

Zuppa

Cup 4 Bowl 6

Italian Wedding Soup

Chicken, spinach, tiny meatballs, and egg in broth

Pasta e Fagiole

Italian sausage, white beans, ditalini pasta

Insalata

Insalata Caprese 12

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

Crab & Romaine Salad 18

A bed of bleu cheese dressing topped with chopped romaine, lump blue crab meat, green onions and sundried tomatoes, finished with Chianti Vinaigrette

Spinach Salad 14.5

Baby spinach with roasted portabella mushrooms, purple onion, hard cooked egg, crisp bacon & warm bacon dressing

Duck Salad 22

Half of a deboned duckling roasted and served over spring mix tossed with gorgonzola cheese, dried cranberries, walnuts and sesame vinaigrette dressing

Grilled Pork Loin Salad 16

Grilled pork loin over 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 18

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* 14

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

Antipasti

Prosciutto & Mozzarella 16

Thinly sliced Prosciutto di Parma served with fresh Buffalo Mozzarella drizzled with a fig infused balsamic vinegar

*serves 2 or more

Eggplant Rollatini 9

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

Bruschetta Pomodoro 9

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

Spinach Pie 9

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

Sacchetti 11

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

Escargot 10

French Helix snails sautéed with mushrooms, garlic butter, and Marsala wine

Sausage and Cheese Bread 12.5

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

*serves 2 or more, please allow 15-20 minutes

Calamari Friti 10.5

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

Scallops Rockefeller 12.5

Scallops on the half shell topped with spinach, crisp bacon and parmesan cream sauce

Shrimp Cocktail 14

Chilled large shrimp with cocktail sauce and fresh lemon

Blue Crab Cocktail 16

Lump Blue Crab meat with cocktail sauce and fresh lemon

Carpaccio 13

Paper thin raw New York Strip 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 Tetrazzini	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	20
Lightly spiced tomato cream sauce with prosciutto, mushrooms & green onion sautéed with penne pasta.	
Penne Bolognese	20
Ground beef and spicy Italian sausage simmered with our house marinara over penne pasta	
Veal and Ricotta Meatballs	20
Hand rolled meatballs over linguine pasta with marinara sauce	
Grilled Italian Sausage	20
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	

Il Forno

Veal Parmesan	24
Lightly breaded scallopini of veal baked with mozzarella cheese, sauced with marinara, served with pasta	
Chicken Parmesan	22
Lightly breaded chicken breast baked with provolone cheese, sauced with marinara, served with pasta	
Eggplant Parmesan	20
Fresh eggplant in a light egg wash, baked with provolone cheese, sauced with marinara, served with pasta	
Lasagna	21
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 ground veal, béchamel, and spinach sauced with Marinara and Alfredo	

Carne

Entrees served with choice of soup, house or Caesar salad

Chicken Marsala	22
Chicken breast sautéed with mushrooms, Marsala wine, a touch of tomato and demi-glace	
Roast Duckling	28
Crisp, partially boned half duckling, flambéed tableside with rum, finished with orange amaretto sauce	
Pork Chop Marsala	25
14oz bone in pork chop, lightly pounded, baked with Marsala wine, demi-glace, & mushrooms	
Braised Pork Shank	26
Slowly braised 16oz pork shank with au jus served over risotto	
Lamb Porterhouse	38
Two 8oz grilled 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	
Veal Piccata	24
Scallopini of veal sautéed with lemon butter, white wine, and capers	
Veal Sacco	25
Scallopini 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
Scallopini of veal sautéed with mushrooms, Marsala wine, a touch of tomato, served with a veal demi-glace	
Osso Bucco	36
Slowly braised 16oz veal shank with au jus served over risotto	
Veal Chop Fiorentina	40
Grilled 14oz veal rib chop, served over freshly sautéed spinach, and finished with gorgonzola butter	
Veal Chop Milanese	40
Lightly pounded and breaded 14oz veal rib chop finished with Romano cheese, and fresh lemon	

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Seafood

Entrees served with choice of soup, house or Caesar salad

Shrimp Francese	25
Gulf 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	28
Blackened filet of Fresh Black Gulf Grouper over pappardelle pasta sautéed with bell, cubanelle & crushed hot red pepper, finished with Romano cheese, and garlic butter	
Linguine al a John	26
Chopped Gulf shrimp, baby clams, & green onion sautéed with garlic, butter, white wine, over linguine pasta	
Shrimp Scampi	25
Sautéed Gulf shrimp with garlic, butter, white wine, peas, and™ crisp bacon, over linguine pasta	
Venetian Clams & Sausage	24
Whole shell clams, spicy Italian sausage, tomato and green onion sautéed with garlic, butter, white wine, over linguine pasta	
Linguine with White Clam Sauce	21
Baby clams, sautéed in garlic, butter, white wine, and green onion over linguine pasta	
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 a light tomato cream Rosa sauce	
Mussels Marinara	21
Steamed mussels in a tomato broth with red wine, and a touch of crushed hot red pepper over linguine	

Al a Carte

Italian Sausages (2)	6.5
Veal & Ricotta Meatballs (3)	6.5
Risotto	6
Sautéed Spinach with oil & garlic	6
Asparagus Parmesan	8

Cena Inclusi

Orders must be placed & dinner service started by 6:00, Orders cannot be held.

La Terre Wines \$5

Chardonnay, Cabernet, White Zin

3 Courses (one from each category)

Prima

Soup, House Salad, or Side Caesar

Secondi \$16

Shrimp Francese

Penne Bolognese

Chicken Tetrizzini

Chicken Parmesan

Eggplant Parmesan

Cannelloni Florentine

Secondi \$22

Lasagna

Veal Parmesan

Salmon Piccata

Braised Pork Shank

Pork Chop Marsala

Dolci

Apple Strudel & Butter Pecan Ice Cream

Cheesecake with Strawberry Sauce

Butterscotch or Chocolate Sundae

Not available for takeout

Not available for split orders

Substitutions will be at an additional fee

Pre-fixe not available on holidays

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