

Zuppa Pint/Gallon

Zuppa del Giorno Seasonal

Soup of the day

Crema de Pomodoro 6.00/45.00

Tomato Soup with a touch of cream & crouton garnish

Wedding Soup 45.00

Egg broth with chicken, spinach, petite meatballs

Paste E Fagiole 45.00

White beans, ground Italian sausage, ditalini pasta

Insalata

Alfano's House Salad 3.00

Romaine, Tomato, Onion, Salami, Provolone Cheese, Carrots, Garbanzo Beans, Croutons, & Chianti Vinaigrette Dressing on the side

Caesar Salad 3.00

Caesar with Chicken 7.50

Insalata Caprese 4.50

Sliced tomatoes topped with fresh mozzarella & basil over mixed greens, served with olive oil & balsamic vinegar

*8 PORTION MINIMUM FOR ALL SALADS

**Salads served with complimentary Garlic Bread* Entrée

Pasta Marinara 5.00

Choice of, Linguine, Penne, or Fettuccini with Marinara sauce

Fettuccini Alfredo 6.00

Traditional Blend of cream, eggs, cheese, and a touch of nutmeg

Chicken Tetrazzini 8.50

Sliced grilled chicken breast over fettucine Alfredo with crisp bacon

Chicken Portobella 8.50

Sliced Chicken breast sautéed with sun dried tomatoes, portobello mushrooms, garlic, butter, & penne pasta with a touch of Romano cheese

Chicken Daronzio 8.50

Sliced Chicken breast & Italian sausage sautéed with garlic, butter, penne pasta & finished with marinara sauce

Lasagna 8.50

Traditional Layers of Italian Cheeses & Meat sauce

Penne Ala Vodka 7.50

Lightly spiced tomato cream sauce with prosciutto, mushrooms, green onion, & penne Pasta

Penne Bolognese 7.50

Ground beef and spicy Italian sausage simmered with marinara sauce over penne pasta

Sausage, Peppers, and Onions 7.50

Spicy Italian sausage sautéed with red peppers, cubanelle peppers, sliced onion, penne pasta, & marinara sauce

*8 PORTION MINIMUM FOR ALL ENTREES

**Entrees served with complimentary Garlic Bread, Parmesan Cheese* Entrée

Manicotti 7.00

Homemade crepes filled with Italian cheeses, sauced with Marinara

Cannelloni Florentine 8.00

Homemade crepes filled with ground veal, béchamel, and spinach sauced with Marinara & Alfredo

Chicken or Veal Parmesan 10.00/12.00

Lightly breaded chicken breast or Veal scaloppini baked with provolone cheese, & marinara sauce, served with pasta

Chicken or Veal Francese 10.00/12.00

Chicken breast or Veal scaloppini in a light egg wash, pan sautéed with lemon, butter, white wine, served with Chef's risotto & vegetable

Chicken or Veal Fredo 10.00/12.00

Lightly breaded chicken breast or scaloppini of Veal served with fettucine and Alfredo sauce

Chicken or Veal Marsala 10.00/12.00

Chicken breast or scaloppini of Veal sautéed with mushrooms, Marsala wine, demi-glace & a touch of tomato, served with Chef's risotto & vegetable

Chicken or Veal Piccata 10.00/12.00

Chicken breast or scaloppini of Veal sautéed with lemon, butter, white wine, & capers, served with Chef's risotto & vegetable

Lobster Ravioli Ala Vodka 10.00

Lightly spiced tomato cream sauce with mushrooms, prosciutto, and green onion over large ravioli filled with cold water lobster and ricotta cheese

Shrimp Scampi 12.00

Gulf shrimp sautéed with garlic butter, white wine, peas & bacon over linguine

*8 PORTION MINIMUM FOR ALL ENTREES

**Entrees served with complimentary Garlic Bread, Parmesan Cheese.*

Other

Garlic Bread Loaf	3.50
Eggplant Rollatini (1)*	6.50
Sachetti (8)	10.00
Sausage & Cheese Bread	13.75 each
Scallops Rockefeller (1)*	2.50
Shrimp Cocktail (1)*	3.00
Veal & Ricotta Meatballs (1)*	3.00
Marinara Sauce	6.50 Pint/45.00 Gallon
Bolognese Sauce	8.50 Pint/55.00 Gallon
Alfredo Sauce	7.00 Pint/50.00 Gallon

*8 PORTION MINIMUM FOR INDIVIDUAL ITEMS

Bottled Beverages

Pure Leaf Tea (Unsweet/547ml)	3.50
Pure Leaf Tea (Sweet/547ml)	3.50
San Benedito Water (Still/750ml)	5.00
San Benedito Water (Sparkling/750ml)	5.00

Dolci

Mini Cannoli	2.50 each
<i>Petite Cannoli shells filled with sweetened ricotta cheese & chocolate chips, finished with toasted almonds</i>	
Limoncello Cake *Serves 12	60.00
<i>Old fashioned layered lemon cake with lemon frosting & cherry garnish</i>	
Ricotta Cheesecake *Serves 12	55.00
<i>Sweetened ricotta cheesecake finished with toasted almonds & honey</i>	
Spumoni Pie *Serves 8	32.00
<i>Blended Chocolate, Cherry, & Pistachio ice cream served in a chocolate graham cracker crust</i>	
Tira Misu *Serves 16	80.00
<i>Espresso & Marsala dipped lady fingers, layered with sweetened mascarpone cheese, dusted with ground espresso</i>	

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Classic Italian Cuisine
Restaurant & Splendido Lounge

1702 Clearwater-Largo Rd.
Clearwater Florida 33756

Large Order Menu

**At least 48 hours' notice is required for all large orders*

Some items may be subject to limited availability

This menu is not available for dine in or delivery

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CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK

*OF FOODBORNE ILLNESS; ESPECIALLY IF YOU HAVE A
MEDICAL CONDITION*