

<i>Zuppa</i>		<i>Antipasti</i>	
<b>Pasta e Fagiole</b>	<b>Cup- 4   Bowl -6</b>	<b>Prosciutto &amp; Mozzarella</b>	<b>16</b>
Italian sausage, white beans, ditalini pasta		Thinly sliced Prosciutto di Parma served with fresh Buffalo Mozzarella drizzled with a fig infused balsamic vinegar	
		*serves 2 or more	
<b>Italian Wedding Soup</b>	<b>Cup- 4   Bowl -6</b>	<b>Eggplant Rollatini</b>	<b>9</b>
Chicken, spinach, tiny meatballs, and egg in broth		Fresh baked eggplant rolled with ricotta, mozzarella, & Romano cheeses, then sauced with marinara	
<i>Insalata</i>		<b>Bruschetta Pomodoro</b>	<b>8.5</b>
<b>Insalata Caprese</b>	<b>11</b>	Grilled Italian bread topped with extra virgin olive oil, diced tomatoes, roasted garlic, & basil	
Sliced tomatoes topped with fresh mozzarella and homegrown basil, over mixed greens, finished with olive oil and balsamic vinegar		<b>Spinach Pie</b>	<b>9</b>
<b>Crab &amp; Romaine Salad</b>	<b>18</b>	Fresh spinach, Italian cheeses, eggs and cream baked in a pastry finished with a lemon butter sauce	
A bed of bleu cheese dressing topped with a wedge of romaine, lump blue crab, green onions and sundried tomatoes, finished with our house Chianti Vinaigrette		<b>Sacchetti</b>	<b>10</b>
<b>Spinach Salad</b>	<b>14</b>	Pasta purses with a truffle ricotta filling, baked with chopped Asparagus, Alfredo sauce, mozzarella, & gorgonzola cheeses	
Baby spinach with roasted portabella mushrooms, purple onion, hard cooked egg, crisp bacon & warm bacon dressing		<b>Escargot</b>	<b>10</b>
<b>Duck Salad</b>	<b>18</b>	French Helix snails sautéed with mushrooms, garlic butter, and Marsala wine, served with Romano cheese crisps	
Chopped duck breast over spring mix tossed with gorgonzola cheese, dried cranberries, walnuts and sesame vinaigrette dressing		<b>Sausage and Cheese Bread</b>	<b>12</b>
<b>Grilled Pork Loin Salad</b>	<b>18</b>	Fresh yeast dough rolled with spicy Italian sausage and mozzarella cheese, served with marinara dipping sauce	
Grilled pork loin over spring mix tossed with gorgonzola cheese, dried cranberries, walnuts and sesame vinaigrette dressing		*serves 2 or more	
<b>Grilled Chicken Caesar Salad</b>	<b>16</b>	<b>Calamari Friti</b>	<b>10</b>
Grilled chicken breast served over romaine lettuce, tossed with our house Caesar dressing, Romano cheese, and homemade croutons		Lightly floured & fried calamari rings and tentacles. Served with marinara & fresh lemon	
<b>Grilled Salmon Caesar Salad</b>	<b>19</b>	<b>Scallops Rockefeller</b>	<b>12</b>
Grilled filet of salmon served over romaine lettuce, tossed with our house Caesar dressing, Romano cheese, and homemade croutons		Scallops on the half shell topped with spinach, crisp bacon and parmesan cream sauce	
<b>Caesar Salad- Prepared Tableside for two*</b>	<b>12</b>	<b>Shrimp Cocktail</b>	<b>12</b>
A tradition here at Alfano’s, prepared at the table with fresh ingredients. Please allow 15-20 minutes for preparation.		Chilled large shrimp with cocktail sauce and fresh lemon	
		<b>New York Strip Carpaccio</b>	<b>12</b>
		Paper thin raw New York Strip dressed with capers, minced purple onion, and Parmesan cheese, drizzled with extra virgin olive oil	
		<b>Steamed Whole Shell Clams</b>	<b>12</b>
		Littleneck clams steamed with garlic butter, white wine, green onion	
		<b>Mussels Marinara</b>	<b>12</b>
		Steamed mussels with marinara, red wine, and a touch of hot pepper	

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

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

Pasta

Entrees served with choice of soup, house or Caesar salad

Chicken Tetrazzini22

Grilled chicken breast over fettuccini Alfredo with crisp bacon

Chicken Daronzio22

Sliced chicken breast & spicy Italian sausage sautéed with garlic butter, marinara and penne pasta

Penne Alla Vodka19

Lightly spiced tomato cream sauce with prosciutto, mushrooms & green onion sautéed with penne pasta.

Penne Bolognese19

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

Veal and Ricotta Meatballs19

Hand rolled meatballs over linguine pasta with marinara sauce

Grilled Italian Sausage19

Spicy Italian sausages over linguine pasta with marinara sauce

Fettuccini Alfredo18

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

Veal Tortellacci21

Jumbo tortelloni filled with slowly braised veal, finished with hand chopped veal, sweet peas and demi-glace

Penne Pomodoro Florentine19

Sauteed roasted garlic, chopped tomatoes, spinach, & gorgonzola cheese tossed with penne pasta

Il Forno

Veal Parmesan24

Lightly breaded scallopini of veal baked with mozzarella cheese, sauced with marinara, served with pasta

Chicken Parmesan21

Lightly breaded chicken breast baked with provolone cheese, sauced with marinara, served with pasta

Eggplant Parmesan20

Fresh eggplant in a light egg wash, baked with provolone cheese, sauced with marinara, served with pasta

Lasagna20

Traditional layers of pasta, Italian cheeses, and meat sauce

Manicotti19

Homemade crepes filled with Italian cheeses, sauced with marinara

Cannelloni Florentine20

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

Carne

Entrees served with choice of soup, house or Caesar salad

Chicken Valle de Aosta24

Panko breaded Chicken breast filled with Ementhaler Swiss cheese, and Culatello Ham, pan sautéed, topped with lemon garlic butter

Chicken Marsala21

Chicken breast sautéed with mushrooms, Marsala wine, a touch of tomato and demi-glace

Roast Duckling28

Crisp, partially boned half duckling, flambéed tableside with rum, finished with orange amaretto sauce

Braised Pork Shank25

Slowly braised 16oz pork shank with au jus served over risotto

Lamb Porterhouse38

Two 8oz grilled domestic lamb chops, served with mint jelly

Filet Mignon38

Grilled house cut 8oz filet mignon garnished with confetti onion

New York Strip38

Grilled house cut 14oz New York Strip garnished with confetti onion

Veal Piccata24

Scallopini of veal sautéed with lemon butter, white wine, and capers

Veal Sacco25

Scallopini of veal dipped in egg and Romano cheese, topped with asparagus, Fontina cheese and Marsala wine, baked in parchment and finished with veal demi-glace

Veal Marsala24

Scallopini of veal sautéed with mushrooms, Marsala wine, a touch of tomato, served with a veal demi-glace

Veal Porterhouse34

Grilled 14oz veal porterhouse served with roasted sweet peppers, & balsamic glaze

Osso Bucco36

Slowly braised 16oz veal shank with au jus served over risotto

Veal Chop Fiorentina39

Grilled 14oz veal rib chop, served over freshly sautéed spinach, and finished with gorgonzola butter

Veal Chop Milanese39

Lightly pounded and breaded 14oz veal rib chop finished with Romano cheese, and fresh lemon

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Seafood

Entrees served with choice of soup, house or Caesar salad

Lobster Francese 36

8oz cold water lobster tail dipped in a light egg wash, pan sautéed, finished with lemon butter

Shrimp Francese 25

Gulf Shrimp dipped in egg and Romano cheese, pan sautéed, finished with lemon butter

Salmon Piccata 23

Atlantic salmon filet baked with lemon, butter, white wine, capers

Grouper Milano 26

Blackened filet of Grouper over pappardelle pasta sautéed with bell, cubanelle & crushed hot red pepper, finished with Romano cheese, and garlic butter

Linguine al a John 26

Chopped Gulf shrimp, baby clams, & green onion sautéed with garlic, butter, white wine, over linguine pasta

Shrimp Scampi 25

Sautéed Gulf shrimp with garlic, butter, white wine, peas, and crisp bacon, over linguine pasta

Venetian Clams & Sausage 23

Whole shell clams, spicy Italian sausage, tomato and green onion sautéed with garlic, butter, white wine, over linguine pasta

Linguine with White Clam Sauce 20

Baby clams, sautéed in garlic, butter, white wine, and green onion over linguine pasta

Scallops Rockefeller 22

Scallops on the half shell topped with spinach, and crisp bacon served with fettuccine Alfredo

Lobster Ravioli 20

Large ravioli filled with cold water lobster and ricotta cheese, served with a light tomato cream Rosa sauce

Mussels Marinara 20

Steamed mussels in a tomato broth with red wine, and a touch of crushed hot red pepper over linguine

Al a Carte

Italian Sausages (2) 6.5

Veal & Ricotta Meatballs (3) 6.5

Risotto 6

Sautéed Spinach with oil & garlic 6

Asparagus with lemon butter 6

Cena Inclusi

Orders must be placed & dinner service started by 6:00, Orders cannot be held.

La Terre Wines \$5

Chardonnay, Cabernet, White Zin

3 Courses (one from each category)

Prima

Soup, House Salad, or Side Caesar

Secondi \$16

Shrimp Francese

Penne Bolognese

Chicken Tetrazzini

Chicken Parmesan

Eggplant Parmesan

Cannelloni Florentine

Secondi \$22

Lasagna

Veal Fredo

Salmon Piccata

Braised Pork Shank

Pork Chop Parmesan

Dolci

Apple Strudel & Butter Pecan Ice Cream

Cheesecake with Strawberry Sauce

Butterscotch or Chocolate Sundae

Not available for takeout

Substitutions will be at an additional fee

Pre-fixe not available on holidays

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