

Zuppa

Pasta E Fagiole Cup 7.00 / Bowl 10.50
White beans, spicy Italian sausage, ditalini pasta

Wedding Soup Cup 7.00 / Bowl 10.50
Chicken, spinach, egg & petite meatballs in broth

Insalata

Alfano's House Salad Small 7.75 / Large 14.50
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 14.50
Romaine lettuce tossed with parmesan cheese, house made dressing and croutons.

Mixed Greens Salad Small 10.50 / Large 16.50
Spring mix tossed with gorgonzola cheese, dried cranberries, walnuts, and sesame vinaigrette

With Partially Boned Roast Duckling 34.00

Insalata Caprese 16.95
Sliced tomatoes topped with fresh mozzarella & basil, over mixed greens, finished with extra virgin olive oil, balsamic vinegar, and balsamic glaze

Sliced Tomatoes & Gorgonzola Cheese 9.00
Served with Chianti Vinaigrette

Tableside Caesar Salad * 12.00pp
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*

~ Enhancements ~

Anchovy (4)	3.00
Gorgonzola Cheese	3.00
Grilled Shrimp (1)	4.00
Grilled Chicken	8.75
Grilled Salmon	12.75

Antipasti

Calamari Friti 16.95
Lightly floured & fried calamari rings and tentacles, tossed with Romano cheese, and parsley, served with marinara and fresh lemon

Carpaccio 18.50
Paper thin raw Prime New York Strip with capers, purple onion, aged Parmesan, fresh arugula and extra virgin olive oil

Eggplant Rollatini 14.95
Fresh eggplant rolled with ricotta, mozzarella, & Romano cheeses, baked and sauced with marinara

Escargot 15.50
French Helix snails sautéed with mushrooms, garlic butter, Marsala wine, and a touch of tomato

Mussels Marinara 18.00
Steamed mussels with marinara, red wine, and a touch of hot pepper

Portobello & Peppers 14.95
Sliced Portobello mushroom baked with garlic & butter, finished with roasted red peppers & balsamic glaze

Sacchetti 18.00
Pasta purses with a truffle ricotta filling, baked with chopped Asparagus, Alfredo sauce, mozzarella, & gorgonzola cheeses

Sausage & Cheese Bread 18.00
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 20.00
Chilled large shrimp with cocktail sauce and fresh lemon

Steamed Whole Shell Clams 18.00
Littleneck clams steamed with garlic butter, white wine, and green onion

Veal and Ricotta Meatballs 14.00
House made meatballs with marinara sauce

We are not responsible for items cooked medium well or above. 20% Gratuity will be added to parties of 6 or more.

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

Specialita

Manicotti 22.00

Homemade crepes filled with Italian cheeses, finished with marinara sauce

Eggplant Parmesan 24.50

Fresh eggplant in a light egg wash, baked with provolone cheese, sauced with marinara, served with pasta

Chicken Parmesan 26.75

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

Veal Parmesan 30.75

Lightly breaded veal scaloppini baked with provolone cheese, served with pasta marinara

Chicken Piccata 26.75

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

Veal Piccata 30.75

Veal scaloppini sautéed with lemon, butter, white wine, and capers, served with potato & vegetable

Chicken Francese 26.75

Chicken breast dipped in egg and pan sautéed, finished with lemon, butter, & white wine, served with potato & vegetable

Veal Francese 30.75

Veal scaloppini dipped in egg and pan sautéed, finished with lemon, butter, & white wine, served with potato & vegetable

Chicken Marsala 28.75

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

Veal Marsala 32.75

Veal scaloppini sautéed with Cremini mushrooms, Marsala wine, a touch of tomato and demi-glace, served with potato & vegetable

Specialita

Chicken Cannelloni Florentine 25.75

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

Roast Duckling 34.00

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

Pork Chop Milanese 34.00

12-14oz bone in pork chop, lightly pounded, breaded, & pan sautéed, finished with tossed arugula, fresh lemon, extra virgin olive oil, tomato, and shaved pecorino Romano cheese served with potato & vegetable

Braised Pork Shank 34.00

Slowly braised 16oz pork shank with au jus served over risotto Milanese

Lamb Chops Scottadito 40.00

Grilled New Zealand rib chops served with sautéed spinach and Potato

Filet Mignon 58.00

Grilled house cut 8oz prime filet mignon served with onion rings, asparagus, & potato

Add Marsala Sauce, or Gorgonzola Butter 6.75

Veal Osso Bucco 55.00

Slowly braised 16-18oz veal shank with au jus served over risotto Milanese

Veal Chop Fiorentina 70.00

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

Veal Chop Milanese 70.00

Lightly pounded and breaded 14oz veal rib chop finished with tossed arugula, fresh lemon, extra virgin olive oil, tomato, and shaved pecorino Romano cheese served with potato & vegetable

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Seafood

Grouper Piccata 34.00

Gulf Grouper finished with lemon, butter, white wine, and capers, served with potato & vegetable

Grouper Mediterranean 36.00

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, white 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 26.00

Ravioli filled with cold water lobster and ricotta cheese, finished with Alfredo sauce, and asparagus

Scampi 30.00

Gulf shrimp with garlic, butter, white wine, peas, and bacon, over linguine pasta

Seafood Capri 38.00

Lobster meat, bay scallops, and shrimp sauteed in garlic, Butter, white wine and green onions over linguine

Shrimp Francese 30.00

Gulf Shrimp dipped in a light egg wash, pan sautéed, finished with lemon butter, served with potato & vegetable

Salmon Piccata 30.00

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

Pasta

Chicken Daronzio 26.75

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

Chicken Tetrazzini 26.75

Grilled chicken breast over fettuccini Alfredo with crisp bacon

Fettuccini Alfredo 21.50

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

Lasagna 25.50

Traditional layers of pasta, Italian cheeses, and meat sauce

Penne Alla Vodka 24.75

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

Penne Bolognese 24.75

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

Sausage, Peppers, and Onions 25.75

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

Veal & Ricotta Meatballs 25.00

House made meatballs over penne pasta with marinara sauce

Accompaniments

Asparagus Parmesan

10.75

Glazed Carrots

8.75

Sautéed Mushrooms

9.75

Sautéed Spinach with oil & garlic

9.75

Italian Sausages (2)

12.00

Roasted Potatoes

8.75

Baked Apples & Raisins

9.75

Grilled Asparagus

9.75

Risotto

9.75

Veal & Ricotta Meatballs (4)

14.00

Shared Plate Fee

6.50

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