

Entrée

Entrees served with complimentary Garlic Bread / Please specify if serving utensils and cutlery are needed

Pasta Marinara*

Choice of Penne, Linguine Fini, or Fettuccini pasta

10.00 per person (Minimum of 6 People)

Fettuccini Alfredo*

Traditional Blend of cream, eggs, cheese, and a touch of nutmeg tossed with fettucine pasta

12.00 per person (Minimum of 6 People)

Chicken Tetrazzini*

Traditional Blend of cream, eggs, cheese, and a touch of nutmeg tossed with fettucine pasta, grilled chicken and crisp bacon

18.00 per person (Minimum of 6 People)

Lasagna

Layers of Pasta, Italian Cheeses, & Meat sauce

18.00 per person (Minimum of 6 People)

Penne Alla Vodka*

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

16.00 per person (Minimum of 6 People)

Penne Bolognese*

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

13.50 per person (Minimum of 6 People)

**Gluten Free by request*

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Sausage, Peppers, & Onions*

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

16.00 per person (Minimum of 6 People)

Chicken Daronzio*

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

18.00 per person (Minimum of 6 People)

Manicotti

(2) Homemade crepes filled with Italian cheeses, sauced with Marinara

15.00 per person (Minimum of 6 People)

Eggplant Parmesan

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

15.00 per person (Minimum of 6 People)

Chicken Parmesan*

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

18.00 per person (Minimum of 6 People)

Veal Parmesan*

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

24.00 per person (Minimum of 6 People)

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Chicken Francese

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

18.00 per person (Minimum of 6 People)

Veal Francese

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

24.00 per person (Minimum of 6 People)

Chicken Marsala*

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

20.00 per person (Minimum of 6 People)

Veal Marsala*

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

26.00 per person (Minimum of 6 People)

Chicken Piccata

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

18.00 per person (Minimum of 6 People)

Veal Piccata

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

24.00 per person (Minimum of 6 People)

**Gluten Free by request*

Zuppa / Insalata

Pasta e Fagioli

Italian sausage, white beans, ditalini pasta

55.00 Half Gallon / 75.00 Gallon

Wedding Soup

Chicken, spinach, tiny meatballs, and egg in broth

55.00 Half Gallon / 75.00 Gallon

Crema di Pomodoro*

Italian sausage, white beans, ditalini pasta

60.00 Half Gallon / 80.00 Gallon

Alfano's House Salad*

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

7.00 per person (Minimum of 6 People)

Caesar Salad*

Classic Caesar salad with house-made croutons

7.00 per person (Minimum of 6 People)

Other

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| Garlic Bread | 4.50 each |
| Meatballs | 3.50 each |
| Spicy Italian Sausage* | 4.00 each |
| Marinara Sauce* | 7.50 Pint |
| Bolognese Sauce* | 9.50 Pint |
| Alfredo Sauce* | 8.50 Pint |

*Gluten Free by request

Dolci

Angel Food Cake

Angel food cake with marinated mixed berries

Butterscotch Bread Pudding

Butterscotch infused bread pudding with
a whisky cream sauce

Chocolate Raspberry Amaretto Cake

Chocolate cake drizzled with amaretto, layered
with raspberry preserves

Galliano Cake

Orange layer Cake with Galliano infused frosting

Limoncello Cake

Old fashioned lemon layer cake with lemon
frosting, maraschino cherry garnish

Ricotta Cheesecake

Finished with honey and toasted almonds

Cheesecake

Different types of cheesecake available by request

Spumoni Pie

Graham Cracker Crust with spumoni ice cream
filling and whipped cream topping

Tira Misu

Espresso & Marsala dipped ladyfingers, layered
with sweetened mascarpone cheese, dusted with
ground espresso

Cannoli

Traditional pastry shell filled with sweetened ricotta
cheese & chocolate chips, maraschino cherry garnish

***Dessert vary in size and pricing, please call for
more information***



Classic Italian Cuisine
Restaurant & Splendido Lounge

**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.***

Items may be subject to limited availability.