

**Entrée** Half Pan (6-8)/Full Pan (12-16)

**Pasta Marinara** 60.00/100.00

Choice of Penne, Linguine, Angel hair, or Fettuccini Marinara

**Fettuccini Alfredo** 75.00/130.00

Traditional Blend of cream, eggs, cheese, and a touch of nutmeg

**Chicken Tetrazzini** 100.00/180.00

Grilled chicken breast over fettuccine Alfredo with crisp bacon

**Lasagna** 100.00/180.00

Traditional Layers of Italian Cheeses & Meat sauce

**Penne Alla Vodka** 90.00/160.00

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

**Penne Bolognese** 60.00/160.00

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

**Sausage, Peppers, and Onions** 90.00/160.00

Spicy Italian sausage sautéed with red peppers, cubanelle peppers, sliced onion, penne pasta, & marinara sauce

**Chicken Daronzio** 100.00/180.00

Sliced chicken breast & spicy Italian sausage sauteed with garlic, butter, and penne pasta, finished with marinara sauce

**Chicken Portobello** 100.00/180.00

Sliced chicken breast sauteed with sun dried tomatoes, portobello mushrooms, garlic butter, & penne pasta with a touch of romano cheese

\*Entrees served with complimentary Garlic Bread, Parmesan Cheese.

\*Add Alfano's House Salad 25.00 Half Pan/40.00 Full Pan

**Entrée** Half Pan (6-8)/Full Pan (12-16)

**Manicotti** 85.00/150.00

Homemade crepes filled with Italian cheeses, sauced with Marinara

**Cannelloni Florentine** 100.00/180.00

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

**Eggplant Parmesan** 90.00/160.00

Eggplant in a light egg wash baked with provolone cheese, & marinara sauce, served with pasta

**Chicken Parmesan** 105.00/190.00

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

**Veal Parmesan** 120.00/210.00

Lightly breaded scaloppini of veal baked with mozzarella cheese, sauced with marinara, served with pasta

**Chicken Francese** 105.00/190.00

Chicken breast in a light egg wash, pan sautéed with lemon, butter, white wine, served with potato & vegetable

**Veal Francese** 120.00/210.00

Scaloppini of veal in a light egg wash, pan sautéed with lemon, butter, white wine, served with potato & vegetable

**Chicken Marsala** 105.00/190.00

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

**Veal Marsala** 120.00/210.00

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

\*Entrees served with complimentary Garlic Bread, Parmesan Cheese.

\*Add Alfano's House Salad 25.00 Half Pan/40.00 Full Pan

**Entrée** Half Pan (6-8)/Full Pan (12-16)

**Chicken Fredo** 105.00/190.00

Lightly breaded chicken breast served with fettuccine and Alfredo sauce

**Veal Fredo** 120.00/210.00

Lightly breaded scaloppini of veal served with fettuccine and Alfredo sauce

**Chicken Piccata** 105.00/190.00

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

**Veal Piccata** 120.00/210.00

Scaloppini of veal sautéed with lemon, butter, white wine, & capers, served with potato & vegetable

**Salmon Piccata** 120.00/210.00

Atlantic salmon filet topped with lemon, butter, white wine, & capers, served with potato & vegetable

**Lobster Ravioli Alla Vodka** 105.00/190.00

Large Ravioli filled with cold water lobster and ricotta cheese, served with a Lightly spiced tomato cream sauce with prosciutto, mushrooms, and green onion

**Shrimp Scampi** 120.00/210.00

Gulf shrimp sautéed with garlic butter, white wine, peas & bacon over linguine

**Shrimp Milano** 120.00/210.00

Gulf shrimp sautéed with garlic butter, white wine, red bell, cubanelle, and crushed hot peppers and linguine pasta

**Linguine Clam Sauce** 105.00/190.00

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

\*Entrees served with complimentary Garlic Bread, Parmesan Cheese.

\*Add Alfano's House Salad 25.00 Half Pan/40.00 Full Pan

**Zuppa** Half Gallon/Gallon

**Pasta e Fagioli** 30.00/60.00

Italian sausage, white beans, ditalini pasta

**Wedding Soup** 30.00/50.00

Chicken, spinach, tiny meatballs, and egg in broth

**Crema de Pomodoro** 30.00/60.00

Tomato Soup with a touch of cream & crouton garnish

**Insalata** Half Pan (6-8)/Full Pan (12-16)

**Caesar Salad** 50.00/85.00

**Caesar with Chicken** 90.00/160.00

**Caesar with Salmon** 105.00/190.00

**Alfano's House Salad** 50.00/85.00

Iceberg Lettuce, Tomato, Onion, Salami, Provolone Cheese, Carrots, Garbanzo Beans, Croutons, Chianti Vinaigrette Dressing

**Spinach Salad** 90.00/160.00

Roasted portabella mushrooms, red onion, bacon, & hard cooked egg over baby spinach with lemon vinaigrette dressing on the side

**Insalata Caprese (Tray)** 85.00/150.00

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

**Other** \*Minimum order of 10 for individually priced items

**Whole Spinach Pie** 90.00

**Eggplant Rollatini** 8.50 each

**Scallops Rockefeller** 2.45 each

**Sausage & Cheese Bread** 14.75 each

**Garlic Bread** 4.50 each

**Meatballs** 4.00 each

**Spicy Italian Sausage** 4.00 each

**Marinara Sauce** 6.50 Pint/50.00 Gallon

**Bolognese Sauce** 8.50 Pint/65.00 Gallon

**Alfredo Sauce** 7.50 Pint/55.00 Gallon

**Dolci**

**Blood Orange Cake** 75.00 \*Serves 16

**Chocolate Raspberry Amaretto Cake** 75.00 \*Serves 16

**Limoncello Cake** 75.00 \*Serves 16

**Ricotta Cheesecake** 65.00 \*Serves 12

**Spumoni Pie** 35.00 \*Serves 8

**Tira Misu** 85.00 \*Serves 16



1702 Clearwater-Largo Rd., Clearwater Florida 33756

**Large Order Menu**

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*\*At least 48 hours' notice is required for all large orders.*

*Some items may be subject to limited availability*