



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
- **Pecorino**
Salty, sharp + crumbly
- **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
- **Confit Tomato Bruschetta** Confit grape tomatoes + whipped lemon ricotta + cherry balsamic + basil 14
- **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 12
- **Caesar** Gem lettuce + macerated onions + brown butter bread crumbs + Pecorino-Parmesan crisp + tahini dressing 15
- **Fennel & Arugula Salad** Fennel-apple slaw + pistachio + rehydrated cherry + lemon + olive oil + shaved parmesan 16
- **Shaved Asparagus Salad** Shaved seasonal asparagus + frisée + preserved lemon vinaigrette + pickled shallots + crispy leeks + Pecorino Romano 17

*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)

- **Pea Ravioloni** English pea pesto filling + mushroom brodo + spring peas + roasted local mushrooms + pistachios + Parmesan 25
- **Orecchiette** Charred spring onion + roasted zucchini + spring peas + baby spinach + crispy leeks + basil oil + sugo bianco + Grana Padano 27
- **Bucatini alle Vongole** Clams + preserved lemon butter sauce + Calabrian chili + basil 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

- **ÀLAVITA Chicken Parmesan** Chicken Milanese + pomodoro + Tagliatelle + seasonal grape tomatoes + Parmesan & fontina fonduta + basil 29
- **Seared Pacific Halibut** Seasonal local vegetables + Tuscan Livornese sauce + basil oil 41
- **Pan Seared Jumbo Scallops Neapolitan (3)** Roman dumpling + preserved lemon + Calabrian crunch + zucchini + lemon aioli MP
- **Grilled Boise River Lamb** Pistachio aillade + fregola sarda + summer squash + orange supremes 44

Bread is available upon request.

SIDES & ADD ONS

- **Seasonal Local Vegetables** 7
- **Fregola Sarda** 6
- **Grilled Broccolini** 7
- **Roman Dumpling** 6
- **Grilled Chicken Breast** 7
- **Pork-Beef Blend Meatball** 4 ea.
- **Grilled Shrimp (5)** 10
- **Diver Scallop (1) MP**

DOLCE

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

LOCAL FARMS & PRODUCERS

Ferg's Fabulous Mushrooms • Ballard Family Farms • Boise River Lamb • Snake River Farms • ACME Bakery • Waterwheel Gardens • Purple Sage Farms • Eden Creamery The STILL • Back To Basics Farm • City Peanut Shop • Lakeview Farms • 208 Premium Meats

PASTA
MADE
FRESH
DAILY!



COCKTAILS INFUSED WITH ATTITUDE

CLASSIC COCKTAILS 17

* Negroni

Tanqueray 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 + local honey + lemon juice + lavender bitters
Rocks.

* Aperol Spritz

Prosecco + Aperol + orange + soda water
Wine Glass.

* Can be prepared N/A



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 a wide variety of offerings 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.

Happy Hour: 4pm - 6pm



COCKTAILS 17

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 + fresh 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 + lime + agave + salt rim
Rocks.

Smoke Infusion

Courvoisier VS cognac + Laird's Applejack + Averna amaro + Carpano Antica sweet vermouth + Peychaud's bitters
Smoked old fashion glass.

Italian Espresso Martini

El Jimador reposado tequila + Disaronna + espresso + Italicus Rosolio di Bergamotto liqueur + Borghetti Cafe Espresso
Nick & Nora.

* Blood Orange Bellini

Prosecco + blood orange purée
Champagne flute.

SEASONAL COCKTAILS 17

Elder Fizz

Buffalo Trace bourbon + St. Germain elderflower liqueur + strawberry + lemon + ginger beer
Collins.

Golden Hour

Ransom Old Tom gin + Licor 43 + peach bitters + orgeat
Rocks.

Melon Head

Revolution vodka + St. Germaine + cantaloupe syrup + lemon + mint
Nick & Nora

Passionate + Smokey

Exotico blanco tequila + Del Maguey Vida mezcal + Aperol + passionfruit + lime
Coupe.

Old Fashioned Carajillo

Old Forrester bourbon + Licor 43 + espresso + turbinado + Angostura + orange + saline
The Rock.

Cane + Cask

Flor de Cana rum + Cognac + pineapple syrup + orgeat + lime + Angostura + Planteray O.F.T.D. dark rum float
Rocks.

ZERO PROOF 11

N/A Strawberry Gimlet

Lyre's n/a London dry gin + Strawberry + Lime
Coupe.

N/A Limoncello Spritz

House-made lemon oleo saccharum + n/a Prosecco + fresh lemon
Champagne flute.

FORK RESTAURANT



ALAVITA gift cards

