

## Alfano's Restaurant Sommelier Suggestions



House Red, White, or Rosé Wine 6oz \$6.00 / 9oz \$9.00

### Cocktail

**Chocolate Orange Manhattan** 12.75

*Four Roses Bourbon, Sweet Vermouth, Triple Sec, Kahlua Coffee Liqueur, and a dash of chocolate bitters, shaken and served straight up, garnished with a chocolate kiss and twist of orange*

**Smoking Maple Old Fashion** 14.50

*Knob Creek Maple Bourbon, Angostura bitters, Simple Syrup, and a splash of club soda, served over a craft ice sphere, smoked table side*

**Empress 75** 13.75

*Empress 1908 Indigo Gin, fresh lemon juice, and a touch of simple syrup finished with prosecco and a twist of lemon*

### Liquor

**Knob Creek Maple Bourbon\*** 13.50

*A full-bodied profile with aromas of smoked hickory and maple wood, delivering a sweet, smoky taste with hints of rich vanilla and caramel, resulting in a smooth, lingering finish.*

**Empress Indigo Gin\*** 13.00

*Featuring eight signature botanicals, including exotic butterfly pea blossom, discovered in a tea blend served at the Empress Hotel in Victoria, B.C. These blossoms impart a warm herbal earthiness, soft texture, and deep indigo color.*

**Empress Elderflower Rose Gin\*** 13.00

*Featuring a bright floral bouquet of nine unique premium botanicals. Distinguished by its surprisingly understated floral palate complemented by citrus and spice notes*

*\*Served on the Rocks unless specified otherwise*

## Alfano's Restaurant Dinner Suggestions

## Antipasti

**Scallops Rockefeller** 18.00

*Six scallops on the half shell baked with spinach, Alfredo and crisp bacon*

**Mozzarella Frita** 12.75

*Lightly breaded and fried mozzarella with roasted red peppers and anchovy*

## Entrée

**Cheese Ravioli Della Nonna** 22.75

*Four cheese ravioli with Alfredo sauce, peas, bacon, and mushrooms*

**Chicken Portobello\*** 26.75

*Sliced chicken breast, portobella mushrooms, and sun-dried tomatoes tossed with penne pasta, garlic, butter and Romano cheese*

**Mussels with Linguine\*** 28.00

*Steamed mussels with marinara, red wine, garlic, a touch of hot pepper and linguine pasta*

**Prime Filet Tips Alla Francis\*** 28.75

*Prime cut filet mignon tips sauteed with mushrooms, and marsala cream sauce over fettucine pasta*

**Insalata di Maiale\*** 28.00

*Grilled 12-14oz Pork chop served over mixed greens tossed with sun dried cranberries, walnuts, gorgonzola cheese and sesame vinaigrette dressing*

**Shrimp Valentino\*** 30.00

*Gulf shrimp sauteed with chopped asparagus, sun dried tomatoes, garlic butter, white wine, and linguini Fini pasta*

**Veal Sacco** 32.75

*Veal scaloppini dipped in egg wash, topped with asparagus, Fontina cheese, and Marsala wine, wrapped in parchment and baked, served with veal demi-glace and roasted potatoes*

## Dolci

**Individual Apple Raisin Pie** 11.50

*Served with butter pecan ice cream and a touch of caramel sauce*

**Torta al Cioccolato** 13.95

*A decadent, layered dessert combining a moist chocolate cake base with a thick, airy layer of chocolate mousse, covered in a rich chocolate ganache*