

<i>Zuppa</i>	
Cup 4	Bowl 6
Italian Wedding Soup	
Chicken, spinach, tiny meatballs, and egg in broth	
Pasta e Fagiole	
Italian sausage, white beans, ditalini pasta	

<i>Insalata</i>	
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.	

<i>Antipasti</i>	
Prosciutto & Mozzarella	16
Thinly sliced Prosciutto di Parma served with fresh Buffalo Mozzarella drizzled with a fig infused balsamic vinegar	
<i>*serves 2 or more</i>	
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	
<i>*serves 2 or more, please allow 15-20 minutes</i>	
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

<i>Pasta</i>	
<i>Entrees served with choice of soup, house or Caesar salad</i>	
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	

<i>Il Forno</i>	
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	

<i>Carne</i>	
<i>Entrees served with choice of soup, house or Caesar salad</i>	
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 Tetrazzini

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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