

Zuppa

Pasta E Fagiole Cup 6.00 / Bowl 9.50
White beans, spicy Italian sausage, ditalini pasta

Wedding Soup Cup 6.00 / Bowl 9.50
Chicken, spinach, egg & petite meatballs in broth

Insalata

Antipasto Salad 20.00
Romaine tossed with salami, ham, provolone and mozzarella cheeses, carrots, red onion, black olives, and tomato, finished with hard cooked egg and Chianti Vinaigrette

Alfano's House Salad Small 7.50 / Large 14.00
Romaine lettuce with mozzarella cheese, salami, seasoned garbanzo beans, carrots, onion, tomato and house made croutons finished with Chianti Vinaigrette

Caesar Salad Small 7.50 / Large 14.00
Romaine lettuce tossed with parmesan cheese, house made dressing and croutons.

Caesar Salad Tableside * 12.00_{pp}
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.*

Insalata Caprese 16.75
Sliced tomatoes topped with fresh mozzarella & basil, over mixed greens, finished with extra virgin olive oil, balsamic vinegar, and balsamic glaze

Mixed Greens Salad Small 10.00 / Large 16.00
Spring mix tossed with gorgonzola cheese, dried cranberries, walnuts, and sesame vinaigrette

Sliced Tomatoes & Gorgonzola Cheese 8.75
Served with Chianti Vinaigrette

Enhancements;

Anchovy (3)	2.00	Gorgonzola Cheese	3.00
Grilled Shrimp (1)	3.50	Grilled Chicken	8.00
Grilled Salmon	10.00	Grilled Grouper	16.00
Grilled Pork Chop			16.00
Partially Boned Roast Duckling			18.00

Antipasti

Calamari Friti 16.50
Lightly floured & fried calamari rings and tentacles, tossed with Romano cheese, and parsley, served with marinara and fresh lemon

Carpaccio 18.00
Paper thin raw New York Strip with capers, purple onion, and aged Parmesan, and extra virgin olive oil

Eggplant Rollatini 14.50
Fresh eggplant rolled with ricotta, mozzarella, & Romano cheeses, baked and sauced with marinara

Escargot 15.00
French Helix snails sautéed with mushrooms, garlic butter, Marsala wine, and a touch of tomato

Mussels Marinara 16.75
Steamed mussels with marinara, red wine, and a touch of hot pepper

Portobello & Peppers 13.75
Sliced Portobello mushroom baked with garlic & butter, finished with roasted red peppers & balsamic glaze

Sacchetti 16.75
Pasta purses with a truffle ricotta filling, baked with chopped Asparagus, Alfredo sauce, mozzarella, & gorgonzola cheeses

Sausage & Cheese Bread 16.75
Fresh yeast dough rolled with spicy Italian sausage and mozzarella cheese, served with marinara sauce
**Serves 2 or more, please allow 15-20 minutes*

Shrimp Cocktail 18.00
Chilled large shrimp with cocktail sauce and fresh lemon

Steamed Whole Shell Clams 16.75
Littleneck clams steamed with garlic butter, white wine, and green onion

Veal and Ricotta Meatballs 12.00
House made meatballs with marinara sauce

**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. 20% Gratuity will be added to parties of 8 or more.*

Specialita

Manicotti 21.00

Homemade crepes filled with Italian cheeses, finished with marinara sauce

Eggplant Parmesan 23.50

Fresh eggplant in a light egg wash, baked with provolone cheese, sauced with marinara, served with pasta

Chicken Parmesan 25.50

Lightly breaded chicken breast baked with provolone cheese, served with pasta marinara

Veal Parmesan 29.50

Lightly breaded veal scaloppini baked with provolone cheese, served with pasta marinara

Chicken Piccata 25.50

Chicken breast sautéed with lemon, butter, white wine, and capers, served with potato & vegetable

Veal Piccata 29.50

Veal scaloppini sautéed with lemon, butter, white wine, and capers, served with potato & vegetable

Chicken Francese 25.50

Chicken breast dipped in egg and pan sautéed, finished with lemon, butter, & white wine, served with potato & vegetable

Veal Francese 29.50

Veal scaloppini dipped in egg and pan sautéed, finished with lemon, butter, & white wine, served with potato & vegetable

Chicken Marsala 26.50

Chicken breast sautéed with Portobello and button mushrooms, Marsala wine, a touch of tomato and demi-glace, served with potato & vegetable

Veal Marsala 29.50

Veal scaloppini sautéed with Portobello and button mushrooms, Marsala wine, a touch of tomato and demi-glace, served with potato & vegetable

Specialita

Chicken Cannelloni Florentine 24.75

Homemade crepes filled with ground chicken, béchamel, and spinach, sauced with Marinara and Alfredo

Roast Duckling 32.00

Crisp, partially boned half duckling with orange amaretto sauce, flambéed tableside with rum, served with potato & vegetable

Pork Chop Milanese 28.75

14oz bone in pork chop, lightly pounded, breaded, & pan sautéed served with fresh lemon, potato & vegetable

Braised Pork Shank 32.00

Slowly braised 16oz pork shank with au jus served over risotto

Lamb Chops Scottadito 36.00

Grilled New Zealand rib chops served with sautéed spinach and Potato

Filet Mignon 48.00

Grilled house cut 8oz prime filet mignon served with onion rings, asparagus, & potato

Add Marsala Sauce, or Gorgonzola Butter 5.75

Veal Osso Bucco 44.00

Slowly braised 14oz veal shank with au jus served over risotto

Veal Chop Fiorentina 54.00

Grilled 14oz veal rib chop, served over freshly sautéed spinach, and finished with gorgonzola butter, potato & vegetable

Veal Chop Milanese 54.00

Lightly pounded and breaded 14oz veal rib chop finished with Romano cheese, and fresh lemon, potato & vegetable

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Seafood

Grouper Piccata	32.00
Gulf Grouper finished with lemon, butter, white wine, and capers, served with potato & vegetable	
Grouper Mediterranean	32.00
Gulf Grouper over sauteed olives, onions, tomatoes, and capers with linguine pasta	
Linguine with Clam Sauce	25.50
Chopped baby clams or little neck clams in the shell sautéed in garlic, butter, white wine, and green onion over linguine pasta	
Linguine with Whole Clams	26.50
Chopped baby clams or little neck clams in the shell sautéed in garlic, butter, white wine, and green onion over linguine pasta	
Lobster Ravioli	25.00
Ravioli filled with cold water lobster and ricotta cheese, finished with Alfredo sauce	
Scampi	28.00
Gulf shrimp with garlic, butter, white wine, peas, and crisp bacon, over linguine pasta	
Seafood Capri	34.50
Lobster meat, bay scallops, and shrimp sauteed in garlic, Butter, white wine and green onions over linguine.	
Shrimp Francese	28.00
Gulf Shrimp dipped in egg and Romano cheese, pan sautéed, finished with lemon butter, served with potato & vegetable	
Salmon Piccata	28.00
Atlantic salmon finished with lemon, butter, white wine, and capers, served with potato & vegetable	

Pasta

Chicken Daronzio	25.00
Sliced chicken breast & spicy Italian sausage sautéed with garlic butter, marinara and penne pasta	
Chicken Tetrazzini	25.00
Grilled chicken breast over fettuccini Alfredo with bacon	
Fettuccini Alfredo	21.00
Traditional blend of cream, eggs, cheese, and a touch of nutmeg over fettuccini pasta	
Lasagna	24.50
Traditional layers of pasta, Italian cheeses, and meat sauce	
Penne Alla Vodka	24.00
Lightly spiced tomato cream sauce with prosciutto, mushrooms & green onion sautéed with penne pasta	
Penne Bolognese	24.00
Ground beef and spicy Italian sausage simmered with marinara sauce over penne pasta	
Sausage, Peppers, and Onions	24.50
Spicy Italian sausage sautéed with red peppers, cubanelle peppers, onions, penne pasta, & marinara sauce	
Veal & Ricotta Meatballs	24.00
House made meatballs over penne pasta with marinara sauce	

Accompaniments

Asparagus Parmesan	9.50
Baked Apples & Raisins	8.50
Glazed Carrots	8.50
Grilled Asparagus	8.50
House Sautéed Mushrooms	8.50
Risotto	8.50
Sautéed Spinach with oil & garlic	8.50
Italian Sausages (2)	12.00
Veal & Ricotta Meatballs	12.00

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