 15

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.

Paper Plane

Buffalo Trace bourbon, Amaro Nonino Quintessentia, Aperol, lemon juice.
Coupe.

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 15

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 elderflower, blackberry purée, lemon juice, mint.
Coupe.

Bee's Knees

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

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

Uptown Sour

Maker's Mark straight bourbon whiskey, Averna amaro, house-made honey syrup, Angustura bitters, Italian red wine float.
Rocks.

Silver Trees

Ransom Old Tom gin, velvet Falernum, orange marmalade, lemon, orange flower water essence.
The Rock.

Blood Orange Bellini

Prosecco, blood orange purée.
Champagne flute.

Carajillo

El Jimador reposado tequila, Averna amaro, house-made cinnamon syrup, local cold brew coffee, Bittermens xocolatl mole bitters.
Nick & Nora
We are happy to make a traditional espresso martini if desired

Hot Amaro Toddy

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

Please ask your server about our gift cards

ALAVITAboise.com



Drink Responsibly.
Drive Responsibly.



@

Fork_