

Antipasti

Carpaccio 18.50

Paper thin raw New York Strip dressed with capers, minced purple onion, and Parmesan cheese, drizzled with extra virgin olive oil

Escargot 15.50

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

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, green onion

Zuppa & Insalata

Crema de Pomodoro Soup Cup 7.50 Bowl 11.00

Tomato Soup sauteed with a splash of cream

Alfano's House Salad Small 7.75 Large 14.50

Romaine lettuce with mozzarella cheese, salami, marinated garbanzo beans, carrots, onion, tomato finished with Chianti Vinaigrette

Caesar Salad Small 7.75 Large 14.50

Romaine lettuce tossed with parmesan cheese, and house made Caesar dressing

Insalata Caprese 16.95

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

Enhancements

Anchovy (4) 2.75 **Grilled Shrimp (1)** 4.00

Grilled Chicken 8.75 **Grilled Salmon** 12.75



Gluten Free Menu

Please inform your server that you are ordering from the gluten free menu and if your aversion is dietary or medical.

Please allow extra time for the preparation of your order.

We use gluten free pasta, gluten free breadcrumbs, rice flour, and corn starch in our preparations.

This menu is a condensed version of what we can prepare. Check with your server if there is something you prefer that is not on this menu.

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

Entrée

Pasta Alla Vodka 24.75

Lightly spiced tomato cream sauce with thinly sliced prosciutto, button mushrooms & green onion sautéed with Chef's selection of gluten free pasta

Pasta Bolognese 24.75

Ground beef and spicy Italian sausage simmered with marinara sauce over Chef's selection of gluten free pasta

Chicken Daronzio 26.75

Sliced chicken breast & spicy Italian sausage sautéed with garlic butter, marinara and Chef's selection of gluten free pasta

Chicken Tetrazzini 26.75

Grilled chicken breast, and bacon over Chef's selection of gluten free pasta

Scampi 30.00

Sautéed Gulf shrimp with garlic, butter, white wine, peas, and crisp bacon, over Chef's selection of gluten free pasta

Seafood Capri 38.00

Chef's selection of gluten free pasta tossed with lobster meat, bay scallops, shrimp, garlic, butter, white wine, and green onions

Grilled Salmon 30.00

Grilled Atlantic salmon filet served with fresh lemon, potato & vegetable

Entrée

Chicken Parmesan 26.75

Lightly breaded chicken breast baked with provolone cheese, served with Chef's selection of gluten free pasta marinara

Veal Parmesan 30.75

Lightly breaded veal Scaloppini baked with provolone cheese, served with Chef's selection of gluten free pasta marinara

Chicken Marsala 28.75

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

Veal Marsala 32.75

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

Pork Chop Milanese 34.00

12-14oz bone in pork chop, lightly pounded, breaded, & pan sauteed, finished with tossed arugula, fresh lemon, extra virgin olive oil, tomato and shaved pecorino Romano cheese. Served with roasted potatoes and vegetables.

Lamb Chops Scottadito 40.00

Grilled New Zealand rib chops served over sautéed spinach finished with demi-glace served with potato

Filet Mignon 58.00

Grilled house cut 8oz filet mignon served with potato & asparagus