



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 1990s.

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.

BON APPETITO!

www.myalinas.com

APPETIZERS

TARTARE DI TONNO

Raw Ahi tuna layered with avocados, cucumbers, tomatoes, finished with a lemon citrus vinaigrette. 10

MUSSELS LIMONCELLO

PEI mussels simmered in a limoncello accented broth with fresh thyme and garlic. 9

VEAL VALDOSTANA

Pan fried veal cutlet topped with prosciutto and creamy Fontina cheese. 9

ZUCCHINI BLOSSOM FRITTE

Lightly battered flower blossom stuffed with goat cheese and finished with a V-One tomato coulis. 9

FRIED CALAMARI

Crisp calamari served with a spicy horseradish cream sauce. 9

SALAD/INSALATA

ALINA'S HOUSE SALAD

Mesclun greens garnished with local vegetables. Choice of house dressing or cranberry citrus vinaigrette. 5

CAESAR SALAD

Romaine hearts lettuce tossed with Martin's Caesar dressing. Presented with tomatoes, croutons and shaved parmigiano cheese. 8

AVOCADO SALAD

Mesclun greens, avocado, tomatoes, cucumbers, grapes, pignoli nuts and goat cheese tossed with lemon citrus vinaigrette. 9

CAPRESE

Local tomatoes with fresh mozzarella finished with an infused basil olive oil. 9

PASTAS/RISOTTO

FETTUCCINE GORGONZOLA

Beef tenderloin sautéed with roasted peppers, confit garlic and spinach tossed with a cognac gorgonzola parmigiano cream sauce. 19/13

SHRIMP FRADIAVOLO

Large shrimp sautéed with garlic finished with a spicy tomato basil sauce tossed with linguine. 18/12

V-ONE CANNELLONI

Fresh pasta sheets rolled with chicken and spinach. Finished with crisp pancetta and a V-One tomato and basil cream sauce. 18/12

LOBSTER RAVIOLI

Fresh lobster meat, and wild mushrooms tossed in a Porcini cream sauce. 23

PENNE CHICKEN BROCCOLI

Julienne chicken sautéed with broccoli and garlic in olive oil, tossed in a parmesan chicken broth. 18

GNOCCHI BANDIERA

Potato gnocchi with portabella mushrooms, roasted tomatoes and spinach finished with rich peppery mascarpone cheese. 19

SPRING RISOTTO

Local harvested vegetables of the day simmered in creamy aborio rice finished with freshly grated parmesan. 18

CARNES/MEATS

POLLO SALTINBOCA

Chicken breast filet with layers of sage pesto, Prosciutto di Parma, Asiago cheese, and roasted peppers. Finished with Malbec wine sauce.

18

OSSOBUCO

Slow braised veal shank served over risotto Milanese with an aromatic red wine reduction.

26

VEAL PICATA

Fresh veal cutlet sautéed with capers, white wine, lemon sauce.

22

MARSALA DI CARNE

Choice of meat sautéed with wild mushrooms in a rich marsal wine sauce.

Beef Filet

29

Chicken

19

Veal

22

SIRLOIN WITH PORTO

Pan seared NY strip with a gorgonzola port wine sauce garnished with caramelized pears.

27

PESCE/FISH

Ask your server for today's fish

PESCE CON CROSTA

Baked filet with roasted cashews, finished with pomegranate butter sauce.

26

PESCE ARROSTO

Olive oil roasted filet presented over sautéed greens.

26

PESCE AL FORNO

Fish of the day roasted with Vidalia onions, olive oil, garlic, Yukon gold potatoes and Alta cucina tomatoes. Finished with fresh basil.

26

KIDS MENU

CHICKEN PARMIGIANO

7

SPAGHETTI WITH BUTTER OR POMODORO SAUCE

6

CHEESE RAVIOLI WITH ALFREDO SAUCE

7



Lower price indicates half size portion

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

WEEKLY SPECIALS

TUESDAYS

Couples Night

Dinner for two with a bottle of wine
\$75 per couple

WEDNESDAYS

Chef's Tastings

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, two or all three with house salad for only \$15

Pasta Dinner For Four

Take Out ~ \$50

DESSERTS

TIRAMISU	7
LEMON MOUSSE	7
CANNOLI	7
CRÈME BRULÉE	7

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

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