



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
- Pickled Vegetables** v
- Cannellini Hummus** v

CHEESE

- Double Cream Brie** v
- Whipped Feta** v
- Parmesan Gelato** v

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, Grana Padano 14
- Mussels** gfo House-made sausage, preserved lemon, Calabrian chili compound butter, grilled local bread 18
- Calamari Fritti** gf Cornmeal breading, Calabrian chili, garlic aioli 17
- Meatballs (3)** Pork-beef blend, San Marzano tomato sauce, grated parmesan & ACME Bakery grilled bread 14

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
- Fregola Sarda Salad** Guanciale, sundried tomatoes, Valbreso feta, savory vinaigrette, torn herbs 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*
- 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)

- Butternut Squash Gnocchi** Brown butter, crisp sage, kale, guanciale, roasted hazelnuts, Valbreso feta 28
- Linguine** gfo Langostino, Manila clams, bay scallops, jumbo black tiger prawns fra diavolo sauce, toasted house-made focaccia 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, fresh basil, Grana Padano 27
- Pappardelle** gfo Spicy pork sausage, broccolini, cherry tomatoes, Grana Padano 26
- Chef's Market Risotto** gf v Your server will inform you of Chef's creation MKT

PASTA KEY

- GNOCCHI** small dumplings made from potato, semolina, or flour
- LINGUINE** pasta in the form of narrow ribbons
- 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 Picatta** gfo Roasted local mushrooms, broccolini, house-made tagliatelle, lemon caper herb butter 33
- Cioppino** gfo Tomato-seafood brodo, mussels, halibut, bay scallops, jumbo black tiger prawns, potatoes, fennel gremolata, grilled ACME bread 44
- American Wagyu Striploin** gf Truffle potato frico, roasted baby carrots, crisped onions, fortified demi-glace MP

Bread available upon request.

SIDES & ADD ONS

- Roasted Local Mushrooms** 6
- Truffle Potato Frico** 6
- Grilled Broccolini** 6
- Roasted Baby Carrots** 6
- Jumbo Black Tiger Prawns (3)** 11
- Pork-Beef Blend Meatball** 4 ea.
- Grilled Chicken** 6





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

PASTA MADE FRESH DAILY!



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
- Orange & Chocolate Tiramisu** Grand Marnier cake soak, orange curd, chocolate cremeux 11
- Fresh Local Gelato Selections**  Please ask your server for the 'scoop' 5
- Affogato**  Local vanilla gelato "drowned" in espresso 8

COCKTAILS INFUSED
WITH ATTITUDE

CLASSIC COCKTAILS 16

THE NEW ÀLAVITA

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

Boulevardier

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



Located below Fork at 199 North 8th Street
8HorsesLounge.com | 208.433.7800

Located in the historic bank vault space directly beneath Fork Restaurant, 8 Horses Lounge is a haven for real conversation, elevated by exceptional wine, outstanding cocktails, and tasty small plates. The wine list features over 23 varietals available by the glass, catering to diverse tastes. Whether your evening is winding down or just taking off, meet the moment here.

Wednesday, Thursday, Sunday evenings 4pm-10pm and
Friday-Saturday 4pm-11pm.

COCKTAILS 16

Smoke Infusion

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

Idaho Blackberry

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

Rock & Rye

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

Zenzero Margarita

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

Bee's Knees

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

A Corpse Reviver #2

Crater Lake gin, Countreau, Lillet Blanc, lemon juice, Absinthe wash.
Coupe.

SEASONAL COCKTAILS 16

Sweater Weather Daiquiri

Flor de Caña aged spiced rum, lime juice, cinnamon-vanilla syrup, Angostura bitters, pineapple splash.
Nic & Nora.

The Gold Rush

Bulleit bourbon, lemon juice, honey, Absinthe wash.
Rock.

Spruce Goose

El Jimador Reposado tequila, Averna amaro, Aperol, lemon.
Coupe.

Morgan's Chai Old Fashioned

Bulleit bourbon, Oregon chai tea 'latte,' Angostura and almond bitters.
Rock.

Hot Amaro Toddy

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

Blood Orange Bellini

Prosecco, blood orange purée.
Champagne flute.

Please ask your server about our gift cards ALAVITAboise.com



Drink Responsibly.
Drive Responsibly.



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