

KIDS MENU

CHICKEN PARMIGIANO	7
PENNE PASTA WITH BUTTER OR POMODORO SAUCE	6
CHEESE RAVIOLI WITH ALFREDO SAUCE	7

DESSERTS

TIRAMISU	7
CHEESECAKE	7
CREME BRULEE	7
CHOCOLATE MOUSSE	7
CANNOLI	7

WEEKLY SPECIALS

TUESDAYS

Couples Night

Dinner for Two with a bottle of wine
\$80 per couple

WEDNESDAYS

Chef's Tasting

Every Wednesday Chef Martin will offer free samples
of either appetizers, new dishes, dessert, or specialty drinks.
Please try them and give us your opinion.

THURSDAYS

Half Price Bottle of Wine

with Full Dinner

SUNDAYS

Pasta Night

Three pastas to choose from. Order one or all three
with a complimentary house salad. Only \$15

Please note that a 20% gratuity will be added to parties of 8 or more.

6B Elm Street ~ South Deerfield, MA 01373

413.397.2190

www.myalinas.com

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Alina's Ristorante

ITALIAN CUISINE
WITH MEDITERRANEAN FLAIR

ABOUT ALINA'S

Chef Martin Amaya welcomes you to Alina's.

Martin began his professional career
in the food industry in the early 1990's.
He started as a chef at Mezza Luna Restaurant in
Northampton, MA. For the past 12 years he was
the executive chef at Carmelina's in Hadley.

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

Please let us know if you are
allergic to any particular foods.

We hope that you enjoy
your dining experience

at Alina's.

BUON APPETITO!

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APPETIZERS

- SCALLOPS MARE MONTE**
Fresh scallops pan seared served over sautéed wild mushrooms and finished with a lite spicy tangerine sauce. 11
- BRASATO**
Beef short ribs braised with a Barolo red wine and aromatic herbs. 11
- LANGOSTINO PICANTE**
Fresh langostinos in a V-One vodka, garlic, capers and basil tomato sauce tossed with angel hair pasta. 10
- INVOLTINO DI MELANZANE**
Sliced baby eggplant stuffed with whipped ricotta and finished in the oven with aromatic tomato sauce. 9
- FRIED CALAMARI**
Crisp calamari served with a spicy horseradish cream sauce. 9

SALAD/INSALATA

- ALINA'S HOUSE SALAD**
Mesclun greens garnished with carrots, tomatoes, olives, parmigiano cheese and red onions. Choice of house dressing or cranberry citrus vinaigrette. 5
- CAESAR SALAD**
Hearts of romaine tossed with Martin's caesar dressing. Presented with tomatoes, croutons and shaved parmigiano. 8
- AVOCADO SALAD**
Mesclun greens, avocado, tomatoes, cucumbers, grapes, pignoli nuts and goat cheese tossed with lemon citrus vinaigrette. 9
- BEET SALAD**
Thinly sliced roasted Chioggia beets, crumbled gorgonzola with an orange citrus vinaigrette. 7
- SPINACH SALAD**
Lightly sautéed spinach finished with poached pears and Hennessy gorgonzola dressing. 8

PASTAS/RISOTTO

- FETTUCCINE GORGONZOLA**
Beef tenderloin sautéed with sun dried tomatoes, spinach, confit garlic in a Grappa gorgonzola pink sauce. 20/14
- LINGUINE FRADIAVOLO**
Black tiger shrimp or calamari sautéed with XVOO and garlic finished with a spicy tomato basil sauce tossed with linguine. 21/14
- V-ONE CANNELLONI**
Chicken and spinach rolled in fresh pasta. Finished with crisp guanciale in a V-One vodka tomato basil cream sauce. 19/13
- TORTELLONE**
Beef tortellone tossed with prosciutto and shallots in an egg yolk-infused alfredo sauce. 19/13
- PENNE AL FORNO**
Sautéed wild mushrooms with shallots, garlic in a porcini cream reduction, finished with basil and smoked mozzarella. 19/13
- WINTER RISOTTO**
Winter vegetables, caramelized walnuts, sage and parmigiano pecorino tossed with Arborio risotto. 19/13
- LINGUINE PESCATORE**
Clams, mussels, shrimp, scallops in a garlic tomato oregano sauce or a white wine lemon butter sauce. 23

ALFREDO ALLA ALINA'S

Julienne chicken, capicola, sweet Italian sausage, roasted pepper in a spicy alfredo sauce tossed with fettuccini. 19/13

CARNES/MEATS

- MARSALA DI CARNE**
Choice of meat sautéed with wild mushrooms in a rich Marsala wine sauce.
Veal Chop 29
Filet Mignon 29
Rack of Lamb 29
Chicken Breast 19
Veal Cutlet 22
- BISTECCA BGP**
Choice meat (veal chop or filet mignon) pan seared served with sautéed shitake mushrooms, garlic and a pomegranate infused balsamic reduction.
- CARNE DI NICKI**
Choice of rack of lamb, veal chop or filet mignon pan seared and served over cranberry risotto and finished with a lite Marsala and gorgonzola reduction wine sauce. 29
- POLLO SALTIMBOCCA**
Filet of chicken with layers of sage pesto, Prosciutto Di Parma, spinach, provolone, and roasted peppers. Finished with a Malbec wine sauce. 19
- OSSOBUCO**
Slow braised veal shank served over risotto Milanese an aromatic red wine reduction. 27
- PICCATA**
Choice of veal cutlet or chicken breast sautéed with capers, white wine and a lemon butter sauce.
Veal Cutlet 22
Chicken Breast 19
- VEAL CHOP SANGIOVESE**
13 oz center cut veal chop stuffed with prosciutto, spinach and provolone cheese finished in a Sangiovese sauce. 29

PESCE/FISH

ask your server for today's fish selections

- PESCE ARROSTO**
Choice of fish, roasted with extra virgin olive oil, garlic served over sautéed spinach or broccoli rabi. 26
- PESCE PISTACHIO**
Choice of fish, encrusted in pistachio and garlic, finished with a Sambuca lobster stock and vanilla lite cream sauce. 26
- ZUPPA DI PESCE**
Choice of fish, with clams, mussels, calamari, olives and saffron tomato broth. 29

SIDE DISHES

- SAUTEED SPINACH** 7
- BROCCOLI RAPI** 7

Slash in price indicates whole/half-portion size

Consuming raw or under cooked 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 a person in your party has a food allergy.