

Appetizers / Antipasti

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 nestled in a bed of sautéed wild mushrooms and sauced with lightly spiced tangerine butter. *GF 12

INVOLTINO DI MELANZANE

Whipped ricotta-stuffed baby eggplant rotolini. Oven-roasted and dressed in basil-infused pomodoro. Finished with basil oil. 9

POLPETTE DI ALINA

Oven-baked meatballs sauced with basil-infused pomodoro. Crested with hand-shaved Parmigiano. 11

Soup / Zuppa

ZUPPA DELLA SERA

Please ask your server about tonight's featured soup. MP

Salads / Insalate

WINTER BEET SALAD

Roasted beet wedges and red onions tossed with hearts of orange, mesclun greens and lightly spiced candied walnuts. Topped with goat cheese crumbles and orange-citrus vinaigrette. *GF 9

ALINA'S HOUSE SALAD

Mesclun greens, carrots, onions, tomatoes and olives garnished with freshly grated Parmigiano. Served with 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

*GF ~ can be prepared gluten-free

Pasta / Risotto

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

ALINA'S LINGUINE

Linguine topped with sautéed black tiger shrimp, julienned chicken breast, scallops and Italian sausage. Finished with creamy tomato rosemary caper sauce. *GF 25

CONVICTS' PASTA

An Alina's classic! Sautéed wild mushrooms tossed with penne pasta and shallots in a Porcini mushroom basil cream sauce. Oven-finished with smoked mozzarella. *GF 22/17

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 red pepper flakes. *GF 22/17

SHRIMP FRA DIAVOLO

Sautéed fresh tiger shrimp cooked with garlic in a spiced tomato basil sauce and a splash of white wine. *GF 26/17

FETTUCCINE CON JULIENNE DI MANZO

Tender julienned steak tips cooked with Vidalia onions and roasted red peppers. Served with pasta in a red wine, tomato and oregano sauce. Finished with hand-shaved Parmigiano. *GF 25/17

CRAZY ALFREDO

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

RAVIOLI AL GORGONZOLA

Stuffed with gorgonzola, endives and walnuts. Cooked in a brandy cream sauce with a hint of tomato, spinach and sun-dried tomatoes. Finished with hand-shaved Parmigiano. 25

SEAFOOD ALFREDO

Tiger shrimp, scallops and lobster meat cooked in an Alfredo sauce with fettuccine pasta. *GF 26/18

**GF ~ can be prepared gluten-free*

Meat / Carne

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

CARNE SALTIMBOCCA

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

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

IL PADRINO

Cooked in a rich brandy gorgonzola cream sauce with shallots and cranberries. *GF

8oz Certified Angus Beef Filet Mignon 30

12oz dry aged Certified Angus Beef NY Sirloin 29

New Zealand Rack of Lamb 30

PICCATA

Sautéed with capers, white wine, and lemon butter sauce. *GF

Chicken Breast 24

Veal Cutlet 25

VEAL OSSO BUCO

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

Cooked with roasted garlic, olives, thyme and cannellini beans in pomodoro. *GF 29

PESCE ARROSTO

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

PESCE CON CROSTA

Encrusted with crushed lightly spiced candied walnuts. Served on light pumpkin liqueur-infused butternut cream sauce. *GF 29

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.

L Dolci Di Rolly

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

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

FLOURLESS CHOCOLATE TORTE

A petite-sized rich chocolate dessert served with a homemade berry coulis. 9

ZABAIONE DI ALINA

A traditional Northern Italian custard. Infused with Marsala wine and topped with raspberries. *GF 9

CANNOLO SICILIANO

Vanilla cannolo shell stuffed with mascarpone and chocolate chip filling. 9