

Zuppa & Insalata

Crema de Pomodoro Soup Cup 4.75 Bowl 7.75

Tomato Soup sauteed with a splash of cream

Alfano's House Salad Small 5.75 Large 10.75

Romaine lettuce topped with Antipasto Garnish, served with Chianti Vinaigrette dressing

Antipasto Salad 16.95

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

Caesar Salad Small 5.75 Large 10.75

Caesar Salad with Chicken or Salmon 18.50/20.50

Insalata Caprese 14.00

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

Antipasti

Carpaccio 15.00

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

Escargot 11.75

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

Mussels Marinara 14.25

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

Portobello & Peppers 10.50

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

Scallops Rockefeller 14.75

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

Shrimp Cocktail 15.00

Chilled large shrimp with cocktail sauce and fresh lemon

Steamed Whole Shell Clams 14.25

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



Gluten Free Menu

Please inform your server that you are ordering from the gluten free menu and if your aversion is dietary or medical.

Please allow extra time for the preparation of your order.

We use gluten free pasta, gluten free breadcrumbs, rice flour, and corn starch in our preparations.

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

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

Entrée

Pasta Alla Vodka	19.50
Lightly spiced tomato cream sauce with thinly sliced prosciutto, button mushrooms & green onion sautéed with gluten free pasta	
Pasta Bolognese	19.50
Ground beef and spicy Italian sausage simmered with marinara sauce over gluten free pasta	
Sausage, Peppers, & Onions	19.75
Spicy Italian sausage sautéed with red peppers, cubanelle peppers, onions, gluten free pasta, and marinara sauce	
Chicken Daronzio	20.75
Sliced chicken breast & spicy Italian sausage sautéed with garlic butter, marinara and gluten free pasta	
Chicken or Shrimp Tetrizzini	20.75/24.75
Grilled chicken breast or Shrimp over gluten free pasta with bacon	
Chicken Portobello	20.75
Chicken sautéed with sun dried tomatoes, portobello mushrooms, garlic butter, gluten free pasta, Romano cheese	
Scampi	25.00
Sautéed Gulf shrimp with garlic, butter, white wine, peas, and crisp bacon, over gluten free pasta	
Shrimp Milano	25.00
Gulf shrimp sautéed with red bell, cubanelle, & crushed hot peppers finished with Romano cheese and garlic butter, served over gluten free pasta	
Pasta alla John	27.00
Chopped Gulf shrimp, baby clams, & green onion sautéed with garlic, butter, white wine, over gluten free pasta	
Venetian Clams & Sausage	25.00
Whole shell clams, spicy Italian sausage, tomato and green onion sautéed with garlic, butter, white wine, over gluten free pasta	
Grouper Milano	26.75
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 gluten free pasta	

Entrée

Chicken or Veal Parmesan	21.00/25.00
Lightly breaded chicken breast or veal Scaloppini baked with provolone cheese, served with gluten free penne pasta marinara	
Chicken or Veal Fredo	22.75/25.75
Lightly breaded chicken breast or veal Scaloppini served with gluten free pasta and Alfredo sauce	
Chicken or Veal Piccata	21.00/25.00
Chicken breast or veal scaloppini served with lemon, butter, white wine, and capers, served with potato & vegetable	
Chicken or Veal Marsala	23.00/26.00
Chicken breast or veal scaloppini with sautéed Portobello & button mushrooms, Marsala wine, a touch of tomato and demi-glace, served with potato & vegetable	
Chicken or Veal Sacco	23.00/26.00
Chicken breast or veal scaloppini sauteed with a light egg wash, topped with Fontanilla cheese, asparagus, and Marsala wine, finished with demi-glace, served with potato & vegetable	
Pork Chop Milanese	25.00
14oz bone in pork chop, lightly pounded, breaded, and pan sautéed served with fresh lemon, potato & vegetable	
Lamb Chops Scottadito	30.00
Grilled New Zealand rib chops served over sautéed spinach finished with demi-glace served with potato	
Filet Mignon	40.00
Grilled house cut 8oz filet mignon served with potato & asparagus	
Veal Chop Milanese	45.75
Lightly pounded and breaded 14oz veal rib chop finished with Romano cheese, and fresh lemon, Chef's potato & vegetable	
Salmon or Grouper Piccata	25.00/26.75
Atlantic salmon filet served with lemon, butter, white wine, and capers, potato & vegetable	
Shrimp Francese	25.00
Gulf Shrimp dipped in egg and Romano cheese, pan sautéed, served with lemon, butter, white wine, potato & vegetable	