

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.

Cannot be shared among parties greater than two.

Some exclusions may apply.

\$80 | couple

Wednesday

MENU A PREZZO FISSO

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

Cannot be shared. Some exclusions may apply.

\$30 | person

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.

Friday & Saturday

JAZZ WEEKENDS

Enjoy dinner while listening to one of our jazz pianists.

Sunday

FAMILY PASTA NIGHT

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

\$16 | person

WEEKLY SPECIALS NOT AVAILABLE AS TAKE-OUT



Chef Martin Amaya

began his professional career in the early 1990s as a chef at Mezza Luna Restaurant in Northampton, Massachusetts. In 2001, he became Executive Chef at Carmelina's in Hadley, where he remained for 9 years, contributing to its success as a culinary landmark. In 2010, Martin and his wife Maritza opened their own restaurant in South Deerfield, naming it "Alina's" after their young daughter. It was here, in a more intimate setting, that Martin further explored and developed his commitment to authentic Italian cuisine. When, by karmic coincidence the Carmelina's location became available in 2012, Martin and his family returned "home." Today, Martin, his family and staff welcome you into their Hadley home and invite you to experience the pleasures of food and friendship.



Tuesday-Saturday 5-10pm

Sunday 5-9pm

96 RUSSELL STREET HADLEY MA

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Appetizers / Antipasti

TONNO ALL' ARRABBIATA

Sushi-grade Ahi tuna, lightly seared and sesame-encrusted. Topped with a jalapeño and roasted pear medley. Finished with crisped guanciale 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 lightly spiced horseradish cream sauce. 10

SCALLOPS MARE E MONTI

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

FIORI DI ZUCCA

Crisped honey goat cheese-stuffed zucchini blossoms. Served over marinated, fire-roasted peppers and Sicilian olives. 12

BEEF CARPACCIO

Chilled paper-thin slices of grass-fed Certified Angus filet mignon. Served with Sicilian capers and a juicy heart of orange. Finished with a lemon citrus vinaigrette and hand-shaved Parmigiano.*GF 13

Salads / Insalate

CAPRESE ALINA'S SALAD

Slices of heirloom tomato served with chilled burrata on a bed of mesclun greens. Crested with fresh basil leaves and a drizzle of balsamic. *GF 12

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 tossed with mesclun greens, grape tomatoes, diced cucumbers, grapes, pine nuts and goat cheese in a lemon citrus vinaigrette. *GF 10

*GF ~ can be prepared gluten-free

Pasta / Risotto

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

RISOTTO PRIMAVERA

Creamy soft Arborio risotto folded with a medley of seasonal vegetables and finished with Parmigiano. Please ask your server about tonight's featured vegetables. *GF 22/17

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 25

PENNE CAPRICIOSE

Spinach, roasted red peppers and garlic tossed with penne pasta in a tomato basil cream sauce. Finished with hand-grated Ricotta Salata. *GF 22/17

PALERMITANA

Sicilian soul food: rafi greens, garlic, pignoli nuts, sun-dried tomatoes and golden raisins, sautéed, tossed, and served on angel hair pasta with a hint of spice. *GF 22/17

PENNE CHICKEN & BROCCOLI

Julienned chicken tossed with crunchy sautéed broccoli and garlic in a lightly spiced chicken broth with slivers of roasted pear. Topped with hand-shaved Parmigiano. *GF 24/18

RISOTTO DI MARE

Clams, mussels, shrimp, and calamari tossed with sweet Italian sausage and a hint of tomato, served on saffron risotto. *GF 26

CRAZY ALFREDO

Julienned chicken, sweet Italian sausage, sopressata and roasted red peppers with fettuccine in a spicy Alfredo sauce. *GF 22/17

FETTUCINI AL GORGONZOLA

Dolce gorgonzola melted in a tomato cream sauce and grappa. Folded in fettuccine pasta with sautéed steak tips, sun-dried tomatoes, spinach and garlic. *GF 25/17

RAVIOLI ALL' ARAGOSTA

Light spicy crabmeat cooked in a roasted red pepper pesto sauce with a touch of cream. Crested with hand-shaved Parmigiano and microgreens. 26

LINGUINE ALLE VONGOLE

Little neck clams and linguine pasta. Prepared Picatta-style in a tangy Pinot Grigio lemon butter sauce with garlic OR Marinara-style in a tomato oregano sauce. *GF 25/17

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

LINGUINE AI GAMBERI

Sautéed fresh tiger shrimp and linguine pasta. Prepared Picatta-style in a tangy Pinot Grigio lemon butter sauce with garlic OR Fra Diavolo-style in a spicy garlic tomato basil sauce. *GF 25/17

Meat / Carne

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

PICCATA

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

Chicken Breast 24 Veal Cutlet 25

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 25 Veal 27

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 29

8oz Certified Angus Beef Filet Mignon 30

New Zealand Rack of Lamb 30

CARNE AL MARSALA

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

Chicken Breast 24 Veal Cutlet 25

12oz dry aged Certified Angus Beef NY Sirloin 29

8oz Certified Angus Beef Filet Mignon 30

New Zealand Rack of Lamb 30

CARNE CAPRESE

Your choice of meat prepared with heirloom tomatoes and fresh mozzarella. Finished with fresh basil oil and a drizzling of balsamic reduction. *GF

12oz dry aged Certified Angus Beef NY Sirloin 29

8oz Certified Angus Beef Filet Mignon 30

New Zealand Rack of Lamb 30

VEAL OSSO BUCO

Tender slowly cooked veal Osso Buco braised in aromatic herbs and served over risotto Milanese with a Parmigiano finish. *GF 35

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 AL FORNO

Prepared with shaved grape tomatoes, Vidalia onions, light garlic and XVOO. Crested with fresh basil oil. *GF 29

PESCE ARROSTO

Prepared with crushed garlic and XVOO, oven-roasted and served with sautéed spinach or rafi greens. *GF 29

PESCE AL PISTACCHIO

Encrusted with garlic and pistachio nuts, oven-baked and served over a light saffron-infused mango cream sauce. *GF 29

Side Dishes / Contorni

SAUTEED RAPI 7

SAUTEED SPINACH 7

RISOTTO MILANESE *GF 9

CARBONARA *GF 12/19

Kid's Menu

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

Desserts

TIRAMISU 9

CLASSIC CRÈME BRULÉE 9

FLOURLESS CHOCOLATE TORTE 9

CANNOLO SICILIANO 9

NEW YORK STYLE CHEESECAKE 9

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 our party has a food allergy.