

Zuppa

Crema de Pomodoro	6.00
Cream of tomato soup with toasted ciabatta garnish	
Zuppa del Giorno	6.00
Seasonal Soup of the day	

Insalata

Alfano's House Salad	Small 4.00/ Large 10.00
Romaine lettuce topped with Antipasto Garnish served with Chianti Vinaigrette dressing	

Caesar Salad	Small 4.00/Large 10.00
with Chicken or Salmon	16.00/18.00

BLT Shrimp Caesar Salad	20.00
Grilled Shrimp over Caesar with crisp bacon, & sliced tomato	

Tomatoes & Gorgonzola Cheese	5.00
Served with Chianti Vinaigrette Dressing	

Antipasto Salad	16.00
Romaine tossed with Italian meats, cheeses, carrots, red onion, & tomato, finished with black olives, hard cooked egg, marinated artichoke hearts, Italian seasonings & Chianti Vinaigrette	

**Traditional Antipasto available with advanced notice
\$10.00 per person/available for 2 or more*

Insalata Caprese	13.00
Sliced tomatoes topped with fresh mozzarella & basil, over mixed greens, finished with extra virgin olive oil, balsamic vinegar, and balsamic glaze	

Duck Salad	24.00
Half of a deboned duckling roasted and sliced, served over spring mix tossed with gorgonzola cheese, dried cranberries, walnuts and sesame vinaigrette dressing	

Pork Salad	18.00
Grilled bone in 14oz pork rib chop served over spring mix tossed with gorgonzola cheese, dried cranberries, walnuts and sesame vinaigrette dressing	

Tablesides Caesar Salad*	8.00
Prepared at the table with fresh ingredients	

**Please allow 15-20 minutes for preparation. Available for 2 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

Antipasti

Calamari Friti	11.50
Lightly floured & fried calamari rings and tentacles, tossed with Romano cheese, and parsley, served with marinara and fresh lemon	

Carpaccio	14.00
Paper thin raw New York Strip dressed with capers, minced purple onion, and Parmesan cheese, drizzled with extra virgin olive oil	

Eggplant Rollatini	10.00
Fresh eggplant rolled with ricotta, mozzarella, & Romano cheeses, baked and sauced with marinara	

Escargot	10.75
French Helix snails sautéed with mushrooms, garlic butter, Marsala wine, and a touch of tomato, served with toasted Ciabatta bread	

Mussels Marinara	13.50
Steamed mussels with marinara, red wine, and a touch of hot pepper, served with toasted Ciabatta bread	

Portobello & Peppers	10.00
Sliced Portobello mushroom baked with garlic & butter, finished with roasted red peppers & balsamic glaze	

Sacchetti	12.50
Pasta purses with a truffle ricotta filling, baked with chopped Asparagus, Alfredo sauce, mozzarella, & gorgonzola cheeses	

Sausage & Cheese Bread	14.00
Fresh yeast dough rolled with spicy Italian sausage and mozzarella cheese, served with marinara dipping sauce	
<i>*Serves 2 or more, please allow 15-20 minutes</i>	

Scallops Rockefeller	13.75
Six scallops on the half shell, baked with spinach & crisp bacon	

Shrimp Cocktail	14.50
Chilled large shrimp with cocktail sauce and fresh lemon	

Steamed Whole Shell Clams	13.50
Littleneck clams steamed with garlic butter, white wine, green onion, served with toasted Ciabatta bread	

Tomatoes Parmesan	9.50
Sliced tomatoes lightly breaded & baked with provolone cheese, sauced with marinara	

Specialita

Manicotti 16.00

Homemade crepes filled with Italian cheeses, sauced with marinara

Cannelloni Florentine 18.00

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

Eggplant Parmesan 18.00

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

Chicken Rosemary 21.00

Chicken breast topped with sautéed fresh rosemary, artichoke hearts, button mushrooms, lemon, butter, & white wine, served with Chef's risotto & vegetable

Chicken *or* Veal Francese 20.00/24.00

Chicken breast *or* veal scaloppini dipped in egg and Romano cheese, pan sautéed, finished with lemon butter & served with Chef's risotto & vegetable

Chicken *or* Veal Freddo 22.00/25.00

Lightly breaded chicken breast *or* veal Scaloppini served with fettucine and Alfredo sauce

Chicken *or* Veal Parmesan 20.00/24.00

Lightly breaded chicken breast *or* veal Scaloppini baked with provolone cheese, served with pasta marinara

Chicken *or* Veal Piccata 20.00/24.00

Chicken breast *or* veal scaloppini sautéed with lemon, butter, white wine, and capers, served with Chef's risotto & vegetable

Chicken *or* Veal Marsala 22.00/25.00

Chicken breast *or* veal scaloppini sautéed with Portobello & button mushrooms, Marsala wine, a touch of tomato and demi-glace, served with Chef's risotto & vegetable

Chicken *or* Veal Sacco 22.00/25.00

Chicken breast *or* veal scaloppini dipped in egg and Romano cheese, topped with asparagus, Fontinella cheese and Marsala wine, finished with veal demi-glace & Chef's risotto

Carne

Roast Duckling 26.00

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

Pork Chop Milanese 24.00

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

Braised Pork Shank 26.00

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

Lamb Chops Scottadito 29.00

Grilled New Zealand rib chops served over sautéed spinach with Chef's Potato

Filet Mignon 38.00

Grilled house cut 8oz filet mignon finished with bearnaise sauce and asparagus, served with onion rings, & Chef's potato

Veal Osso Bucco 36.00

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

Veal Chop Fiorentina 42.00

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

Veal Chop Milanese 42.00

Lightly pounded and breaded 14oz veal rib chop finished with Romano cheese, and fresh lemon, Chef's potato & vegetable

Seafood

Grouper *or* Salmon Piccata 26.00/24.00

Black Gulf Grouper *or* Atlantic salmon filet baked with lemon, butter, white wine, capers, served with Chef's risotto & vegetable

Shrimp Francese 24.00

Gulf Shrimp dipped in egg and Romano cheese, pan sautéed, finished with lemon butter, served with Chef's risotto & vegetable

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Pasta

Fettuccini Alfredo 16.00

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

Lasagna 20.00

Traditional layers of pasta, Italian cheeses, and meat sauce

Penne Alla Vodka 18.00

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

Penne Bolognese 18.00

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

Penne with Sausage 17.00

Spicy Italian sausage over penne pasta with marinara sauce

Sausage, Peppers, and Onions 18.00

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

Veal and Ricotta Meatballs 18.00

Hand rolled meatballs over penne pasta with marinara sauce

Chicken Daronzio 20.00

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

Chicken Portobello 20.00

Chicken breast sautéed with portobello mushrooms, sun dried tomatoes, garlic, butter, penne pasta & Romano cheese

Chicken or Shrimp Tetrazzini 20.00/24.00

Grilled chicken breast or shrimp over fettuccini Alfredo with crisp bacon

Lobster Ravioli Alla Vodka 20.00

Lightly spiced tomato cream sauce with prosciutto, mushrooms, & green onion served over ravioli filled with cold water lobster and ricotta cheese

Grouper Milano 26.00

Blackened filet of Black Gulf Grouper sautéed with red bell, cubanelle, & crushed hot peppers, finished with Romano cheese, and garlic butter, served over fregola pasta

Pasta

Linguine Alla John 26.00

Chopped Gulf shrimp, baby clams, & green onion sautéed with garlic, butter, white wine, over linguine pasta

Linguine with Clam Sauce 21.00

Baby clams, sautéed in garlic, butter, white wine, and green onion over linguine pasta

Mussels Marinara 22.00

Steamed mussels in a tomato broth with red wine, and a touch of crushed hot red pepper over linguine pasta

Scallops Rockefeller Pasta 22.00

Six scallops on the half shell, baked with spinach & crisp bacon, served with fettucine pasta & Alfredo sauce

Scampi 24.00

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

Shrimp Milano 24.00

Sautéed Gulf shrimp sautéed with red bell, cubanelle, & crushed hot peppers, finished with Romano cheese, and garlic butter, served over linguine pasta

Steamed Whole Shell Clams 22.00

Littleneck clams steamed with garlic butter, white wine, & green onion, served over linguine pasta

Venetian Clams & Sausage 24.00

Whole shell clams, spicy Italian sausage, tomato, and green onion, sautéed with garlic, butter, white wine, over fregola pasta

Al a Carte

Asparagus Parmesan 7.00

Baked Apples & Raisins 6.75

Glazed Carrots 5.00

Grilled Asparagus 6.75

House Sautéed Mushrooms 6.75

Italian Sausages (2) 6.75

Risotto 6.75

Sautéed Spinach with oil & garlic 6.50

Veal & Ricotta Meatballs (2) 6.00

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