



BATTILARDO

- Choice of cured meats served with coffee aioli + grilled bread
- Jars served with local grilled bread
- Cheeses served with jam + 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**
Citrus + Olive Oil
- **Pickled Vegetables**
Seasonal
- **Cannellini Hummus**

CHEESE

- **Double Cream Brie**
Soft ripened cheese
- **Whipped Feta**
Salty pressed sheeps milk
- **Parmesan Gelato**
15 Year Aged Balsamic

ANTIPASTI

- **Burrata** Basil infused Maldon sea salt + apricot-cherry mostarda + extra virgin olive oil drizzle + grilled local bread (Root vegetable chips available as gluten free option) 17
- **House-Baked Focaccia** Truffle-honey butter 10
- **Grilled Artichoke Hearts** Basil-truffle aioli + 15 year aged balsamic + Grana Padano 15
- **Chef's Crudo** Your server will inform you of Chef's daily creation MP
- **Calamari Fritti** Cornmeal breading + Calabrian chili + garlic aioli 18
- **Meatballs (3)** Pork-beef blend + San Marzano tomato sauce + grated parmesan + ACME Bakery grilled bread 15

INSALATA

- **House Salad** Arcadian mix + house-pickled vegetables + Grana Padano + fresh herb dressing 11
- **Caesar** Gem lettuce + macerated onions + brown butter bread crumbs + Pecorino-Parmesan crisp + Tahini dressing 14
- **Fennel & Arugula Salad** Fennel-apple slaw + pistachio + rehydrated cherry + lemon + olive oil + shaved parmesan 16
- **Local Mushroom Salad** Napa cabbage + pickled local mushrooms + Valbresso feta + pine nuts + herbs + preserved lemon vinaigrette 14

*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
- **gfo** gluten free optional*
- **gf** gluten free*

PASTA FRESCA

Pastas are made fresh daily at ÀLAVITA using Northwest flour & local eggs. (egg-less and gluten free pastas available upon request)

- **Cacio e Pepe Ravioli** Filled with house made ricotta + cracked black pepper + Grana Padano + lemon-butter sugo 27
- **Bucatini alla Vodka** Pomodoro + bechamel cream + Grana Padano 25
- **Carbonara** Trenette + local egg yolks + Parmigiano Reggiano + Pecorino + guanciale 26
- **Pappardelle** Spicy pork sausage + broccolini + cherry tomatoes + Grana Padano 26
- **Rigatoni** Braised local beef + black garlic and truffle butter + roasted local mushrooms + spinach + pickled red onion + lemon crema + Grana Padano 31
- **Tagliatelle** Signature beef-pork bolognese + fresh basil + Grana Padano 27
- **Chef's Market Risotto** Your server will inform you of Chef's creation MKT

PASTA
MADE
FRESH
DAILY!

SECONDI

- **Grilled Chicken Piccata** Roasted local mushrooms + broccolini + house-made tagliatelle + lemon-caper herb butter 32
- **Pan Seared Crispy Skin King Salmon** Seasonal caponata + basil oil 34
- **Grilled Tiger Prawns (5)** Roman dumpling + seared broccolini + tomato compote 33

Bread is available upon request.

SIDES & ADD ONS

- Roasted Local Mushrooms 7
- Roman Dumpling 6
- Grilled Broccolini 6
- Seasonal Caponata 6

- Grilled Chicken 6
- Pork-Beef Blend Meatball 4 ea.
- Pan Seared Salmon Side 13

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

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 • Van Lith Ranch • Lakeview Farms

COCKTAILS INFUSED WITH ATTITUDE

CLASSIC COCKTAILS 16

Negroni

Crater Lake gin + Campari + Punt e Mes sweet vermouth
Coupe or The Rock.

Rockefeller

Bulleit bourbon + house-spiced cinnamon-vanilla syrup + Punt e Mes sweet vermouth + Licor 43 + aromatic bitters + Amarena cherry
Coupe.

Paper Plane

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

Boulevardier

Bulleit bourbon + Campari + Carpano Antica sweet vermouth
Coupe or The Rock.

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.



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.

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



COCKTAILS 16

Basil Foam

Boise's American Revolution vodka + St. Germain 'foam' + white peach purée + basil essence + Prosecco splash
Coupe.



Idaho Blackberry

American 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 The Rock.

Zenzero Margarita

El Jimador tequila + Del Maguey Vida mezcal + ginger juice + lime + agave + salt rim
Rocks.

Smoke Infusion

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

Blood Orange Bellini

Prosecco + blood orange purée
Champagne flute.

SEASONAL COCKTAILS 16

Strawberry Fields

Roku gin + St. Germain + cherry bitters + rhubarb bitters
The Rock.

Refresher

American Revolution vodka + lime juice + basil simple + cucumber + fresh basil
Coupe.

Sweet & Sour

American Revolution vodka + Chambord + lemon juice + simple + raspberry essence
The Rock.

Southern Exposure

Bulleit bourbon + grapefruit + lemon + turbinado simple + chard pineapple
Coupe.

Velvet Cowboy

El Jimador reposado tequila + Cointreau + Velvet Falernum + agave + lemon + salt rim
Rocks.

Midnight Rye

Bulleit rye whiskey + black tea syrup + lemon + Fernet Branca + soda splash + fresh mint
Collins.

Solar Flare

Del Maguey Vida mezcal + Aperol + acidulated grapefruit syrup + agave ginger + soda splash
Rocks.



FORK RESTAURANT



Drink Responsibly.
Drive Responsibly.

ALAVITA gift cards

