

Zuppa

Cup 4.25 Bowl 6.25

Italian Wedding Soup

Chicken, spinach, tiny meatballs, and egg in broth

Pasta e Fagiole

Spicy Italian sausage, white beans, ditalini pasta

Insalata

Insalata Caprese 12.75

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

Crab & Romaine Salad 19.50

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 15.00

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

Duck Salad 22.75

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

Pork Salad 16.75

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 16.25

Grilled Chicken over Classic Caesar salad house made croutons

Grilled Salmon Casear Salad 18.25

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 9.50

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

Calamari Friti 10.75

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

Carpaccio 13.25

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

Eggplant Rollatini 9.50

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

Escargot 10.25

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

Mussels Marinara 12.50

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

Prosciutto & Mozzarella 16.75

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 9.50

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

Sacchetti 11.50

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

Sausage and Cheese Bread 13.25

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 (When Available) 13.25

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

Shrimp Cocktail 14.25

Chilled large shrimp with cocktail sauce and fresh lemon

Spinach Pie 9.50

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

Steamed Whole Shell Clams 12.50

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

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

Fettuccini Alfredo	18.75
Traditional blend of cream, eggs, cheese, and a touch of nutmeg	
Chicken Daronzio	22.25
Sliced chicken breast & spicy Italian sausage sautéed with garlic butter, marinara and rigatoni pasta	
Chicken Tetrazzini	22.25
Grilled chicken breast over fettuccini Alfredo with crisp bacon	
Grilled Italian Sausage	20.25
Spicy Italian sausages over rigatoni pasta with marinara sauce	
Rigatoni Alla Vodka	20.25
Lightly spiced tomato cream sauce with prosciutto, mushrooms & green onion sautéed with rigatoni pasta	
Rigatoni Bolognese	20.25
Ground beef and spicy Italian sausage simmered with marinara sauce over rigatoni pasta	
Veal and Ricotta Meatballs	20.25
Hand rolled meatballs over rigatoni pasta with marinara sauce	
Veal Tortellacci	21.25
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

Lasagna	21.25
Traditional layers of pasta, Italian cheeses, and meat sauce	
Manicotti	19.75
Homemade crepes filled with Italian cheeses, sauced with marinara	
Cannelloni Florentine	20.75
Homemade crepes filled with ground veal, béchamel, and spinach sauced with Marinara and Alfredo	
Eggplant Parmesan	20.75
Fresh eggplant in a light egg wash, baked with provolone cheese, sauced with marinara, served with angel hair pasta	
Chicken Parmesan	22.25
Lightly breaded chicken breast baked with provolone cheese, sauced with marinara, served with angel hair pasta	
Veal Parmesan	25.25
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

Chicken Marsala	22.25
Chicken breast sautéed with mushrooms, Marsala wine, a touch of tomato and demi-glace, served with Chef's potato & vegetable	
Roast Duckling	28.25
Crisp, partially boned half duckling with orange amaretto sauce, flambéed tableside with rum, served with Chef's potato & vegetable	
Pork Chop Milanese	26.25
14oz bone in pork chop, lightly pounded, breaded, & pan sautéed served with fresh lemon, Chef's potato & vegetable	
Braised Pork Shank	26.50
Slowly braised 16oz pork shank with au jus served over risotto	
Lamb Chops Scottadito	32.00
Grilled New Zealand rib chops over sautéed spinach	
Filet Mignon	38.00
Grilled house cut 8oz filet mignon served with onion rings, Chef's potato & vegetable	
New York Strip	38.00
Grilled house cut 14oz New York Strip served with onion rings, Chef's potato & vegetable	
Veal Piccata	25.00
Scaloppini of veal sautéed with lemon butter, white wine, and capers, served with Chef's potato & vegetable	
Veal Sacco	25.50
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	
Veal Marsala	25.00
Scaloppini of veal sautéed with mushrooms, Marsala wine, a touch of tomato, served with a veal demi-glace served with Chef's potato & vegetable	
Veal Osso Bucco	36.00
Slowly braised 16oz veal shank with au jus served over risotto	
Veal Chop Fiorentina	40.00
Grilled 14oz veal rib chop, served over freshly sautéed spinach, and finished with gorgonzola butter, Chef's potato & vegetable	
Veal Chop Milanese	40.00
Lightly pounded and breaded 14oz veal rib chop finished with Romano cheese, and fresh lemon, Chef's potato & vegetable	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition

Seafood

Entrees served with choice of soup, house or Caesar salad

Grouper Milano 28.75

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 24.75

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

Lobster Ravioli 21.50

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

Shrimp Francese 25.50

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

Scampi 25.50

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

Scallops Rockefeller Pasta *(When Available)* 22.75

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

Mussels Marinara 21.75

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

Linguine al a John 26.50

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

Steamed Whole Shell Clams 22.50

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

Linguine with White Clam Sauce 21.75

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

Venetian Clams & Sausage 24.75

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

Prima

Soup, House Salad, or Side Caesar

Secondi \$18.00

Salmon Piccata

Rigatoni Bolognese

Chicken Tetrazzini

Chicken Marsala

Chicken Parmesan

Eggplant Parmesan

Cannelloni Florentine

Secondi \$24.00

Lasagna

Veal Parmesan

Shrimp Francese

Braised Pork Shank

Pork Chop Milanese

Dolci

Apple Strudel with Butter Pecan Ice Cream

Cheesecake with Strawberry Sauce

Caramel 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

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition