

Zuppa/Insalata

Pasta e Fagiole *Cup- 4 Bowl -6*

Italian sausage, white beans, ditalini pasta

Italian Wedding Soup *Cup- 4 Bowl -6*

Chicken, spinach, tiny meatballs, and egg in broth

Insalata Caprese **10**

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

Antipasto Salad **16**

Bed of Lettuce topped with Italian meats & cheeses, garbanzo beans, egg, cherry peppers, roasted red peppers, pepperoncini, red onion, black olives, artichokes, tomatoes, garnished with Italian seasonings, & chicken salad

Crab & Romaine Salad **18**

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

Spinach Salad **14**

Baby spinach with sliced portabella mushrooms, purple onion, egg and chopped bacon served with a side of warm bacon dressing

Duck Salad **18**

Sliced duck breast over a spring mix tossed with gorgonzola cheese, dried cranberries, walnuts and sesame vinaigrette dressing

Grilled Flat Iron Steak Salad **18**

Sliced flat iron Steak over a spring mix tossed with gorgonzola cheese, dried cranberries, walnuts and sesame vinaigrette dressing

Grilled Chicken Caesar Salad **16**

Grilled chicken breast served over romaine lettuce, tossed with our house Caesar dressing, Romano cheese, and homemade croutons

Grilled Salmon Caesar Salad **19**

Grilled filet of salmon served over romaine lettuce, tossed with our house Caesar dressing, Romano cheese, and homemade croutons

*Caesar Salad- Prepared Tableside for two** **12**

A tradition here at Alfano's, prepared at the table with fresh ingredients. Please allow 15-20 minutes for preparation.

Antipasti

Eggplant Rollatini **8.5**

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

Bruschetta Pomodoro **8.5**

Grilled Italian bread topped with extra virgin olive oil, diced tomatoes, roasted garlic, & basil

Spinach Pie **8.5**

Fresh spinach, Italian cheeses, eggs and cream baked in a pastry and finished with lemon butter sauce

Sacchetti **10**

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

Escargot **10**

Large snails sautéed with mushrooms, garlic butter, and Marsala, served with Romano crisps

Sausage and Cheese Bread **11**

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

Calamari Friti **10**

Lightly floured & fried calamari rings and tentacles. Served with marinara & fresh lemon

Scallops Rockefeller **12**

Scallops on the half shell topped with spinach, smoked bacon and Alfredo sauce

Shrimp Cocktail **10**

Chilled large shrimp with cocktail sauce and fresh lemon

Carpaccio **12**

Paper thin beef tenderloin dressed with capers, minced purple onion, and Parmesan cheese, drizzled with extra virgin olive oil

Steamed Whole Shell Clams **12**

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

Mussels Marinara **12**

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 Tetrizzini	22
Grilled chicken breast over fettuccini Alfredo with crisp bacon	
Chicken Daronzio	22
Sliced chicken breast & spicy Italian sausage sautéed with garlic butter, marinara and penne pasta	
Penne Alla Vodka	19
Lightly spiced tomato cream sauce with prosciutto, mushrooms and green onion over penne pasta.	
Penne Bolognese	19
Ground beef and spicy Italian sausage simmered with our house marinara over penne pasta	
Veal and Ricotta Meatballs	19
Hand rolled meatballs over linguine pasta with marinara sauce	
Grilled Italian Sausage	19
Spicy Italian sausages over linguine pasta with marinara sauce	
Fettuccini Alfredo	18
Traditional blend of cream, eggs, cheese, and a touch of nutmeg	
Veal Tortellacci	21
Jumbo tortelloni filled with slowly braised veal, finished with hand chopped veal, sweet peas and demi-glace	
Angel Hair Pomodoro Florentine	19
Sautéed roasted garlic, cherry tomatoes, spinach, & gorgonzola cheese tossed with angel hair pasta	

Il Forno

Veal Parmesan	24
Lightly breaded scallops of veal baked with provolone cheese, sauced with marinara	
Chicken Parmesan	21
Lightly breaded chicken breast baked with provolone cheese, sauced with marinara	
Eggplant Parmesan	20
Fresh eggplant in a light egg wash, baked with provolone cheese, sauced with marinara	
Lasagna	20
Traditional layers of pasta, Italian cheeses, and meat sauce	
Manicotti	19
Homemade crepes filled with Italian cheeses, sauced with marinara	
Cannelloni Florentine	20
Homemade crepes filled with chopped ground veal, béchamel, spinach and sauced with Marinara and Alfredo	

Carne

Entrees served with choice of soup, house or Caesar salad

Chicken Valle de Aosta	24
Panko breaded Chicken breast filled with Ementhaler Swiss cheese, and Culatello Ham, pan sautéed, topped with lemon garlic butter	
Chicken Marsala	21
Chicken breast sautéed with mushrooms, Marsala wine, a touch of tomato and demi-glace	
Roast Duckling	28
Crisp, partially boned half duckling, and flamed tableside with rum and finished with a orange amaretto sauce	
Lamb Porterhouse	38
A pair of Grilled 8oz Domestic Lamb Chops, served with mint jelly	
Filet Mignon	38
Grilled, house cut 8oz filet mignon garnished with confetti onion	
New York Strip	38
Grilled house cut 14oz New York Strip garnished with confetti onion	
Braised Pork Shank	25
Slowly braised 16oz pork shank with au jus served over risotto Milanese	
Osso Bucco	36
Slowly braised, in house, 16oz veal shank with vegetables over risotto Milanese	
Veal Piccata	24
Scallops of veal sautéed with lemon butter, white wine, and capers	
Veal Sacco	25
Scallops 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 Marsala	24
Scallops of veal sautéed with mushrooms, Marsala wine, a touch of tomato, served with a veal demi-glace	
Veal Porterhouse	34
Grilled 14oz veal porterhouse served with roasted sweet peppers, & balsamic glaze	
Veal Chop Fiorentina	39
Grilled 14oz veal rib chop, served over freshly sautéed spinach, and finished with gorgonzola butter	
Veal Chop Milanese	39
Lightly pounded and breaded 14oz veal rib chop finished with Romano cheese, and lemon	

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Seafood

Entrees served with choice of soup, house or Caesar salad

Shrimp Francese	25
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 Red, Green & crushed hot peppers, Romano cheese, in a garlic butter sauce	
Linguine al a John	26
Chopped shrimp and baby clams sautéed in a white wine garlic butter, served over linguini	
Shrimp Scampi	25
Sautéed Shrimp with garlic, butter, white wine, peas, and crisp bacon, over linguine pasta	
Venetian Clams & Sausage	23
Middle Neck Clams in the shell, spicy Italian sausage, chopped tomato and green onion sautéed with garlic, butter, white wine, and linguine pasta	
Linguine with White Clam Sauce	20
Baby clams, sautéed in garlic, butter, white wine, and green onion	
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 sliced mushrooms & brandy cream sauce	
Mussels Marinara	20
Steamed mussels in a tomato broth with red wine, and a touch of hot pepper over linguine	
Zuppa de Mare	32
Grouper, shrimp, mussels, clams, and calamari, sautéed in garlic, butter, white wine, and green onion over linguine pasta	

Al a Carte

Italian Sausages (2)	6.5
Veal & Ricotta Meatballs (3)	6.5
Risotto Milanese	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.

House Wine \$5

Chardonnay, Cabernet, White Zin

3 Courses (one from each category)

Prima: Soup or House Salad

Secondi \$16

Shrimp Francese

Penne Bolognese

Chicken Tetrazzini

Chicken Parmesan

Eggplant Parmesan

Cannelloni Florentine

Secondi \$22

Veal Fredo

Salmon Piccata

Braised Pork Shank

Flat Iron Steak Pizzaiola

Veal & Eggplant Sorrentina

Dolci:

Apple Strudel & Butter Pecan Ice Cream

Cheesecake with Strawberry Sauce Butterscotch

Chocolate Sundae

***Not available for takeout**

***Substitutions will be at an additional fee**

Pre-fixe not available on holidays.

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