

# Alfano's Restaurant Est. 1984

## Zuppa

Cup \$4      Bowl \$6

### Pasta e Fagiole

Italian sausage, white beans, ditalini pasta

### Italian Wedding Soup

Chicken, spinach, tiny meatballs, and egg in broth

**Bowl of Soup & Salad (House or Caesar) \$10**

## Insalata

### Crab & Romaine Salad \$16

Hearts of Romaine on a bed of blue cheese dressing, topped with lump crab, green onions, & sun dried tomatoes, finished with Chianti vinaigrette

### Chopped Antipasto Salad \$12

Romaine tossed with, Italian meats, cheeses, carrots, red onion, & tomato, finished with hard cooked egg, Italian seasonings, Chianti Vinaigrette & chicken salad garnish

### Spinach Salad \$12

Roasted portabella, red onion, bacon, & chopped egg over baby spinach with hot bacon dressing

### Roasted Duck Salad \$14

Chopped duck served over spring mix with gorgonzola, sun dried cranberries, walnuts, and sesame vinaigrette

### Grilled Flat Iron Steak Salad\* \$14

Grilled Flat Iron Steak over spring mix with gorgonzola, sun dried cranberries, walnuts, and sesame vinaigrette

### Sorrentina Salad \$12

Spring mix, roasted portabella mushrooms, tomatoes, fresh mozzarella, & honey lemon vinaigrette

### Riviera Salad \$13

Poached gulf shrimp tossed with romaine, black olives, chopped tomato, shredded mozzarella & Romano cheeses, & Chianti vinaigrette

### Chicken and Pasta Salad \$12

Chicken, celery, red onion, and egg in a honey mustard mayonnaise base, with ditalini pasta

### Caesar Salad \$8

### with Grilled Chicken \$12

### with Grilled Salmon \$14

### with Grilled Shrimp, Bacon, Tomato \$14

## \$5 House Wine

Chardonnay, Cabernet, White Zin

## Pranzo di Potere

**Power Lunch \$16**

**3 Courses** (one from each category)

**Primi:** Soup, House Salad, Side Caesar

### Secondi:

Cannelloni Florentine

Penne Bolognese

Chicken Tetrazzini

Shrimp Francese

Chicken Parmesan

Eggplant Parmesan

### Dolci:

Chocolate or Butterscotch Sundae,

Apple Strudel & Butter Pecan Ice Cream,

Cheesecake with Strawberry Sauce

## Panini

### Grilled Chicken Panini \$10

Grilled chicken breast with provolone cheese, lettuce, tomato, & honey mustard on the side

### Chicken Parmesan Panini \$10

Breaded chicken breast, with provolone cheese, served with marinara

### Italian Sausage Parmesan Panini \$10

Grilled Italian sausage with provolone cheese, served with marinara

## Al a Carte

**Sauteed Spinach with oil & garlic \$6**

**Asapargus with lemon butter \$6**

**Risotto Milanese \$6**

**Italian Sausages (2) \$6.50**

**Veal & Ricotta Meatballs (3) \$6.50**

**For your convenience a shared 15% service charge will be added to your check**

## Lunch Entrée

*House Salad, Side Caesar, or Cup of Soup \$2.00 with entrée*

<b>Lasagna</b>	<b>\$12</b>	<b>Chicken Fredo</b>	<b>\$12</b>
Traditional layers of pasta, Italian cheeses, & meat sauce		Lightly breaded breast of chicken with fettuccini Alfredo	
<b>Manicotti</b>	<b>\$10.5</b>	<b>Chicken Valle de Aosta</b>	<b>\$14</b>
Homemade crepes filled with Italian cheeses, sauced with marinara		Panko breaded Chicken breast filled with Ementhaler Swiss cheese, and Culatello Ham, topped with a lemon garlic sauce	
<b>Cannelloni Florentine</b>	<b>\$11.5</b>	<b>Chicken Rosemary</b>	<b>\$12</b>
Homemade crepes filled with ground veal, béchamel, and spinach. Sauced with marinara and Alfredo		Sliced breast of chicken sautéed with mushrooms, artichoke hearts, rosemary, white wine, lemon & angel hair pasta	
<b>Penne Bolognese</b>	<b>\$10.5</b>	<b>Chicken Portabella</b>	<b>\$12</b>
Ground beef and spicy Italian sausage simmered with our house marinara over penne pasta		Chicken sautéed with sun dried tomatoes, portabella mushrooms, garlic butter, penne pasta, Romano cheese	
<b>Veal and Ricotta Meatballs</b>	<b>\$11</b>	<b>Roast Duckling</b>	<b>\$19</b>
Hand rolled meatballs over linguine pasta with marinara		Crisp, partially boned half duckling, and flamed with rum, finished with orange amaretto sauce	
<b>Grilled Italian Sausage</b>	<b>\$11</b>	<b>Shrimp Scampi</b>	<b>\$14</b>
Spicy Italian link sausages over linguine pasta with marinara		Gulf shrimp sautéed with garlic, butter, white wine, peas, and crisp bacon, over linguine	
<b>Penne Alla Vodka</b>	<b>\$11</b>	<b>Grouper Milano</b>	<b>\$16</b>
Lightly spiced tomato cream sauce with prosciutto, mushrooms and green onion over penne pasta.		Blackened filet of Grouper over pappardelle pasta sautéed with red bell & cubanelle peppers, Romano cheese, and a touch of crushed hot peppers in a garlic butter sauce	
<b>Fettuccini Alfredo</b>	<b>\$10.5</b>	<b>Linguine with White Clam Sauce</b>	<b>\$11</b>
Traditional blend of cream, eggs, Romano cheese, & nutmeg		Chopped baby clams, sautéed in garlic, butter, white wine, and green onion with linguine pasta	
<b>Angel Hair Pomodoro Florentine</b>	<b>\$10.5</b>	<b>Lobster Ravioli</b>	<b>\$12</b>
Diced tomatoes, roasted garlic, spinach, and gorgonzola cheese tossed with angel hair pasta		Large ravioli filled with cold water lobster and ricotta cheese, with a mushroom brandy cream sauce	
<b>Veal Tortellacci</b>	<b>\$12.5</b>	<b>Shrimp Francese</b>	<b>\$14</b>
Jumbo tortellacci filled with slowly braised veal, finished with hand chopped veal, peas & demi-glaze		Gulf Shrimp dipped in egg and Romano cheese, pan sautéed, & finished with lemon butter	
<b>Sausage, Peppers, and Onions</b>	<b>\$11.5</b>	<b>Salmon Piccata</b>	<b>\$14</b>
Spicy Italian sausage sautéed with red peppers, cubanelle peppers, onions, penne pasta, & marinara sauce		Atlantic Salmon filet with lemon, butter, white wine, capers	
<b>Spinach Pie</b>	<b>\$11.5</b>	<b>Scallops Rockefeller</b>	<b>\$12.5</b>
Spinach, eggs, and Italian cheeses in pastry, served with angel hair pasta, sauced with lemon butter		Scallops on the half shell topped with spinach, crisp bacon and béchamel served with fettuccini Alfredo	
<b>Eggplant Parmesan</b>	<b>\$11.5</b>	<b>Veal Parmesan</b>	<b>\$14</b>
Fresh eggplant in a light egg wash, baked with provolone cheese, served with pasta marinara		Lightly breaded veal scallopini baked with provolone cheese, served with pasta marinara	
<b>Chicken Parmesan</b>	<b>\$11.5</b>	<b>Braised Pork Shank</b>	<b>\$16</b>
Lightly breaded chicken breast baked with provolone cheese, served with pasta marinara		Slowly cooked 16oz pork shank with au jus over risotto	
<b>Chicken Tetrizzini</b>	<b>\$12</b>		
Grilled chicken over fettuccini Alfredo with crisp bacon			
<b>Chicken Daronzio</b>	<b>\$12</b>		
Boneless chicken breast sautéed with spicy Italian sausage, marinara, garlic butter & penne pasta			

\*Please allow 20 minutes

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