

Antipasti

Carpaccio 18.00

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

Escargot 15.25

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

Shrimp Cocktail 18.00

Chilled large shrimp with cocktail sauce and fresh lemon

Steamed Whole Shell Clams 16.95

Littleneck clams steamed with garlic butter, white wine, green onion

Zuppa & Insalata

Crema de Pomodoro Soup Cup 6.25 Bowl 9.75

Tomato Soup sauteed with a splash of cream

Antipasto Salad 21.00

Romaine tossed with salami, ham, provolone and mozzarella cheeses, carrots, black olives, red onion, & tomato, finished with hard cooked egg, & Chianti Vinaigrette

Alfano's House Salad Small 7.75 Large 14.25

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

Caesar Salad Small 7.75 Large 14.25

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)	2.50	Grilled Shrimp (1)	4.00
Grilled Chicken	8.75	Grilled Salmon	12.00
Grilled Grouper			16.75
Grilled Pork Chop			16.75
Partially deboned Roast Duckling			18.75



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 24.50

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

Pasta Bolognese 24.50

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

Chicken Daronzio 25.75

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

Chicken Tetrazzini 25.50

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

Scampi 28.75

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

Seafood Capri 36.00

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

Grilled Salmon 28.75

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

Entrée

Chicken Parmesan 25.75

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

Veal Parmesan 29.75

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

Chicken Marsala 26.75

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

Veal Marsala 29.75

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

Pork Chop Milanese 29.75

14oz bone in pork chop, lightly pounded, breaded, and pan sautéed served with fresh lemon, potato & vegetable

Lamb Chops Scottadito 38.00

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

Filet Mignon 50.00

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