

Sides

Italian Sausages (2)	6.75
Sautéed Spinach with oil & garlic	6.00
Grilled Asparagus with Fresh Lemon	6.00
Risotto Milanese	6.00



Dolci

Panna Cotta	7.25
Tuscan vanilla-almond infused custard garnished with toasted almonds, raspberries, honey	
Crème Brulee	7.25
Traditional egg custard topped with caramelized sugar, whipped cream, fresh berries	
Tartuffo	7.25
Raspberry gelato in a chocolate shell, garnished with chocolate sauce, whipped cream, & a cherry	
Chocolate Cake <i>*when available</i>	7.25
Dense flourless chocolate cake, served with whipped cream & bada bing cherry garnish	
Chocolate or Caramel Sundae	5.95
Vanilla ice cream topped with your choice of chocolate or caramel sauce, whipped cream, & a cherry	
Ice Cream:	5.25
Vanilla, Butter Pecan, Spumoni, Peppermint	

Gluten Free Dinner Menu

This menu is a sampling of what we can prepare Gluten Free from our regular dinner 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.

Please inform you server whether or not 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

Pasta & Entrée Selections include choice of soup, house, or Caesar Salad

Zuppa

Pasta Fagiole Cup 4.50/Bowl 6.50

Italian sausage & white bean soup (No Pasta)

Crema de Pomodoro Cup 4.50/Bowl 6.50

Cream of tomato soup

Insalata

Alfano's House Salad 6.00

Iceberg lettuce, carrot, onion, tomato, garbanzo beans, salami, provolone cheese, choice of dressing (No Croutons)

Insalata Caprese 13.00

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

Grilled Chicken Caesar 16.50

Grilled Chicken over classic Caesar salad (No Croutons)

Grilled Salmon Caesar 18.50

Grilled salmon over classic Caesar salad (No Croutons)

** Oil & Vinegar, Chianti Vinaigrette,*

Honey Mustard, and Caesar Dressing

Antipasti

Carpaccio 14.00

Paper thin, raw New York Strip dressed with capers, minced purple onion, parmesan cheese. Extra virgin olive oil garnish

Mussels Marinara 12.75

Steamed mussels with marinara sauce & red wine

Scallops Rockefeller 13.50

Six scallops on the half shell, baked with spinach, and crisp bacon, finished with Alfredo sauce

Shrimp Cocktail 14.50

Chilled large shrimp with cocktail sauce & fresh lemon

Steamed Whole Shell Clams 12.75

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

Pasta

Bolognese 20.50

Ground beef & spicy Italian sausage simmered with marinara sauce over gluten free pasta

Chicken Daronzio 22.50

Sliced chicken breast & spicy Italian sausage, sautéed with garlic butter, marinara, gluten free pasta

Chicken Tetrazzini 22.50

Grilled chicken breast over pasta Alfredo with crisp bacon

Grilled Italian Sausage over Pasta 20.50

Spicy Italian sausages over gluten free pasta with marinara

A la John 26.75

Chopped gulf shrimp, Baby clams, & green onions, sautéed with garlic, butter, white wine, & gluten free pasta

Venetian Clams/Sausage 25.00

Whole shell clams, spicy Italian sausage, tomato, & green onions with garlic, butter, white wine, gluten free pasta

Grouper Milano 29.00

Blackened filet of fresh grouper sautéed with bell, cubanelle, & crushed hot peppers, finished with Romano cheese & garlic butter, served over gluten free pasta

Shrimp Scampi 25.75

Sautéed Gulf shrimp with garlic, butter, white wine, peas, & crisp bacon, with gluten free pasta

Entrée

Chicken Parmesan 22.50

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

Veal Parmesan 25.50

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

Chicken Marsala 22.50

Mushrooms, Marsala wine, demi-glace & a touch of tomato

Veal Marsala 25.00

Mushrooms, Marsala wine, demi-glace & a touch of tomato

Pork Chop Milanese 26.50

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

Filet Mignon 38.00

Grilled house cut 8oz filet mignon