



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
- **Seasonal Chevre**
Soft, creamy + tangy
- **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 11
- **Grilled Artichoke Hearts** Basil-truffle aioli + 15 year aged balsamic + Grana Padano 15
- **Fig + Prosciutto Bruschetta** ACME Crostini + house-made ricotta + lemon-thyme infused honey 16
- **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
- **Seasonal Beet + Citrus Salad** Roasted best of the season beets + orange + honey chevre + roasted hazelnuts + frisée + blood orange vinaigrette 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.

- Vegetarian menu item
 - gluten free optional*
 - gluten free*
- Winter 2026

PASTA FRESCA

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

- **Caramelized Squash + Chevre Ravioli** Brown butter + crisped sage + roasted hazelnuts 26
- **Orecchiette** Boscaiola cream sauce + roasted local mushrooms + caramelized shallot + baby spinach + crispy leeks + basil oil + Grana Padano 27
- **ÀLAVITA Lasagna** Spicy sausage + ricotta + Grana Padano + bechemel + Bolognese 27
- **Pappardelle** Spicy pork sausage + broccolini + cherry tomatoes + Grana Padano 26
- **Rigatoni** Braised local beef + black garlic-truffle butter + roasted local mushrooms + spinach + pickled red onion + lemon crema + Grana Padano 32
- **Tagliatelle** Signature beef-pork bolognese + fresh basil + Grana Padano 27
- **Chef's Market Risotto** Your server will inform you of Chef's creation MKT

SECONDI

- **Chicken Marsala** Pan-seared chicken breasts + Marsala + roasted local mushrooms + lemon + fresh tagliatelle + broccolini 33
 - **Pan-Seared Black Cod** Cavolo nero + seasonal squash caponata + pomegranate beurre blanc 38
 - **Shortrib Osso Bucco alla Milanese** Saffron infused risotto + fortified demi glace MKT
- Bread is available upon request.

SIDES & ADD ONS

Roasted Local Mushrooms 7	Grilled Chicken Breast 7
Butternut Squash Caponata 6	Pork-Beef Blend Meatball 4 ea.
Grilled Broccolini 7	Grilled Shrimp (5) 9
Sautéed Cavolo Nero 7	

DOLCE

- **ÀLAVITA Vanilla Budino** Warm salted caramel sauce + toffee chocolate pretzel bark 12
- **Pistachio Florentine Cannoli** Coffee cream + Cloverleaf whipped ricotta-mascarpone + chocolate nibs + macerated berries 12
- **Classic Tiramisu** 11
- **Fresh Local Gelato Selections** Please ask your server for the 'scoop' 7
- **Àffogato** Local vanilla gelato "drowned" in espresso 10

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 • Lakeview Farms

PASTA
MADE
FRESH
DAILY!

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.

Aperol Spritz

Prosecco + Aperol + lemon + soda water + orange
Wine Glass.



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 + Peychaud's bitters
Smoked old fashion glass.

Italian Espresso Martini

Sieta Legaus anejo tequila + Disaronna + chilled local coldbrew + Italicus Rosolio di Bergamotto liqueur + Borghetti Cafe Espresso
Nick & Nora.

Blood Orange Bellini

Prosecco + blood orange puree
Champagne flute.

SEASONAL COCKTAILS 16

The Yellow Jacket

Roku gin + L'Excuse Yellow + honey simple + lemon + rosemary sprig
Coupe.

Anejo Flip

Siete Leguas anejo tequila + Allspice Dram + demerera + heavy cream + local egg
Martini.

Green 43

Pisco + L'Excuse Yellow + Licor 43 + toasted cardamon syrup + lemon + black cardamon bitters essence
Rocks.

Pear Spice Sidecar

Christian Brothers brandy + Belle de Brillet Allspice Dram + Cointreau + lemon
Coupe.

Forest Fire

Del Maguey Vida mezcal + L'Excuse Green + Bravo Douglas fir liqueur + Ancho Reyes Verde + smoke bubble. The Rock.

The Rittenhouse Guard

Rittenhouse rye whiskey + Braulio + Carpano Antica sweet vermouth + orange bitters + chocolate mole bitters
Nick & Nora.

ZERO PROOF 8

N/A Negroni

Lyre's n/a London dry gin + Dr. Zero Zero AmarNo n/a amaro spirit + Ghia n/a Apertif
Coupe or The Rock.

N/A Limoncello Spritz

House-made lemon oleo saccharum + n/a Prosecco + fresh lemon
Wine Glass.

FORK RESTAURANT



ALAVITA gift cards

