



Gluten Free Menu

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

* Please allow extra time for the preparation of your order; the items on this menu are prepared at the time the order is placed.

We use Gluten Free breadcrumbs & Rice Flour in our preparations.

Inform your server whether your aversion is dietary or medical

Gluten free pasta varies; ask your server what the pasta Del Giorno is

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

Zuppa & Insalata

Alfano's House Salad Small 4.00 Large 10.00

Romaine lettuce topped with Antipasto Garnish served with 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 & Chianti Vinaigrette

Caesar Salad Small 4.00 Large 10.00

Caesar Salad with Chicken or Salmon 16.00/18.00

Insalata Caprese 13.00

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

Zuppa del Giorno 6.00

Please ask your server about the soup of the day

Antipasti

Carpaccio 14.00

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

Mussels Marinara 13.50

Steamed mussels with marinara, red wine, a touch of hot pepper

Portobello & Peppers 10.00

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

Scallops Rockefeller 13.75

Six scallops on the half shell, baked with spinach & crisp bacon

Shrimp Cocktail 14.50

Chilled large shrimp with cocktail sauce and fresh lemon

Steamed Whole Shell Clams 13.50

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

Pasta

Pasta Alla Vodka	18.00
Lightly spiced tomato cream sauce with thinly sliced prosciutto, button mushrooms & green onion sautéed with gluten free pasta	
Pasta Bolognese	18.00
Ground beef and spicy Italian sausage simmered with marinara sauce over gluten free pasta	
Sausage, Peppers, & Onions	18.00
Spicy Italian sausage sautéed with red peppers, cubanelle peppers, onions, gluten free pasta, and marinara sauce	
Chicken Daronzio	20.00
Sliced chicken breast & spicy Italian sausage sautéed with garlic butter, marinara and gluten free pasta	
Chicken Tetrizzini	20.00
Grilled chicken breast over gluten free pasta with bacon	
Chicken Portabella	20.00
Chicken sautéed with sun dried tomatoes, portabella mushrooms, garlic butter, gluten free pasta, Romano cheese	
Scampi	24.00
Sautéed Gulf shrimp with garlic, butter, white wine, peas, and crisp bacon, over gluten free pasta	
Pasta al a John	26.00
Chopped Gulf shrimp, baby clams, & green onion sautéed with garlic, butter, white wine, 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	

Entrée

Chicken or Veal Parmesan	20.00/24.00
Lightly breaded chicken breast <i>or</i> veal Scaloppini baked with provolone cheese, served with gluten free pasta marinara	
Chicken or Veal Piccata	20.00/24.00
Chicken breast <i>or</i> veal scaloppini sautéed with lemon butter, white wine, and capers, served with risotto & vegetable	
Chicken or Veal Marsala	22.00/25.00
Chicken breast <i>or</i> 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 <i>or</i> veal scaloppini dipped in egg, topped with Fontinella cheese, asparagus, and Marsala wine, finished with demi-glace served with risotto & Chef's 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	
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 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	
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	