

Zuppa

Zuppa del Giorno 6.00

Please ask your server about the soup of the day

Insalata

Alfano's House Salad Small 4.00/Large 10.00

Romaine lettuce topped with Antipasto Garnish

Caesar Salad Small 4.00/Large 10.00 with Chicken or Salmon 16.00/18.00

Tomatoes Gorgonzola 5.00

Sliced tomatoes with gorgonzola cheese and
Chianti vinaigrette dressing

Antipasto Salad 16.00

Romaine tossed with Italian meats, cheeses, carrots, black
olives, red onion, & tomato, finished with
hard cooked egg, Italian seasonings and
Chianti vinaigrette dressing

Insalata Caprese 13.00

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

Duck Salad 24.00

Half of a deboned duckling roasted and sliced, served over
spring mix tossed with gorgonzola cheese, dried cranberries,
walnuts and sesame vinaigrette dressing

Pork Salad 18.00

Grilled bone in 14oz pork rib chop served over spring mix
tossed with gorgonzola cheese, dried cranberries, walnuts
and sesame vinaigrette dressing

Tableside Caesar *Available for 2 or more 8.00

Prepared at the table with fresh ingredients

Please allow extra time for preparation

Antipasti

Calamari Friti 11.50

Lightly floured & fried calamari rings and tentacles,
tossed with Romano cheese, and parsley,
served with marinara & fresh lemon

Carpaccio 14.00

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

Eggplant Rollatini 10.00

Fresh eggplant rolled with ricotta, mozzarella,
& Romano cheeses, baked and sauced with marinara

Escargot 10.75

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

Mussels Marinara 13.50

Steamed mussels with marinara, red wine, and a touch of hot
pepper, served with toasted Ciabatta bread

Portobello & Peppers 10.00

Sliced Portobello mushroom baked with garlic & butter,
finished with roasted red peppers & balsamic glaze

Sacchetti 12.50

Pasta purses with a truffle ricotta filling, baked with chopped
Asparagus, Alfredo sauce, mozzarella, & gorgonzola cheeses

Sausage & Cheese Bread 14.00

Fresh yeast dough rolled with spicy Italian sausage and
mozzarella cheese, served with marinara dipping sauce

**Serves 2 or more, please allow extra time*

Scallops Rockefeller 13.75

Scallops on the half shell, baked with spinach & crisp bacon,
finished with Alfredo sauce

Shrimp Cocktail 14.50

Chilled large shrimp with cocktail sauce and lemon

Steamed Whole Shell Clams 13.50

Littleneck clams steamed with garlic butter, white wine,
green onion, served with toasted Ciabatta bread

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

Specialita

Manicotti 16.00

Homemade crepes filled with Italian cheeses, finished with marinara sauce

Cannelloni Florentine 18.00

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

Eggplant Parmesan 18.00

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

Chicken Rosemary 21.00

Chicken breast topped with sautéed fresh rosemary, artichoke hearts, button mushrooms, lemon, butter & white wine, served with risotto & Chef's vegetable

Chicken or Veal Francese 20.00/24.00

Chicken breast or veal scaloppini dipped in egg and Romano cheese, pan sautéed and finished with lemon butter, served with risotto & Chef's vegetable

Chicken or Veal Freddo 22.00/25.00

Lightly breaded chicken breast or veal Scaloppini served with fettucine and Alfredo sauce

Chicken or Veal Parmesan 20.00/24.00

Lightly breaded chicken breast or veal Scaloppini baked with provolone cheese, served with pasta marinara

Chicken or Veal Piccata 20.00/24.00

Chicken breast or veal scaloppini sautéed with lemon butter, white wine, and capers, served with risotto & vegetable

Chicken or Veal Marsala 22.00/25.00

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

Chicken or Veal Sacco 22.00/25.00

Chicken breast or veal scaloppini dipped in egg, topped with Fontinella cheese, asparagus, and Marsala wine, finished with demi-glace served with risotto & Chef's vegetable

Carne

Roast Duckling 26.00

Crisp, partially boned half duckling with orange amaretto sauce, flambéed tableside with rum, served with Chef's potato & vegetable

Pork Chop Milanese 24.00

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

Braised Pork Shank 26.00

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

Lamb Chops Scottadito 29.00

Grilled New Zealand rib chops served over sautéed spinach. Finished with demi-glace served with Chef's Potato,

Filet Mignon 34.00

Grilled house cut 8oz filet mignon served with onion rings, Chef's potato & vegetable

Veal Osso Bucco 36.00

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

Veal Chop Fiorentina 42.00

Grilled 14oz veal rib chop, served over freshly sautéed spinach, finished with gorgonzola butter, Chef's potato & vegetable

Veal Chop Milanese 42.00

Lightly pounded and breaded 14oz veal rib chop finished with Romano cheese, and fresh lemon, Chef's potato & vegetable

Seafood

Salmon or Grouper Piccata 24.00/26.00

Atlantic salmon filet baked with lemon, butter, white wine, capers, served with risotto & Chef's vegetable

Shrimp Francese 24.00

Gulf Shrimp dipped in egg and Romano cheese, pan sautéed, finished with lemon butter, with risotto & Chef's vegetable

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Pasta

Fettuccini Alfredo 16.00

Traditional blend of cream, eggs, cheese, and a touch of nutmeg over fettucine pasta

Penne Alla Vodka 18.00

Lightly spiced tomato cream sauce with thinly sliced prosciutto, button mushrooms & green onion sautéed with penne pasta

Penne Bolognese 18.00

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

Veal and Ricotta Meatballs 18.00

Hand rolled meatballs over penne pasta with marinara sauce

Sausage, Peppers, & Onions 18.00

Spicy Italian sausage sautéed with red peppers, cubanelle peppers, onions, penne pasta, and marinara sauce

Lasagna 20.00

Traditional layers of pasta, Italian cheeses, and meat sauce

Chicken Daronzio 20.00

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

Chicken Tetrazzini 20.00

Grilled chicken breast over fettuccini Alfredo with bacon

Chicken Portabella 20.00

Chicken sautéed with sun dried tomatoes, portabella mushrooms, garlic butter, penne pasta, Romano cheese

Lobster Ravioli 18.00

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

Scampi 24.00

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

Pasta

Scallops Rockefeller Pasta 22.00

Six scallops on the half shell, baked with spinach & crisp bacon, served with fettucine pasta & Alfredo sauce

Mussels Marinara 22.00

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

Linguine al a John 26.00

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

Steamed Whole Shell Clams 22.00

Littleneck clams steamed with garlic butter, white wine, and green onion, served over linguine pasta

Linguine with White Clam Sauce 21.00

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

Venetian Clams & Sausage 24.00

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

Grouper Milano 26.00

Blackened filet of Fresh Black Gulf Grouper sautéed with red bell, cubanelle & crushed hot red peppers, finished with Romano cheese, and garlic butter served over fregola pasta

Al a Carte

Asparagus Parmesan 7.00

Baked Apples & Raisins 6.75

Glazed Carrots 5.00

Grilled Asparagus 6.75

House Sautéed Mushrooms 6.75

Italian Sausages (2) 7.00

Risotto 6.75

Sautéed Spinach with oil & garlic 6.75

Veal & Ricotta Meatballs (3) 7.00

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