

## Zuppa & Insalata

**Crema de Pomodoro Soup** Cup 6.00 Bowl 9.50

Tomato Soup sauteed with a splash of cream

**Antipasto Salad** 20.00

Romaine tossed with salami, ham, provolone and mozzarella cheeses, carrots, black olives, red onion, & tomato, finished with hard cooked egg, Italian seasonings & Chianti Vinaigrette

**Alfano's House Salad** Small 7.50 Large 14.00

Romaine lettuce with mozzarella cheese, salami, marinated garbanzo beans, carrots, onion, tomato finished with Chianti Vinaigrette

**Caesar Salad** Small 7.50 Large 14.00

Romaine lettuce tossed with parmesan cheese, and house made Caesar dressing

**Insalata Caprese** 16.75

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

### Enhancements;

Anchovy (4)	2.00	Grilled Shrimp (1)	3.50
Grilled Chicken	8.00	Grilled Salmon	10.00
Grilled Grouper			16.00
Grilled Pork Chop			16.00
Partially deboned Roast Duckling			18.00

## Antipasti

**Carpaccio** 18.00

Paper thin raw New York Strip dressed with capers, minced purple onion, and Parmesan cheese, drizzled with extra virgin olive oil

**Escargot** 15.00

French Helix snails sauteed with mushrooms, garlic butter, Marsala wine, and a touch of tomato

**Shrimp Cocktail** 18.00

Chilled large shrimp with cocktail sauce and fresh lemon

**Steamed Whole Shell Clams** 16.75

Littleneck clams steamed with garlic butter, white wine, green onion



## Gluten Free Menu

*Please inform your server that you are ordering from the gluten free menu and if your aversion is dietary or medical.*

*Please allow extra time for the preparation of your order.*

*We use gluten free pasta, gluten free breadcrumbs, rice flour, and corn starch in our preparations.*

*This menu is a condensed version of what we can prepare. Check with your server if there is something you prefer that is not on this menu.*

*\*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a pre-existing medical condition\**

## *Entrée*

### **Pasta Alla Vodka** 24.00

Lightly spiced tomato cream sauce with thinly sliced prosciutto, button mushrooms & green onion sautéed with Chef's selection of gluten free pasta

### **Pasta Bolognese** 24.00

Ground beef and spicy Italian sausage simmered with marinara sauce over Chef's selection of gluten free pasta

### **Chicken Daronzio** 25.00

Sliced chicken breast & spicy Italian sausage sautéed with garlic butter, marinara and Chef's selection of gluten free pasta

### **Chicken Tetrazzini** 25.00

Grilled chicken breast, and bacon over Chef's selection of gluten free pasta

### **Scampi** 28.00

Sautéed Gulf shrimp with garlic, butter, white wine, peas, and crisp bacon, over Chef's selection of gluten free pasta

### **Seafood Capri** 34.50

Chef's selection of gluten free pasta tossed with lobster meat, bay scallops, shrimp, garlic, butter, white wine, and green onions

### **Grilled Salmon** 28.00

Grilled Atlantic salmon filet served with fresh lemon, potato & vegetable

## *Entrée*

### **Chicken Parmesan** 25.50

Lightly breaded chicken breast baked with provolone cheese, served with Chef's selection of gluten free pasta marinara

### **Veal Parmesan** 29.50

Lightly breaded veal Scaloppini baked with provolone cheese, served with Chef's selection of gluten free pasta marinara

### **Chicken Marsala** 26.50

Chicken breast with sautéed Portobello & button mushrooms, Marsala wine, a touch of tomato and demi-glace, served with potato & vegetable

### **Veal Marsala** 29.50

Veal scaloppini with sautéed Portobello & button mushrooms, Marsala wine, a touch of tomato and demi-glace, served with potato & vegetable

### **Pork Chop Milanese** 28.75

14oz bone in pork chop, lightly pounded, breaded, and pan sautéed served with fresh lemon, potato & vegetable

### **Lamb Chops Scottadito** 36.00

Grilled New Zealand rib chops served over sautéed spinach finished with demi-glace served with potato

### **Filet Mignon** 48.00

Grilled house cut 8oz filet mignon served with potato & asparagus