

WEEKLY SPECIALS

Tuesday

DATE NIGHT

From our 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 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 featured pastas 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

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

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

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: rapi 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 spicy Alfredo sauce. *GF 22/17

RAVIOLI AL GORGONZOLA

Stuffed with gorgonzola, endives and walnuts. Cooked in 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

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 Breast 24 Veal Cutlet 25

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. Served over risotto Milanese with 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 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 rapi 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

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 BRULEE

9

FLOURLESS CHOCOLATE TORTE

9

ZABAIONE DI ALINA

9

CANNOLO SICILIANO

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.