

Appetizers / Antipasti

TONNO D'INVERNO

Fresh, torched sushi-grade tuna topped with a jalapeño and pear medley. Finished with crisped pancetta and a drizzle of balsamic. *GF 13

BUONA BOCCA

Lightly breaded pillows of mozzarella, stuffed with spinach and sun-dried tomatoes, dressed with a Pinot Grigio, lemon-caper-butter sauce. Serves two. 10

FRIED CALAMARI

Crisp, hand-breaded calamari, served with a lightly spiced horseradish cream sauce. 10

SCALLOPS MARE E MONTI

Pan-seared scallops nestled in a bed of sautéed wild mushrooms, sauced with a lightly spiced tangerine butter. *GF 12

BRASATO ALL'OSSO

Flavorful, bone-in beef short rib, slowly braised with a Barolo red wine and aromatic herbs. *GF 13

INVOLTINO DI MELANZANE

Whipped ricotta-stuffed baby eggplant rotolini. Oven-roasted and then enveloped in our basil-infused tomato sauce. Finished with basil oil. 10

Soup / Zuppa

ZUPPA DELLA SERA

Please ask your server about tonight's soup. MP

Salads / Insalate

WINTER BEET SALAD

Carpaccio-style Chioggia beets topped with Gorgonzola crumbles and dressed in an orange-citrus vinaigrette. *GF 10

ALINA'S HOUSE SALAD

Mesclun greens, carrots, onions, tomatoes and olives, garnished with freshly grated Parmigiano, and served with a balsamic or cranberry citrus vinaigrette. *GF 6

CAESAR SALAD

Crispy whole hearts of romaine topped with hand-shaved Parmigiano, grape tomatoes and house-made garlic croutons. *GF 9

AVOCADO SALAD

Thin slices of Hass avocado with mesclun greens, grape tomatoes, diced cucumbers, grapes, pignoli nuts and goat cheese, served with a lemon citrus vinaigrette. *GF 9

**GF ~ can be prepared gluten-free*

Pasta / Risotto

Gluten-free pasta available upon request. Lower price indicates appetizer-sized portion.

RAVIOLI DI ZUCCA

Pumpkin-stuffed ravioli cooked in a roasted red pepper-pesto light cream sauce and finished with hand-shaved Parmigiano. 24

ALINA'S LINGUINE

Linguine topped with sautéed black tiger shrimp, julienned chicken breast, scallops and Italian sausage, finished with a creamy tomato, rosemary, caper sauce. *GF 24

RISOTTO D'AUTUNNO

Creamy, soft risotto folded with Parmigiano and a medley of seasonal vegetables. Finished with torched Gorgonzola. Please ask your server about tonight's featured vegetables. *GF 22/16

PALERMITANA

Sicilian soul food: rabi greens, garlic, pignoli nuts, sun-dried tomatoes and golden raisins, sautéed, tossed and served on angel hair pasta with a hint of spice. *GF 21/15

V-ONE CANNELONI

Chicken, spinach and crisp pancetta rolled in a fresh pasta, and cooked in a V-One Vodka tomato-basil cream sauce. 24/17

FRUTTI DI MARE

A medley of clams, mussels, shrimp, scallops and calamari, all cooked in a tomato-oregano sauce with white wine and a hint of saffron. Served on linguine. *GF 25

CRAZY ALFREDO

Julienned chicken, sweet Italian sausage, sopressata and roasted red peppers with fettuccine in a spicy Alfredo sauce. *GF 20/15

LINGUINE FRA DIAVOLO

Sautéed tiger shrimp prepared in a spicy, garlic, tomato-basil sauce. *GF 24/17

FETTUCCHINE AL GORGONZOLA

Imported Italian Gorgonzola melted in a tomato cream sauce. Folded into fettuccine and tossed with sautéed tips of Certified Angus Beef, sun-dried tomatoes, spinach and garlic. *GF 23/17

PENNE ALLA CAPRICCIOSA

Spinach, roasted red peppers and garlic tossed with penne in a tomato-basil cream sauce. *GF 22/16

SEAFOOD ALFREDO

Black tiger shrimp, scallops and crab meat cooked in a Pinot-Grigio and lobster stock-infused Alfredo sauce with fettuccini. *GF 25/17

**GF ~ can be prepared gluten-free*

Meat / Carne

All meat entrées include a potato with tonight's seasonal vegetable.

CARNE SALTIMBOCCA

Your choice of meat, layered and rolled with fresh garlic, sage, spinach, provolone and prosciutto, finished with Alina's signature roasted red pepper and Chianti wine sauce.

Chicken 23

Veal 26

CARNE BGB

Your choice of meat, pan-seared, topped with confit garlic, sautéed mushrooms and Alina's signature Pinot Noir wine/balsamic reduction. *GF

12oz dry aged Certified Angus Beef NY Sirloin 28

8oz Certified Angus Beef Filet Mignon 29

New Zealand Rack of Lamb 29

CARNE AL MARSALA

Your choice of meat, sautéed with wild mushrooms in a rich Marsala wine sauce. *GF

Chicken Breast 22

Veal Cutlet 23

12oz dry aged Certified Angus Beef NY Sirloin 28

8oz Certified Angus Beef Filet Mignon 29

New Zealand Rack of Lamb 29

PICCATA

Your choice of meat, sautéed with caper, white wine and lemon butter sauce. *GF

Chicken Breast 21

Veal Cutlet 22

BISTECCA "NICKY D"

Your choice of meat, pan-seared, crested with torched, imported Gorgonzola and a Sicilian Marsala reduction. Served on a bed of creamy, soft risotto with cranberries. *GF

12oz dry aged Certified Angus Beef NY Sirloin 28

8oz Certified Angus Beef Filet Mignon 29

New Zealand Rack of Lamb 29

OSSO BUCO

Tender veal Osso Buco braised in aromatic herbs and served over risotto Milanese. Finished with Parmigiano. *GF 35

**GF ~ can be prepared gluten-free*

Fish / Pesce

Please ask your server about today's fish offerings and choose from the following preparations. Unless specified, pesce dishes are served with a potato and tonight's seasonal vegetable.

PESCE AI QUATTRO PEPI

Pan-seared with a peppercorn blend and topped with a fire-roasted pepper, grappa and light garlic cream sauce. *GF 28

PESCE ARROSTO

Prepared with crushed garlic and extra virgin olive oil, oven-roasted and served with sautéed spinach or rabi greens. *GF 28

PESCE AL PISTACCHIO

Encrusted with garlic and pistachio nuts, baked and served over sautéed zucchini pappardelle. *GF 28

Side Dishes / Contorni

SAUTEED RAPI	7
SAUTEED SPINACH	7
RISOTTO MILANESE *GF	9
CARBONARA *GF	12/19

Kid's Menu / Menu per Bambini

Available for children ages 10 and under.

CHICKEN PARMIGIANO	9
PENNE PASTA WITH BUTTER *GF	7
PENNE PASTA WITH POMODORO SAUCE *GF	7
CHEESE RAVIOLI WITH ALFREDO SAUCE	9

**GF ~ can be prepared gluten-free*

All menu items made fresh daily using only the finest ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.

alina's

RISTORANTE

WEEKLY SPECIALS

Tuesday

DATE NIGHT

From our full dinner menu, pick an appetizer to share, two house salads, two entrées, a shared dessert and a bottle of the day's featured wine.

\$80 PER COUPLE. *Approximate \$120 value.*

Cannot be shared among parties greater than 2.

Voted "Best Place for Romantic Dining" ~ 2013, 2015, 2016

Wednesday

MENU A PREZZO FISSO

From our full dinner menu, pick a small salad, entrée, and baby cannolo.

\$30 PER PERSON. *Approximate \$45 value. Cannot be shared.*

Voted "Best Restaurant" and "Best Italian Food" ~ 2013, 2014, 2015, 2016

Thursday

WINE & DINE

Receive a bottle of house wine at half price when your table orders an appetizer, salad, full-sized entrée and dessert.

Choose from 35 wines. *Excludes wine from reserve list.*

Voted "Best Wine List" ~ 2013, 2014, 2015

Friday & Saturday

JAZZ WEEKENDS

Enjoy dinner while listening to one of our jazz pianists.

Voted "Best Live Jazz" ~ 2013, 2014, 2015

Sunday

FAMILY PASTA NIGHT

Bring your family and choose from one of three pastas du jour with a complimentary house salad.

\$16 PER PERSON

Voted "Best Place for Family Dining" ~ 2013

L Dolci Di Rolly

*All desserts crafted by
Sous Chef Rodolfo (Rolly) Daffunchio*



FLOURLESS CHOCOLATE TORTE

A petite sized, rich, chocolate dessert served with a homemade berry coulis.

9

TIRAMISU

Traditional Italian dessert made with alternating layers of Esselon coffee-soaked sponge cake and mascarpone/whipped cream blend, dusted with cocoa powder.

9

CLASSIC CRÈME BRULEE

Light chilled vanilla custard topped with caramelized raw sugar.

9

NEW YORK STYLE CHEESECAKE

A rich and creamy slice of cheesecake made with a buttery graham cracker crust. Topped with homemade strawberry sauce.

9