

Zuppa

Pasta E Fagiole Cup 4.95 / Bowl 8.00
White beans, spicy Italian sausage, ditalini pasta

Wedding Soup Cup 4.95 / Bowl 8.00
Chicken, spinach, egg & petite meatballs in broth

Insalata

Alfano's House Salad Small 6.00/ Large 11.50
Romaine lettuce with antipasto garnish dressed with
Chianti Vinaigrette

Caesar Salad Small 6.00/Large 11.50
with Chicken or Salmon 19.50/21.50

BLT Shrimp Caesar Salad 25.00
Grilled Shrimp over Caesar with crisp bacon, & sliced tomato

Sliced Tomatoes & Gorgonzola Cheese 6.50
Served with Chianti Vinaigrette

Chopped Antipasto Salad 18.00
Romaine tossed with Italian meats, cheeses, carrots, red onion,
black olives, and tomato, finished with hard cooked egg and
Chianti Vinaigrette

Insalata Caprese 14.75
Sliced tomatoes topped with fresh mozzarella & basil, over
mixed greens, finished with extra virgin olive oil,
balsamic vinegar, and balsamic glaze

Duck Salad 28.50
Half duckling roasted, deboned, and sliced, served with spring
mix tossed with gorgonzola cheese, dried cranberries, walnuts,
and sesame vinaigrette

Pork Salad 22.00
Grilled bone in 14oz pork rib chop served over spring mix
with gorgonzola cheese, dried cranberries, walnuts, and
sesame vinaigrette

Tableside Caesar Salad* 9.75
Prepared at the table with fresh ingredients

**Please allow 15-20 minutes for preparation, available for 2 or more.
Available at dinner service only. Not available at bar or for takeout.*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition*
We are not responsible for items cooked medium well or above*

Antipasti

Calamari Friti 13.75
Lightly floured & fried calamari rings and tentacles, tossed
with Romano cheese, and parsley, served with marinara
and fresh lemon

Carpaccio 15.00
Paper thin raw New York Strip with capers, purple onion, and
aged Parmesan, and extra virgin olive oil

Eggplant Rollatini 11.00
Fresh eggplant rolled with ricotta, mozzarella,
& Romano cheeses, baked and sauced with marinara

Escargot 12.00
French Helix snails sautéed with mushrooms, garlic butter,
Marsala wine, and a touch of tomato

Mussels Marinara 15.00
Steamed mussels with marinara, red wine, touch of hot pepper

Portobello & Peppers 11.00
Sliced Portobello mushroom baked with garlic & butter,
finished with roasted red peppers & balsamic glaze

Sacchetti 14.50
Pasta purses with a truffle ricotta filling, baked with chopped
Asparagus, Alfredo sauce, mozzarella, & gorgonzola cheeses

Sausage & Cheese Bread 15.00
Fresh yeast dough rolled with spicy Italian sausage and
mozzarella cheese, served with marinara sauce
**Serves 2 or more, please allow 15-20 minutes*

Oysters Rockefeller 15.00
Oysters on the half shell, baked with spinach, crisp bacon,
and parmesan cream

Shrimp Cocktail 15.50
Chilled large shrimp with cocktail sauce and fresh lemon

Steamed Whole Shell Clams 15.00
Littleneck clams steamed with garlic butter, white wine, and
green onion

Tomatoes Parmesan 10.75
Sliced tomatoes lightly breaded & baked with provolone
cheese, sauced with marinara

Veal and Ricotta Meatballs 8.00
House made meatballs with marinara sauce

Specialita

Manicotti	17.50
Homemade crepes filled with Italian cheeses, sauced with marinara	
Cannelloni Florentine	19.50
Homemade crepes filled with ground veal, béchamel, and spinach sauced with Marinara and Alfredo	
Chicken Rosemary	22.50
Chicken breast topped with sautéed fresh rosemary, artichoke hearts, button mushrooms, lemon, butter, & white wine, served with potato & vegetable	
Chicken or Veal Francese	21.50/25.50
Chicken breast or veal scaloppini dipped in egg and Romano cheese, pan sautéed, finished with lemon, butter, & white wine, served with potato & vegetable	
Chicken or Veal Freddo	23.50/26.50
Lightly breaded chicken breast or veal Scaloppini served with fettucine and Alfredo sauce	
Chicken or Veal Parmesan	21.50/25.50
Lightly breaded chicken breast or veal Scaloppini baked with provolone cheese, served with pasta marinara	
Chicken or Veal Piccata	21.50/25.50
Chicken breast or veal scaloppini sautéed with lemon, butter, white wine, and capers, served with potato & vegetable	
Chicken or Veal Marsala	23.50/26.50
Chicken breast or veal scaloppini sautéed with Portobello & button mushrooms, Marsala wine, a touch of tomato and demi-glace, served with potato & vegetable	
Chicken or Veal Sacco	23.50/26.50
Chicken breast or veal scaloppini dipped in egg and Romano cheese, topped with asparagus, Fontinella cheese and Marsala wine then wrapped in parchment. Served with veal demi-glace & potato	

Specialita

Eggplant Parmesan	19.50
Fresh eggplant in a light egg wash, baked with provolone cheese, sauced with marinara, served with pasta	
Roast Duckling	28.50
Crisp, partially boned half duckling with orange amaretto sauce, flambéed tableside with rum, served with potato & vegetable	
Pork Chop Milanese	25.50
14oz bone in pork chop, lightly pounded, breaded, & pan sautéed served with fresh lemon, potato & vegetable	
Braised Pork Shank	30.00
Slowly braised 16oz pork shank with au jus served over risotto	
Lamb Chops Scottadito	32.00
Grilled New Zealand rib chops served with sautéed spinach and Potato	
Filet Mignon	40.00
Grilled house cut 8oz prime filet mignon served with onion rings, asparagus, & potato	
<i>Add Béarnaise Sauce, Marsala Sauce, or Gorgonzola Butter</i>	4.75
Veal Osso Bucco	39.75
Slowly braised 14oz veal shank with au jus served over risotto	
Veal Chop Fiorentina	45.95
Grilled 14oz veal rib chop, served over freshly sautéed spinach, and finished with gorgonzola butter, potato & vegetable	
Veal Chop Milanese	45.95
Lightly pounded and breaded 14oz veal rib chop finished with Romano cheese, and fresh lemon, potato & vegetable	

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Seafood

Lobster Ravioli Alla Vodka	21.00
Lightly spiced tomato cream sauce with prosciutto, mushrooms, & green onion served over ravioli filled with cold water lobster and ricotta cheese	
Linguine Alla John	27.50
Chopped Gulf shrimp, baby clams, & green onion sautéed with garlic, butter, white wine, over linguine pasta	
Linguine with Clam Sauce	22.50
Baby clams, sautéed in garlic, butter, white wine, and green onion over linguine pasta	
Mussels Marinara	23.50
Steamed mussels in tomato broth with red wine, and a touch of crushed hot red pepper over linguine pasta	
Scampi	25.50
Gulf shrimp with garlic, butter, white wine, peas, and crisp bacon, over linguine pasta	
Shrimp Milano	25.50
Gulf shrimp sautéed with red bell, cubanelle, & crushed hot peppers, finished with Romano cheese, and garlic butter, served over linguine pasta	
Steamed Whole Shell Clams	23.50
Littleneck clams steamed with garlic butter, white wine, & green onion, served over linguine pasta	
Salmon Piccata	25.50
Atlantic salmon filet finished with lemon, butter, white wine, and capers, served with potato & vegetable	
Shrimp Francese	25.50
Gulf Shrimp dipped in egg and Romano cheese, pan sautéed, finished with lemon butter, served with potato & vegetable	
Pescato del Giorno	MP
Catch of the day with your choice of preparation	
Piccata: Lemon butter, capers, potato & vegetable	
Francese: Light egg wash, Lemon butter, potato & vegetable	
Milano: Sauteed Red bell, Cubanelle, & Crushed hot peppers, finished with Romano cheese and garlic butter served over linguine	
Mediterranean: Sauteed Olives, Onions, Tomatoes & Capers served over linguine	

Pasta

Fettuccini Alfredo	17.50
Traditional blend of cream, eggs, cheese, and a touch of nutmeg over fettuccini pasta	
Lasagna	21.00
Traditional layers of pasta, Italian cheeses, and meat sauce	
Penne Alla Vodka	20.00
Lightly spiced tomato cream sauce with prosciutto, mushrooms & green onion sautéed with penne pasta	
Penne Bolognese	20.00
Ground beef and spicy Italian sausage simmered with marinara sauce over penne pasta	
Penne with Sausage	20.00
Spicy Italian sausage over penne pasta with marinara sauce	
Sausage, Peppers, and Onions	21.00
Spicy Italian sausage sautéed with red peppers, cubanelle peppers, onions, penne pasta, & marinara sauce	
Veal & Ricotta Meatballs	21.00
House made meatballs over penne pasta with marinara sauce	
Chicken Daronzio	21.75
Sliced chicken breast & spicy Italian sausage sautéed with garlic butter, marinara and penne pasta	
Chicken Portobello	21.75
Sliced chicken breast sautéed with portobello mushrooms, sun dried tomatoes, garlic butter, penne pasta & Romano cheese	
Chicken Tetrazzini	21.75
Grilled chicken breast over fettuccini Alfredo with crisp bacon	

Accompaniments

Asparagus Parmesan	7.75
Glazed Carrots	6.00
Grilled Asparagus	7.00
House Sautéed Mushrooms	7.00
Risotto	7.00
Sautéed Spinach with oil & garlic	7.00
Italian Sausages (2)	8.00
Veal & Ricotta Meatballs (2)	8.00

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