ALENA

rustic ~ italian

ANTIPASTI

GARLIC BUTTER KNOTS 12
pecorino, marinara

FOCACCIA 8
made fresh daily, extra virgin olive oil, balsamic

WARM MARINATED OLIVES 12
fennel seed, chilies, lemon

SLOW-SIMMERED MEATBALLS 13
beef, pork and veal, Reggiano, focaccia

BURRATA AL PESTO 16
Frantoia olive oil, sea salt, Genovese pesto, focaccia

TUNA CRUDO 19
Frantoia olive oil, lemon, shallot, flake sea salt

CALAMARI FRITTI 19
garlic aioli, grilled lemon

FORNO PRAWNS 24
'Nduja butter, garlic, grilled lemon

ZUPPA DI COZZE 29
1 lb mussels, 'Nduja, San Marzano tomato, garlic, white wine, focaccia

INSALATE

CAESAR 11
Parmigiano Reggiano, herbed croutons, garlic-anchovy dressing

ARUGULA 10
lemon, Frantoia olive oil, shaved 30-month Parmigiano Reggiano

BURNT HONEY TOMATO 14
blistered grape tomatoes, arugula, fior di latte, pistachios, shallot, basil, burnt honey vinaigrette

PIZZA A LEGNA

MARGHERITA 24
San Marzano tomato, fior di latte, basil

PEPPERONI E FUNGHI 25
pepperoni, wild mushrooms, San Marzano tomato, mozzarella

BIANCA DI POLLO 24
garlic cream, chicken, caramelized onion, mozzarella, arugula

LA PICCANTE 24
spicy San Marzano tomato, soppressata, mozzarella, garlic, oregano

PATATE E SALSICCIA 24
garlic olive oil, potatoes, Italian sausage, mozzarella, rosemary

TRE CARNE 26
San Marzano tomato, smoked ham, pepperoni, Italian sausage, mozzarella

BOSCO BIANCO 25
garlic cream, smoked ham, mozzarella, wild mushrooms, parsley

TARTUFO E CAPRINO 24
garlic olive oil, potatoes, caramelized onion, goat cheese, fior di latte, thyme, truffle oil

PALERMO 26
garlic cream, mortadella, mozzarella, ricotta, Genovese pesto, toasted pistachios

RICOTTA E PROSCIUTTO 25
garlic olive oil, arugula, hot honey

ZUCCA E PANCETTA 26
garlic olive oil, roasted squash, pancetta, goat cheese, caramelized onion, mozzarella, rosemary, hot honey

ALENA 28
garlic cream, prosciutto, burrata, arugula, Frantoia olive oil

PASTA

SPAGHETTI ALLA BOLOGNESE 24
slow-simmered beef ragù

SPAGHETTI MEATBALLS 26
beef, pork and veal meatballs, San Marzano tomato, Parmigiano Reggiano

SALSICCIA TRAPANESE 28
casarecce, Italian sausage, Trapanese tomato pesto, pecorino, toasted almonds, basil

PAPPARDELLE AL CINGHIALE 29
12-hour wild boar ragù, red wine, rosemary

SPAGHETTI CARBONARA 29
guanciale, pecorino, egg yolk

ZOZZONA 29
conchiglie, Italian sausage, guanciale, San Marzano tomato, egg yolk, pecorino

MONTECARLO 28
conchiglie, beef ragù, Italian sausage, cream, Parmigiano Reggiano, Genovese pesto

PAPPARDELLE AL POLLO 30
chicken, wild mushrooms, garlic, white wine, cream

ARRABBIATA AI GAMBERI 32
casarecce, shrimp, garlic, spicy San Marzano tomato, parsley

FRUTTI DI MARE 46
spaghetti, shrimp, scallops, mussels, San Marzano tomato, garlic, white wine

PIATTI PICCOLI

ROASTED POTATOES 6
extra virgin olive oil, rosemary

WOOD-FIRED VEGETABLES 8
Chef's selection of vegetables, butternut squash purée

GARLIC MUSHROOMS 10
baby portobello & wild mushrooms, garlic, white wine, butter, fresh thyme

GNOCCHI DELLA CASA 14
Parmigiano Reggiano, choice of Genovese pesto or Trapanese tomato pesto

MELANZANE ALLA PARMIGIANA 16
eggplant, San Marzano tomato, Parmigiano Reggiano, oregano, fresh basil

GRIGLIA A LEGNA

POLLO ALLA ROMANA 28
lemon-rosemary wood-roasted chicken, red peppers, San Marzano tomato, garlic, white wine, green olives

PORCHETTA 30
fennel, garlic, rosemary, roasted peppers, grilled lemon

SICILIAN YELLOWFIN TUNA 36
served rare, tomato, capers, lemon, parsley, arugula

CANADIAN KING SALMON 42
burnt honey vinaigrette, blistered tomatoes, arugula, toasted pistachios

16 oz HYLIFE PORK CHOP 38
honey guanciale sauce, fresh parsley

16 oz WILD BOAR CHOPS 46
locally sourced, San Marzano agrodolce

16 oz BONE-IN ANGUS NY STRIP 58
rosemary, flaky sea salt, cracked pepper

20 oz BUTTER-BASTED NY STRIP 82
Black Angus, roasted garlic butter, flaky sea salt

32 oz BISTECCA ALLA FIORENTINA 114
Angus porterhouse, rosemary, flaky sea salt, extra virgin olive oil

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