

weekly specials

tuesday

DATE NIGHT WITH LIVE PIANO MUSIC

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.

Not available for parties greater than six.

Excludes wine from reserve list.

Additional exclusions may apply.

Starting price \$85* | couple

wednesday

MENU A PREZZO FISSO

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

Cannot be shared. Not available for parties greater than six.

Some exclusions may apply.

Starting price \$35* | person

thursday

WINE & DINE

Receive a bottle of house wine at half price when your table orders an appetizer, salad, full-sized entrée for everyone at the table, and dessert. Choose from 35 wines.

Excludes wine from reserve list. Cannot be shared among parties greater than four.

friday & saturday

LIVE MUSIC

Enjoy dinner while listening to one of our pianists.

WEEKLY SPECIALS NOT AVAILABLE ON HOLIDAYS AND DO NOT APPLY FOR PARTIES OF 6 OR MORE. MENU ITEMS AND PRICES SUBJECT TO CHANGE AT ANY TIME. ANY CHANGES OR ALTERATIONS OF ENTREES WILL BE CHARGED EXTRA. *UPGRADES AVAILABLE

Chef Martin Amaya began his professional career in the early 1990s as a chef at Mezza Luna Restaurant in Northampton, Mass. In 2001, he became Executive Chef at Carmelina's in Hadley, where he remained for nine years, contributing to its success as a culinary landmark. In 2010, Martin and his wife Maritza opened their own restaurant in nearby 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.

96 RUSSELL STREET HADLEY, MASSACHUSETTS

Open Tuesday-Saturday 5-9pm

413.584.8000 MYALINAS.COM



appetizer / antipasti

TUNA TARTARE

Sushi-grade Ahi tuna with sliced avocado, cucumber, onion and fire-roasted red peppers. Finished with lemon-citrus vinaigrette. GF 15*

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. 11

FRIED CALAMARI

Crisp hand-breaded calamari served with a lightly spiced horseradish cream sauce. 13

SCALLOPS MARE E MONTI

Pan-seared scallops nestled in a bed of sautéed wild mushrooms and sauced with lightly spiced tangerine butter. *GF 13

BEEF CARPACCIO

Chilled paper-thin slices of grass-fed Certified Angus filet mignon topped with lemon-citrus vinaigrette, capers, and shaved Tuscan Parmigiano. GF 15*

SCHIACCIATA

Three mini oven-finished slices of Schiacciata prepared with XVOO, garlic and oregano. Topped with sweet and spicy roasted red pepper pesto, wild mushrooms and a dusting of Miyokos cheese. Vegan friendly! GF 12

salad / insalate

BURRATA ALLA CAPRESE

Slices of heirloom tomato served with chilled imported burrata. Dressed with basil oil and balsamic caviar. GF 14

ALINA'S HOUSE SALAD

Mesclun greens, carrots, onions, tomatoes and olives garnished with freshly grated Parmigiano. Served with a balsamic or cranberry citrus vinaigrette. GF 9

CAESAR SALAD

Crispy whole hearts of romaine topped with hand-shaved Parmigiano, grape tomatoes and house-made garlic croutons. *GF 12*

ENDIVE SALAD

Leafy endive hearts stuffed with orange slivers and Gorgonzola crumbles. Accented with toasted spiced walnuts and a citrus vinaigrette. GF 12

*GF ~ can be prepared gluten-free

*This item is served raw or undercooked, or contains (or may contain) raw or undercooked ingredients.

pasta / risotto

Gluten-free pasta available upon request

ALINA'S LINGUINE

Sautéed Black Tiger shrimp, julienned chicken, scallops, and Italian sausage dressed in creamy tomato rosemary sauce with capers and linguine pasta. *GF 28

PENNE CAPRICIOSE

Spinach, roasted red peppers and garlic tossed with penne pasta in tomato basil cream sauce. Finished with hand-grated Ricotta Salata. *GF 25

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 25

PENNE CHICKEN & BROCCOLI

Julienned chicken tossed with crunchy sautéed broccoli and garlic in lightly spiced chicken broth with slivers of roasted pear. Topped with hand-shaved Parmigiano. *GF 26

RISOTTO DI MARE

Clams, mussels, shrimp, and calamari tossed with sweet Italian sausage and hint of tomato. Served on saffron Arborio risotto. *GF 30

CRAZY ALFREDO

Julienned chicken, sweet Italian sausage, sopressata and roasted red peppers with fettuccine in spicy Alfredo sauce. *GF 27

LINGUINE ALLE VONGOLE

Little neck clams cooked in tangy Pinot Grigio, wine, garlic, and lemon butter sauce. Served with chopped clams and tossed with linguine. *GF 28

FETTUCCINE CON JULIENNE DI MANZO

Tender julienned steak tips cooked with Vidalia onions and roasted red peppers. Served with fettuccine pasta in red wine, tomato and oregano sauce. Finished with hand-shaved Parmigiano. *GF 26

RISOTTO PRIMAVERA

Creamy, soft risotto folded with medley of seasonal vegetables. Please ask your server about tonight's feature. GF 25

fish / pesce

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

PESCE AL FORNO

Prepared with grape tomatoes and Vidalia onions. Crested with fresh basil, truffle oil and potato croquette. *GF 31

PESCE ARROSTO

Prepared with crushed garlic and XVOO, oven-roasted and served with sautéed spinach or rapi greens. *GF 31

*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. Some dishes garnished with chives. Menu items and prices subject to change. **Pay cash and save 3%. Split charge \$5. Any changes or alterations of entrées will be charged extra. Gluten free penne \$3 and extra rolls extra charge.*

meat / carne

All meat entrées include a potato with 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 Breasts 27
Veal Cutlets 29

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 *MP*
8oz Certified Angus Beef Filet Mignon *MP*
New Zealand Rack of Lamb *MP*

PICCATA

Your choice of meat, sautéed with capers, white wine, and lemon butter sauce. *GF
Chicken Breasts 26
Veal Cutlets 27

BISTECCA CON GRAPPA

Your choice of meat, cooked with shallots and capers in a grappa-infused cream sauce. Finished with Dijon mustard. *GF
12oz dry aged Certified Angus Beef NY Sirloin *MP*
8oz Certified Angus Beef Filet Mignon *MP*
New Zealand Rack of Lamb *MP*

side dish / contorni

SAUTEED RAPI *GF 9

SAUTEED SPINACH *GF 9

RISOTTO MILANESE *GF 10

CARBONARA *GF 15/20

kids menu

Available for children ages 10 and under

CHICKEN PARMIGIANO WITH PENNE PASTA 12

PASTA WITH SAUCE 10

Choose one pasta

ANGEL HAIR

FETTUCCINE

CHEESE RAVIOLI

PENNE

Choose one sauce

ALFREDO

POMODORO

BUTTER

dessert

CLASSIC CRÈME BRULEE

Light chilled vanilla custard topped with caramelized raw sugar. 10

LEMON MOUSSE

Chilled, gluten-free, lemon mousse infused with hint of limoncello and crested with lemon zest. 10

FLOURLESS CHOCOLATE TORTE

A petite-sized rich chocolate dessert served with homemade berry coulis. 10

BUTTER CAKE

A rustic, individual-sized brown butter cake made with true brown butter and cream cheese. Topped with authentic salted caramel gelato and milk chocolate candy pearls. 12