



## 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**
- Whipped Feta** 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
- Grilled Artichoke Hearts** gfo v Basil-truffle aioli, 15 year aged balsamic, grated Grana Padano 14
- Yellowtail Crudo** gfo Calabrian chili unagi, orange supreme, yuzu aioli, preserved lemon 18
- Calamari Fritti** gfo Cornmeal breading, Calabrian chili, garlic aioli 17
- Meatballs (3)** Pork-beef blend, San Marzano tomato sauce, grated parmesan & ACME Bakery grilled bread 13

## INSALATA

- House Salad** gfo 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** gfo v Fennel-apple slaw, pistachio, rehydrated cherry, lemon, olive oil, shaved parmesan 16
- Grilled White Asparagus** gfo v Strawberry-kiwi salad, citrus vinaigrette, feta, pinenuts, 15 year balsamic 16

\*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 gluten free optional\*
- gfo 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)

- Mezzelune** Filled with house-made duck sausage, cherry-beet demi glace, orange scented crème fraiche, pea tendrils, fried basil 26
- Frutti di Mare** gfo Bucatini, mussels, shrimp, calamari, puttanesca sauce, calabrian chili, crisped capers 30
- Rigatoni** gfo Braised local beef, black garlic and truffle butter, roasted local mushrooms, spinach, pickled red onion, lemon crema, Grana Padano 31
- Tagliatelle** gfo Signature beef-pork bolognese, basil, Grana Padano 25
- Pappardelle** gfo Spicy pork sausage, broccolini, cherry tomatoes, Grana Padano 24
- Chef's Market Risotto** gfo v Your server will inform you of Chef's creation MKT

PASTA  
MADE  
FRESH  
DAILY!

### PASTA KEY

**MEZZELUNE** stuffed, half-moon shaped pasta with sealed, curved edges similar to ravioli

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

**PAPPARDELLE** large, flat noodle

**RIGATONI** tubular pasta, larger than penne and sometimes slightly curved

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

**RISOTTO** rice dish cooked with broth

## SECONDI

- Chicken Saltimbocca** gfo Rolled and stuffed with prosciutto di Parma and smoked provolone, artichoke puree, peas, green beans, herb foam 31
- Boise River Lamb Loin Chops** gfo Herb marinated, creamy lemon polenta, blistered shishito peppers, mint gremolata, fortified demi-glace 39
- Pan Seared Jumbo Sea Scallops (3)** gfo Rendered guanciale, corn puree, Calabrian chili agrodolce, asparagus & mushroom hash MKT
- Pan Seared King Salmon** gfo Spice seared, pea puree, cracked heirloom potatoes, lemon tarragon aioli 35

Bread available upon request.

## SIDES & ADD ONS

- Asparagus & Mushroom Hash** 6
- Cracked Heirloom Potatoes** 6
- Creamy Lemon Polenta** 6
- Sautéed Green Beans** 6
- Blistered Shishito Peppers** 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 • Boise River Lamb • Cloverleaf Creamery • Snake River Farms • ACME Bakery • Waterwheel Gardens • Purple Sage Farms • 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 12

**Limoncello Tiramisu** 11

**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 15

### Velvet Peach Daiquiri

Flor de Caña aged spiced rum, Velvet Falernum, lime juice, white peach purée.  
Coupe.

### St. Germain Fizz

St. Germain elderflower, Campari, topped with Prosecco and orange essence.  
Rocks in Riesling glass.

### Dead of Night

Bulleit bourbon, Disaronno, Angostura bitters.  
Coupe.

### Sun & Smoke

Bulleit bourbon, Vida mezcal, lemon juice, ginger agave, aromatic bitters.  
Rock.

### Spa Water

Hendrick's gin, lemon juice, cucumber simple, St. Germain, soda splash.  
Hurricane

### Blood Orange Bellini

Prosecco, blood orange purée.  
Champagne flute.

Please ask your server about our gift cards

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



Drink Responsibly.  
Drive Responsibly.



@

Fork\_