

Zuppa

Pasta E Fagiole Cup 4.75 / Bowl 7.25
White beans, spicy Italian sausage, ditalini pasta

Wedding Soup Cup 4.75 / Bowl 7.25
Chicken, spinach, egg & petite meatballs in broth

Insalata

Alfano's House Salad Small 5.50/ Large 10.50
Romaine lettuce with antipasto garnish dressed with
Chianti Vinaigrette

Caesar Salad Small 5.50/Large 10.50
with Chicken or Salmon 16.50/18.50

BLT Shrimp Caesar Salad 20.75
Grilled Shrimp over Caesar with crisp bacon, & sliced tomato

Sliced Tomatoes & Gorgonzola Cheese 5.75
Served with Chianti Vinaigrette

Chopped Antipasto Salad 16.75
Romaine tossed with Italian meats, cheeses, carrots, red onion,
black olives, and tomato, finished with hard cooked egg and
Chianti Vinaigrette

Insalata Caprese 13.75
Sliced tomatoes topped with fresh mozzarella & basil, over
mixed greens, finished with extra virgin olive oil,
balsamic vinegar, and balsamic glaze

Duck Salad 25.00
Half duckling roasted, deboned and sliced, served with spring
mix tossed with gorgonzola cheese, dried cranberries, walnuts
and sesame vinaigrette

Pork Salad 18.75
Grilled bone in 14oz pork rib chop served over spring mix
with gorgonzola cheese, dried cranberries, walnuts and
sesame vinaigrette

Tableside Caesar Salad* 8.75
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 12.50
Lightly floured & fried calamari rings and tentacles, tossed
with Romano cheese, and parsley, served with marinara
and fresh lemon

Carpaccio 14.75
Paper thin raw New York Strip with capers, purple onion, and
aged Parmesan, and extra virgin olive oil

Eggplant Rollatini 10.50
Fresh eggplant rolled with ricotta, mozzarella,
& Romano cheeses, baked and sauced with marinara

Escargot 11.50
French Helix snails sautéed with mushrooms, garlic butter,
Marsala wine, and a touch of tomato

Mussels Marinara 14.00
Steamed mussels with marinara, red wine, touch of hot pepper

Portobello & Peppers 10.50
Sliced Portobello mushroom baked with garlic & butter,
finished with roasted red peppers & balsamic glaze

Sacchetti 13.50
Pasta purses with a truffle ricotta filling, baked with chopped
Asparagus, Alfredo sauce, mozzarella, & gorgonzola cheeses

Sausage & Cheese Bread 14.50
Fresh yeast dough rolled with spicy Italian sausage and
mozzarella cheese, served with marinara sauce
**Serves 2 or more, please allow 15-20 minutes*

Scallops Rockefeller 14.50
(6) Scallops on the half shell, baked with spinach, crisp bacon,
and parmesan cream

Shrimp Cocktail 15.00
(5) Chilled large shrimp with cocktail sauce and fresh lemon

Steamed Whole Shell Clams 14.00
Littleneck clams steamed with garlic butter, white wine, and
green onion

Tomatoes Parmesan 10.00
Sliced tomatoes lightly breaded & baked with provolone
cheese, sauced with marinara

Veal and Ricotta Meatballs 7.50
House made meatballs with marinara sauce

Specialita

Manicotti	16.75
Homemade crepes filled with Italian cheeses, sauced with marinara	
Cannelloni Florentine	18.75
Homemade crepes filled with ground veal, béchamel, and spinach sauced with Marinara and Alfredo	
Eggplant Parmesan	18.75
Fresh eggplant in a light egg wash, baked with provolone cheese, sauced with marinara, served with pasta	
Chicken Rosemary	21.75
Chicken breast topped with sautéed fresh rosemary, artichoke hearts, button mushrooms, lemon, butter, & white wine, served with potato & vegetable	
Chicken or Veal Francese	20.75/24.75
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	22.75/25.75
Lightly breaded chicken breast or veal Scaloppini served with fettucine and Alfredo sauce	
Chicken or Veal Parmesan	20.75/24.75
Lightly breaded chicken breast or veal Scaloppini baked with provolone cheese, served with pasta marinara	
Chicken or Veal Piccata	20.75/24.75
Chicken breast or veal scaloppini sautéed with lemon, butter, white wine, and capers, served with potato & vegetable	
Chicken or Veal Marsala	22.75/25.75
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	22.75/25.75
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	

Carne

Roast Duckling	28.00
Crisp, partially boned half duckling with orange amaretto sauce, flambéed tableside with rum, served with potato & vegetable	
Pork Chop Milanese	25.00
14oz bone in pork chop, lightly pounded, breaded, & pan sautéed served with fresh lemon, potato & vegetable	
Braised Pork Shank	26.75
Slowly braised 16oz pork shank with au jus served over risotto	
Lamb Chops Scottadito	30.00
Grilled New Zealand rib chops served with sautéed spinach and Potato	
Filet Mignon	38.75
Grilled house cut 8oz filet mignon served with onion rings, asparagus, & potato	
<i>Add Béarnaise Sauce, Marsala Sauce, or Gorgonzola Butter</i>	4.50
Veal Osso Bucco	37.50
Slowly braised 14oz veal shank with au jus served over risotto	
Veal Chop Fiorentina	45.50
Grilled 14oz veal rib chop, served over freshly sautéed spinach, and finished with gorgonzola butter, potato & vegetable	
Veal Chop Milanese	45.50
Lightly pounded and breaded 14oz veal rib chop finished with Romano cheese, and fresh lemon, potato & vegetable	

Seafood

Grouper or Salmon Piccata	26.75/24.75
Roasted Gulf grouper or Atlantic salmon filet finished with lemon, butter, white wine, and capers, served with potato & vegetable	
Shrimp Francese	24.75
(5) Gulf Shrimp dipped in egg and Romano cheese, pan sautéed, finished with lemon butter, served with potato & vegetable	

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Pasta

Fettuccini Alfredo	16.75
Traditional blend of cream, eggs, cheese, and a touch of nutmeg over fettuccini pasta	
Lasagna	20.50
Traditional layers of pasta, Italian cheeses, and meat sauce	
Penne Alla Vodka	19.25
Lightly spiced tomato cream sauce with prosciutto, mushrooms & green onion sautéed with penne pasta	
Penne Bolognese	19.00
Ground beef and spicy Italian sausage simmered with marinara sauce over penne pasta	
Penne with Sausage	19.00
Spicy Italian sausage over penne pasta with marinara sauce	
Sausage, Peppers, and Onions	19.25
Spicy Italian sausage sautéed with red peppers, cubanelle peppers, onions, penne pasta, & marinara sauce	
Veal & Ricotta Meatballs	19.00
House made meatballs over penne pasta with marinara sauce	
Chicken Daronzio	20.50
Sliced chicken breast & spicy Italian sausage sautéed with garlic butter, marinara and penne pasta	
Chicken Portobello	20.50
Sliced chicken breast sautéed with portobello mushrooms, sun dried tomatoes, garlic butter, penne pasta & Romano cheese	
Chicken or Shrimp Tetrazzini	20.50/24.50
Grilled chicken breast or (5) shrimp over fettuccini Alfredo with crisp bacon	
Lobster Ravioli Alla Vodka	20.50
Lightly spiced tomato cream sauce with prosciutto, mushrooms, & green onion served over ravioli filled with cold water lobster and ricotta cheese	
Grouper Milano	26.50
Blackened filet of Gulf Grouper sautéed with red bell, cubanelle, & crushed hot peppers, finished with Romano cheese, and garlic butter, served over fregola pasta	

Pasta

Linguine Alla John	26.75
Chopped Gulf shrimp, baby clams, & green onion sautéed with garlic, butter, white wine, over linguine pasta	
Linguine with Clam Sauce	21.75
Baby clams, sautéed in garlic, butter, white wine, and green onion over linguine pasta	
Mussels Marinara	22.75
Steamed mussels in tomato broth with red wine, and a touch of crushed hot red pepper over linguine pasta	
Scallops Rockefeller Pasta	22.75
(6) Scallops on the half shell, baked with spinach & crisp bacon, served with fettucine Alfredo	
Scampi	24.75
(5) Gulf shrimp with garlic, butter, white wine, peas, and crisp bacon, over linguine pasta	
Shrimp Milano	24.75
(5) 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	22.75
Littleneck clams steamed with garlic butter, white wine, & green onion, served over linguine pasta	
Venetian Clams & Sausage	24.75
Whole shell clams, spicy Italian sausage, tomato, and green onion, sautéed with garlic, butter, white wine, fregola pasta	

Accompaniments

Asparagus Parmesan	7.50
Baked Apples & Raisins	7.00
Glazed Carrots	5.50
Grilled Asparagus	7.00
House Sautéed Mushrooms	7.00
Italian Sausages (2)	7.00
Risotto	6.75
Sautéed Spinach with oil & garlic	7.00
Veal & Ricotta Meatballs	7.50

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