

## Zuppa

Cup 4.00      Bowl 6.00

### Italian Wedding Soup

Chicken, spinach, tiny meatballs, and egg in broth

### Pasta e Fagiole

Spicy Italian sausage, white beans, ditalini pasta

## Insalata

### Insalata Caprese 12.50

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

### Crab & Romaine Salad 18.50

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

### Spinach Salad 14.75

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

### Duck Salad 22.50

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

### Pork Salad 16.50

Grilled bone in pork rib chop served with spring mix tossed with gorgonzola cheese, dried cranberries, walnuts and sesame vinaigrette dressing

### Grilled Chicken Caesar Salad 16.00

Grilled Chicken over Classic Caesar salad house made croutons

### Grilled Salmon Casear Salad 18.00

Grilled Salmon over Classic Caesar salad house made croutons

### Caesar Salad- Prepared Tableside for Two\* 16.00

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

## Antipasti

### Bruschetta Pomodoro 9.25

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

### Calamari Friti 10.50

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

### Carpaccio 13.00

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

### Eggplant Rollatini 9.25

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

### Escargot 10.00

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

### Mussels Marinara 12.25

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

### Prosciutto & Mozzarella 16.50

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

*\*Serves 2 or more*

### Portobello Mushroom & Roasted Red Peppers 9.25

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

### Sacchetti 11.25

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

### Sausage and Cheese Bread 12.75

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*

### Scallops Rockefeller 13.00

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

### Shrimp Cocktail 14.00

Chilled large shrimp with cocktail sauce and fresh lemon

### Spinach Pie 9.25

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

### Steamed Whole Shell Clams 12.25

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

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## *Pasta*

*Entrees served with choice of soup, house or Caesar salad*

<b>Fettuccini Alfredo</b>	<b>18.50</b>
Traditional blend of cream, eggs, cheese, and a touch of nutmeg	
<b>Chicken Daronzio</b>	<b>22.00</b>
Sliced chicken breast & spicy Italian sausage sautéed with garlic butter, marinara and rigatoni pasta	
<b>Chicken Tetrazzini</b>	<b>22.00</b>
Grilled chicken breast over fettuccini Alfredo with crisp bacon	
<b>Grilled Italian Sausage</b>	<b>20.00</b>
Spicy Italian sausages over rigatoni pasta with marinara sauce	
<b>Rigatoni Alla Vodka</b>	<b>20.00</b>
Lightly spiced tomato cream sauce with prosciutto, mushrooms & green onion sautéed with rigatoni pasta	
<b>Rigatoni Bolognese</b>	<b>20.00</b>
Ground beef and spicy Italian sausage simmered with marinara sauce over rigatoni pasta	
<b>Veal and Ricotta Meatballs</b>	<b>20.00</b>
Hand rolled meatballs over rigatoni pasta with marinara sauce	
<b>Veal Tortellacci</b>	<b>21.00</b>
Jumbo tortellacci filled with slowly braised veal, finished with hand chopped veal, sweet peas and demi-glace	

## *Il Forno*

*Entrees served with choice of soup, house or Caesar salad*

<b>Lasagna</b>	<b>21.00</b>
Traditional layers of pasta, Italian cheeses, and meat sauce	
<b>Manicotti</b>	<b>19.50</b>
Homemade crepes filled with Italian cheeses, sauced with marinara	
<b>Cannelloni Florentine</b>	<b>20.50</b>
Homemade crepes filled with ground veal, béchamel, and spinach sauced with Marinara and Alfredo	
<b>Eggplant Parmesan</b>	<b>20.50</b>
Fresh eggplant in a light egg wash, baked with provolone cheese, sauced with marinara, served with angel hair pasta	
<b>Chicken Parmesan</b>	<b>22.00</b>
Lightly breaded chicken breast baked with provolone cheese, sauced with marinara, served with angel hair pasta	
<b>Veal Parmesan</b>	<b>25.00</b>
Lightly breaded scaloppini of veal baked with mozzarella cheese, sauced with marinara, served with angel hair pasta	

## *Carne*

*Entrees served with choice of soup, house or Caesar salad*

<b>Chicken Marsala</b>	<b>22.00</b>
Chicken breast sautéed with mushrooms, Marsala wine, a touch of tomato and demi-glace, served with Chef's potato & vegetable	
<b>Roast Duckling</b>	<b>28.00</b>
Crisp, partially boned half duckling with orange amaretto sauce, flambéed tableside with rum, served with Chef's potato & vegetable	
<b>Pork Chop Milanese</b>	<b>26.00</b>
14oz bone in pork chop, lightly pounded, breaded, & pan sautéed served with fresh lemon, Chef's potato & vegetable	
<b>Braised Pork Shank</b>	<b>26.00</b>
Slowly braised 16oz pork shank with au jus served over risotto	
<b>Lamb Chops Scottadito</b>	<b>32.00</b>
Grilled New Zealand rib chops over sautéed spinach	
<b>Filet Mignon</b>	<b>38.00</b>
Grilled house cut 8oz filet mignon served with onion rings, Chef's potato & vegetable	
<b>New York Strip</b>	<b>38.00</b>
Grilled house cut 14oz New York Strip served with onion rings, Chef's potato & vegetable	
<b>Veal Piccata</b>	<b>25.00</b>
Scaloppini of veal sautéed with lemon butter, white wine, and capers, served with Chef's potato & vegetable	
<b>Veal Sacco</b>	<b>25.50</b>
Scaloppini of veal dipped in egg and Romano cheese, topped with asparagus, Fontinella cheese and Marsala wine, baked in parchment and finished with veal demi-glace with Chef's potato	
<b>Veal Marsala</b>	<b>25.00</b>
Scaloppini of veal sautéed with mushrooms, Marsala wine, a touch of tomato, served with a veal demi-glace served with Chef's potato & vegetable	
<b>Veal Osso Bucco</b>	<b>36.00</b>
Slowly braised 16oz veal shank with au jus served over risotto	
<b>Veal Chop Fiorentina</b>	<b>40.00</b>
Grilled 14oz veal rib chop, served over freshly sautéed spinach, and finished with gorgonzola butter, Chef's potato & vegetable	
<b>Veal Chop Milanese</b>	<b>40.00</b>
Lightly pounded and breaded 14oz veal rib chop finished with Romano cheese, and fresh lemon, Chef's potato & vegetable	

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# Seafood

*Entrees served with choice of soup, house or Caesar salad*

## **Grouper Milano** 28.50

Blackened filet of Fresh Black Gulf Grouper sautéed with bell, cubanelle & crushed hot red pepper, finished with Romano cheese, and garlic butter over pappardelle pasta

## **Salmon Piccata** 24.50

Atlantic salmon filet baked with lemon, butter, white wine, capers, served with Chef's potato & vegetable

## **Lobster Ravioli** 21.25

Large ravioli filled with cold water lobster and ricotta cheese, served with a light tomato cream Rosa sauce

## **Shrimp Francese** 25.25

Gulf Shrimp dipped in egg and Romano cheese, pan sautéed, finished with lemon butter, served with Chef's potato & vegetable

## **Scampi** 25.25

Sautéed Gulf shrimp with garlic, butter, white wine, peas, and crisp bacon, over linguine pasta

## **Scallops Rockefeller Pasta** 22.50

Six scallops on the half shell, baked with spinach & crisp bacon, served with fettucine pasta & Alfredo sauce

## **Mussels Marinara** 21.50

Steamed mussels in a tomato broth with red wine, and a touch of crushed hot red pepper over linguine

## **Linguine al a John** 26.25

Chopped Gulf shrimp, baby clams, & green onion sautéed with garlic, butter, white wine, over linguine pasta

## **Steamed Whole Shell Clams** 22.25

Littleneck clams steamed with garlic butter, white wine, & green onion, served over linguine pasta

## **Linguine with White Clam Sauce** 21.50

Baby clams, sautéed in garlic, butter, white wine, and green onion over linguine pasta

## **Venetian Clams & Sausage** 24.50

Whole shell clams, spicy Italian sausage, tomato and green onion sautéed with garlic, butter, white wine, over linguine pasta

## *Al a Carte*

**Italian Sausages (2)** 6.50

**Veal & Ricotta Meatballs (3)** 6.50

**Risotto** 6.00

**Sautéed Spinach with oil & garlic** 6.00

**Asparagus Parmesan** 8.00

## *Cena Inclusi*

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

### *3 Courses (one from each category)*

#### *Prima*

*Soup, House Salad, or Side Caesar*

#### *Secondi \$16.75*

*Salmon Piccata*

*Rigatoni Bolognese*

*Chicken Tetrizzini*

*Chicken Marsala*

*Chicken Parmesan*

*Eggplant Parmesan*

*Cannelloni Florentine*

#### *Secondi \$22.75*

*Lasagna*

*Veal Parmesan*

*Shrimp Francese*

*Braised Pork Shank*

*Pork Chop Milanese*

#### *Dolci*

*Apple Strudel with 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*

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