Zuppa

Antipasti

Pasta E FagioleCup 6.25/ Bowl 9.75White beans, spicy Italian sausage, ditalini pasta

Wedding SoupCup 6.25 / Bowl 9.75Chicken, spinach, egg & petite meatballs in broth

Insalata

Antipasto Salad

21.00

 12.00_{pp}

16.95

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 7.75 / Large 14.25

Romaine lettuce with mozzarella cheese, salami, seasoned garbanzo beans, carrots, onion, tomato and house made croutons finished with Chianti Vinaigrette

Caesar Salad Small 7.75 / Large 14.25

Romaine lettuce tossed with parmesan cheese, house made dressing and croutons.

Caesar Salad Tableside *

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

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 10.50 / Large 16.50

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)	2.50	Gorgonzola Cheese	3.00	
Grilled Shrimp (1)	4.00	Grilled Chicken	8.75	
Grilled Salmon	12.00	Grilled Grouper	16.75	
Grilled Pork Chop			16.75	
Partially Boned Roast Duckling				

Calamari Friti

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

Carpaccio

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

Eggplant Rollatini

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

Escargot

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

Mussels Marinara

16.95

16.75

18.00

14.75

15.25

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

Portobello & Peppers

14.00

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

Sacchetti

16.95

16.95

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

Sausage & Cheese Bread

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

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

Veal and Ricotta Meatballs

12.50

16.95

House made meatballs with marinara sauce

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Manicotti	21.50	Cł	
Homemade crepes filled with Italian cheeses, finishe		Ho	
with marinara sauce		and	
Eggplant Parmesan	24.00	Ro	
Fresh eggplant in a light egg wash, baked with prove cheese, sauced with marinara, served with pasta	olone	Cri sau veg	
Chicken Parmesan	25.75		
Lightly breaded chicken breast baked with provolon cheese, served with pasta marinara	e	Pc 140 sau	
Veal Parmesan	29.75		
Lightly breaded veal scaloppini baked with provolor cheese, served with pasta marinara	ne	Br Slo riso	
Chicken Piccata	25.75		
Chicken breast sautéed with lemon, butter, white wine, and capers, served with potato & vegetable			
Veal Piccata	29.75	and	
Veal scaloppini sautéed with lemon, butter, white we capers, served with potato & vegetable	ine, and	Fi Gr	
Chicken Francese	25.75	on	
Chicken breast dipped in egg and pan sautéed, finished with lemon, butter, & white wine, served with potato & vegetable			
Veal Francese	29.75	Slo rise	
Veal scaloppini dipped in egg and pan sautéed, finished with lemon, butter, & white wine, served with potato & vegetable			
Chicken Marsala	26.75	Gr	
Chicken breast sautéed with Portobello and button mushrooms, Marsala wine, a touch of tomato		spi veį	
and demi-glace, served with potato & vegetable			
Veal Marsala	29.75	Ve	
Veal scaloppini sautéed with Portobello and button mushrooms, Marsala wine, a touch of tomato	27.10	Lig fin	

and demi-glace, served with potato & vegetable

Chicken Cannelloni Florentine 25.00

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

Roast Duckling

32.75

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

Pork Chop Milanese

29.75

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

Braised Pork Shank

32.75

Slowly braised 160z pork shank with au jus served over risotto

Lamb Chops Scottadito

38.00

Grilled New Zealand rib chops served with sautéed spinach and Potato

Filet Mignon

50.00

Grilled house cut 80z prime filet mignon served with onion rings, asparagus, & potato

Add Marsala Sauce, or Gorgonzola Butter 5.75

Veal Osso Bucco

44.75

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

Veal Chop Fiorentina

55.00

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

Veal Chop Milanese

55.00

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

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Seafood

Grouper Piccata	32.75			
Gulf Grouper finished with lemon, butter, white w	vine,			
and capers, served with potato & vegetable				
Grouper Mediterranean	32.75			
Gulf Grouper over sauteed olives, onions, tomatoes, and capers with linguine pasta				
Linguine with Clam Sauce	26.00			
Chopped baby clams sautéed in garlic, butter, whi	ite			
wine, and green onion over linguine pasta				
Linguine with Whole Clams	28.00			
Little neck clams in the shell sautéed in garlic, butter,				
white wine, and green onion over linguine pasta				
Lobster Ravioli	25.50			
Ravioli filled with cold water lobster and ricotta cheese,				
finished with Alfredo sauce				
Scampi	28.75			
Gulf shrimp with garlic, butter, white wine, peas,	and			
crisp bacon, over linguine pasta				
Soufa a 1 Carri	0 < 00			
Seafood Capri	36.00			
Lobster meat, bay scallops, and shrimp sauteed in garlic,				
Butter, white wine and green onions over linguine				
Shrimp Francese	28.75			
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Gulf Shrimp dipped in egg and Romano cheese, pan				
sautéed, finished with lemon butter, served with p & vegetable	01010			
a vegetuble				
Salmon Piccata	28.75			

Atlantic salmon finished with lemon, butter, white wine, and capers, served with potato & vegetable

Pasta

25.75

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

Chicken Tetrazzini 25.50

Grilled chicken breast over fettuccini Alfredo with bacon

Fettuccini Alfredo

Chicken Daronzio

21.50

25.00

24.50

Traditional blend of cream, eggs, cheese, and a touch of nutmeg over fettuccini pasta

Lasagna

Traditional layers of pasta, Italian cheeses, and meat sauce

Penne Alla Vodka

Lightly spiced tomato cream sauce with prosciutto, mushrooms & green onion sautéed with penne pasta

Penne Bolognese

24.50

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

Sausage, Peppers, and Onions

25.00

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

Glazed Carrots8.50Grilled Asparagus8.50Sautéed Mushrooms8.50Risotto8.50Sautéed Spinach with oil & garlic8.50Italian Sausages (2)12.00	Accompaniments					
Sautéed Mushrooms8.50Risotto8.50Sautéed Spinach with oil & garlic8.50Italian Sausages (2)12.00	Asparagus Parmesan	9.50	Baked Apples & Raisins	8.50		
Sautéed Spinach with oil & garlic 8.50 Italian Sausages (2) 12.00	Glazed Carrots	8.50	Grilled Asparagus	8.50		
	Sautéed Mushrooms	8.50	Risotto	8.50		
Veal & Ricotta Meatballs (4)12.50Shared Plate Fee6.00	Sautéed Spinach with oil & garlic	8.50	Italian Sausages (2)	12.00		
	Veal & Ricotta Meatballs (4)	12.50	Shared Plate Fee	6.00		

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