

Zuppa & Insalata

Alfano's House Salad	Small 4.00	Large 10.00
Romaine lettuce topped with Antipasto Garnish served with Chianti Vinaigrette dressing		
Antipasto Salad		16.00
Romaine tossed with Italian meats, cheeses, carrots, black olives, red onion, & tomato, finished with hard cooked egg, Italian seasonings & Chianti Vinaigrette		
Caesar Salad	Small 4.00	Large 10.00
Caesar Salad with Chicken or Salmon		16.00/18.00
Insalata Caprese		13.00
Sliced tomatoes topped with fresh mozzarella & basil, over mixed greens, finished with olive oil & balsamic vinegar		
Zuppa del Giorno		6.00
Please ask your server about the soup of the day		

Antipasti

Carpaccio		14.00
Paper thin raw New York Strip dressed with capers, minced purple onion, and Parmesan cheese, drizzled with extra virgin olive oil		
Mussels Marinara		13.50
Steamed mussels with marinara, red wine, a touch of hot pepper		
Portobello & Peppers		10.00
Sliced Portobello mushroom baked with garlic & butter, finished with roasted red peppers & balsamic glaze		
Scallops Rockefeller		13.75
Six scallops on the half shell, baked with spinach & crisp bacon		
Shrimp Cocktail		14.50
Chilled large shrimp with cocktail sauce and fresh lemon		
Steamed Whole Shell Clams		13.50
Littleneck clams steamed with garlic butter, white wine, green onion		



Gluten Free Menu

This menu is a condensed version of what we can prepare. Check with your server if there is something you prefer that is not featured on this menu.

* Please allow extra time for the preparation of your order; the items on this menu are prepared at the time the order is placed.

We use Gluten Free breadcrumbs & Rice Flour in our preparations.

Inform your server whether your aversion is dietary or medical

Gluten free pasta varies; ask your server what the pasta Del Giorno is

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

Pasta

Pasta Alla Vodka 18.00

Lightly spiced tomato cream sauce with thinly sliced prosciutto, button mushrooms & green onion sautéed with gluten free pasta

Pasta Bolognese 18.00

Ground beef and spicy Italian sausage simmered with marinara sauce over gluten free pasta

Sausage, Peppers, & Onions 18.00

Spicy Italian sausage sautéed with red peppers, cubanelle peppers, onions, gluten free pasta, and marinara sauce

Chicken Daronzio 20.00

Sliced chicken breast & spicy Italian sausage sautéed with garlic butter, marinara and gluten free pasta

Chicken Tetrazzini 20.00

Grilled chicken breast over gluten free pasta with bacon

Chicken Portabella 20.00

Chicken sautéed with sun dried tomatoes, portabella mushrooms, garlic butter, gluten free pasta, Romano cheese

Scampi 24.00

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

Pasta al a John 26.00

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

Venetian Clams & Sausage 24.00

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

Grouper Milano 26.00

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

Entrée

Chicken or Veal Parmesan 20.00/24.00

Lightly breaded chicken breast *or* veal Scaloppini baked with provolone cheese, served with gluten free pasta marinara

Chicken or Veal Piccata 20.00/24.00

Chicken breast *or* veal scaloppini sautéed with lemon butter, white wine, and capers, served with risotto & vegetable

Chicken or Veal Marsala 22.00/25.00

Chicken breast *or* veal scaloppini with sautéed Portobello & button mushrooms, Marsala wine, a touch of tomato and demi-glace, served with risotto & Chef's vegetable

Chicken or Veal Sacco 22.00/25.00

Chicken breast *or* veal scaloppini dipped in egg, topped with Fontinella cheese, asparagus, and Marsala wine, finished with demi-glace served with risotto & Chef's vegetable

Pork Chop Milanese 24.00

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

Lamb Chops Scottadito 29.00

Grilled New Zealand rib chops served over sautéed spinach Finished with demi-glace served with Chef's Potato

Filet Mignon 34.00

Grilled house cut 8oz filet mignon served with potato & vegetable

Veal Chop Milanese 42.00

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

Salmon or Grouper Piccata 24.00/26.00

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

Shrimp Francese 24.00

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