

## Zuppa

**Pasta E Fagiole** Cup 6.00 / Bowl 9.50  
White beans, spicy Italian sausage, ditalini pasta

**Wedding Soup** Cup 6.00 / Bowl 9.50  
Chicken, spinach, egg & petite meatballs in broth

## Insalata

**Alfano's House Salad** Small 7.50/ Large 14.00  
Romaine lettuce with antipasto garnish dressed with  
Chianti Vinaigrette

**Caesar Salad** Small 7.50/Large 14.00  
**with Chicken or Salmon** 22.00/24.00

**BLT Shrimp Caesar Salad** 28.00  
Grilled Shrimp over Caesar with crisp bacon, & sliced  
tomato

**Sliced Tomatoes & Gorgonzola Cheese** 8.75  
Served with Chianti Vinaigrette

**Chopped Antipasto Salad** 20.00  
Romaine tossed with Italian meats, cheeses, carrots, red  
onion, black olives, and tomato, finished with hard cooked  
egg and Chianti Vinaigrette

**Insalata Caprese** 16.75  
Sliced tomatoes topped with fresh mozzarella & basil, over  
mixed greens, finished with extra virgin olive oil,  
balsamic vinegar, and balsamic glaze

**Duck Salad** 32.00  
Half duckling roasted, deboned, and sliced, served with  
spring mix tossed with gorgonzola cheese, dried  
cranberries, walnuts, and sesame vinaigrette

**Pork Salad** 28.00  
Grilled bone in 14oz pork rib chop served over spring mix  
with gorgonzola cheese, dried cranberries, walnuts, and  
sesame vinaigrette

**Tableside Caesar Salad\*** 11.00<sup>pp</sup>  
Prepared at the table with fresh ingredients

*\*Please allow 15-20 minutes for preparation, available for 2 or more.  
Available at dinner service only. Not available at bar or for takeout.*

## Antipasti

**Calamari Friti** 16.00  
Lightly floured & fried calamari rings and tentacles, tossed  
with Romano cheese, and parsley, served with marinara  
and fresh lemon

**Carpaccio** 18.00  
Paper thin raw New York Strip with capers, purple onion,  
and aged Parmesan, and extra virgin olive oil

**Eggplant Rollatini** 14.00  
Fresh eggplant rolled with ricotta, mozzarella,  
& Romano cheeses, baked and sauced with marinara

**Escargot** 14.75  
French Helix snails sautéed with mushrooms, garlic butter,  
Marsala wine, and a touch of tomato

**Mussels Marinara** 16.75  
Steamed mussels with marinara, red wine, and a touch of  
hot pepper

**Portobello & Peppers** 13.50  
Sliced Portobello mushroom baked with garlic & butter,  
finished with roasted red peppers & balsamic glaze

**Sacchetti** 16.75  
Pasta purses with a truffle ricotta filling, baked with  
chopped Asparagus, Alfredo sauce, mozzarella, &  
gorgonzola cheeses

**Sausage & Cheese Bread** 16.75  
Fresh yeast dough rolled with spicy Italian sausage and  
mozzarella cheese, served with marinara sauce  
*\*Serves 2 or more, please allow 15-20 minutes*

**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,  
and green onion

**Tomatoes Parmesan** 13.50  
Sliced tomatoes lightly breaded & baked with provolone  
cheese, sauced with marinara

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition\*  
We are not responsible for items cooked medium well or above*

**Veal and Ricotta Meatballs** 10.00

House made meatballs with marinara sauce

Chicken breast *or* veal scaloppini dipped in egg and Romano cheese, topped with asparagus, Fontinella cheese and Marsala wine then wrapped in parchment. Served with veal demi-glace & potato*Specialita***Manicotti** 20.50

Homemade crepes filled with Italian cheeses, finished with marinara sauce

**Cannelloni Florentine** 22.50

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

**Chicken Rosemary** 25.50

Chicken breast topped with sautéed fresh rosemary, artichoke hearts, button mushrooms, lemon, butter, &amp; white wine, served with potato &amp; vegetable

**Chicken Parmesan** 24.50**Veal Parmesan** 28.50

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

**Chicken Piccata** 24.50**Veal Piccata** 28.50Chicken breast *or* veal scaloppini sautéed with lemon, butter, white wine, and capers, served with potato & vegetable**Chicken Francese** 24.50**Veal Francese** 28.50Chicken breast *or* veal scaloppini dipped in egg and pan sautéed, finished with lemon, butter, & white wine, served with potato & vegetable**Chicken Marsala** 26.50**Veal Marsala** 29.50Chicken breast *or* veal scaloppini sautéed with Portobello and button mushrooms, Marsala wine, a touch of tomato and demi-glace, served with potato & vegetable**Chicken Sacco** 26.50**Veal Sacco** 29.50*Specialita***Eggplant Parmesan** 22.50

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

**Roast Duckling** 32.00

Crisp, partially boned half duckling with orange amaretto sauce, flambéed tableside with rum, served with potato &amp; vegetable

**Pork Chop Milanese** 28.00

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

**Braised Pork Shank** 32.00

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

**Lamb Chops Scottadito** 36.00

Grilled New Zealand rib chops served with sautéed spinach and Potato

**Filet Mignon** 44.00

Grilled house cut 8oz prime filet mignon served with onion rings, asparagus, &amp; potato

*Add Béarnaise Sauce, Marsala Sauce, or Gorgonzola Butter* 5.75**Veal Osso Bucco** 44.00

Slowly braised 14oz veal shank with au jus served over risotto

**Veal Chop Fiorentina** 49.75

Grilled 14oz veal rib chop, served over freshly sautéed spinach, and finished with gorgonzola butter, potato &amp; vegetable

**Veal Chop Milanese** 49.75*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition\***We are not responsible for items cooked medium well or above*

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

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

### *Pasta & Seafood*

**Lasagna** 24.00

Traditional layers of pasta, Italian cheeses, and meat sauce

**Fettuccini Alfredo** 20.50

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

**Chicken Tetrazzini** 24.75

Grilled chicken breast over fettuccini Alfredo with bacon

**Penne Alla Vodka** 23.00

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

**Penne Bolognese** 23.00

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

**Penne with Sausage** 23.00

Spicy Italian sausage over penne pasta with marinara sauce

**Sausage, Peppers, and Onions** 24.00

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

**Veal & Ricotta Meatballs** 24.00

House made meatballs over penne pasta with marinara sauce

**Chicken Daronzio** 24.75

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

**Lobster Ravioli Alla Vodka** 24.00

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

**Linguine Alla John** 30.50

**Mussels Marinara** 26.50

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

### *Pasta & Seafood*

**Linguine with Clam Sauce** 25.50

**Linguine with Whole Clams** 26.50

Chopped baby clams or little neck clams in the shell sautéed in garlic, butter, white wine, and green onion over linguine pasta

**Scampi** 28.00

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

**Shrimp Milano** 28.00

**Grouper Milano** 32.00

Gulf shrimp or Grouper over sautéed red bell, cubanelle, & crushed hot peppers, finished with Romano cheese, and garlic butter, with linguine pasta

**Salmon Piccata** 28.00

**Grouper Piccata** 32.00

Atlantic salmon *or* Gulf Grouper finished with lemon, butter, white wine, and capers, served with potato & vegetable

**Shrimp Francese** 28.00

**Grouper Francese** 32.00

Gulf Shrimp *or* Grouper dipped in egg and Romano cheese, pan sautéed, finished with lemon butter, served with potato & vegetable

**Grouper Mediterranean** 32.00

Gulf Grouper over sauteed olives, onions, tomatoes, and capers with linguine pasta

### *Accompaniments*

**Asparagus Parmesan** 8.75

**Baked Apples & Raisins** 8.00

**Glazed Carrots** 8.00

**Grilled Asparagus** 8.00

**House Sautéed Mushrooms** 8.00

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| <b>Risotto</b>                               | 8.00  |
| <b>Sautéed Spinach with oil &amp; garlic</b> | 8.00  |
| <b>Italian Sausages (2)</b>                  | 10.00 |
| <b>Veal &amp; Ricotta Meatballs (2)</b>      | 10.00 |

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