

Appetizers / Antipasti

TUNA TARTARE

Sushi-grade Ahi tuna with sliced avocado, cucumber, onion, and fire-roasted red peppers, finished with lemon-citrus vinaigrette. *GF 13

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, sauced with a lightly spiced tangerine butter. *GF 12

BEEF CARPACCIO

Chilled, thinly sliced, grass-fed filet mignon topped with Sicilian capers. Dressed with lemon-citrus vinaigrette and finished with hand-shaved Parmigiano Reggiano. *GF 12

ANTIPASTO

Chef Martin's selection of cured meats and cheese. Complemented with sliced cantaloupe, marinated fire-roasted red peppers, Sicilian olives and garlic crostini. Serves two. 13

Salads / Insalate

INSALATA CAPRESE

Fresh, sliced heirloom tomatoes and imported Buffalo mozzarella. Finished with our signature basil oil and a light drizzle of aged balsamic. *GF 13

ALINA'S HOUSE SALAD

Mesclun greens, carrots, onions, tomatoes and olives, garnished with freshly grated Parmigiano, and served with a 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

SUMMER ARUGULA SALAD

Baby arugula tossed with sliced orange wedges, red onions and candied walnuts. Dressed with agave-infused lemon vinaigrette and finished with hand-shaved Parmigiano Reggiano. *GF 10

**GF ~ can be prepared gluten-free*

Pasta / Risotto

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

RAVIOLI DI PRIMAVERA

Ricotta and Meyer lemon-stuffed ravioli with a hint of arugula. Tossed with oven-roasted Summer vegetables in a ginger oil with garlic. Finished with hand-shaved Parmigiano. 25

ALINA'S LINGUINE

Linguine topped with sautéed black tiger shrimp, julienned chicken breast, scallops and Italian sausage, finished with a creamy tomato, rosemary, caper sauce. *GF 24

RISOTTO PRIMAVERA

Creamy, soft Arborio risotto folded with a medley of seasonal vegetables and finished with hand-shaved Parmigiano Reggiano. Please ask your server about tonight's featured vegetables. *GF 22/16

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 spice. *GF 21/15

PASTA ALL'ANATRA

Shredded duck confit cooked with wild mushrooms, capers, shallots, and rosemary in a vodka tomato-basil cream sauce. Served on penne and finished with ricotta salata. 23/17

FRUTTI DI MARE

A medley of clams, mussels, shrimp, scallops and calamari, all cooked in a tomato-oregano sauce with white wine and a hint of saffron. Served on linguine. *GF 25

CRAZY ALFREDO

Julienned chicken, sweet Italian sausage, sopressata and roasted red peppers with fettuccine in a spicy Alfredo sauce. *GF 20/15

LINGUINE & SHRIMP

Sautéed fresh tiger shrimp prepared either Picatta style with a tangy, lemon-butter sauce, or Fra Diavolo with a spicy, garlic, tomato-basil sauce. *GF 25/17

FETTUCCHINE AL GORGONZOLA

Imported Italian Gorgonzola melted in a tomato cream sauce. Folded into fettuccine and tossed with sautéed tips of Certified Angus Beef, sun-dried tomatoes, spinach and garlic. *GF 23/17

PENNE ALLA CAPRICCIOSA

Spinach, roasted red peppers and garlic tossed with penne in a tomato-basil cream sauce. *GF 22/16

LINGUINE ALLE VONGOLE

Little neck clams cooked in a tangy Pinot Grigio wine, garlic, and lemon-butter sauce tossed with linguine. *GF 20/15

PENNE CHICKEN & BROCCOLI

Julienned chicken tossed with crunchy, sautéed broccoli and garlic in a lightly spiced chicken broth with slivers of roasted pear. Topped with hand-shaved Parmigiano. 22/16

**GF ~ can be prepared gluten-free*

Meat / Carne

All meat entrées include a potato with tonight's 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 23

Veal 26

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 28

8oz Certified Angus Beef Filet Mignon 29

New Zealand Rack of Lamb 29

CARNE AL MARSALA

Your choice of meat, sautéed with wild mushrooms in a rich Marsala wine sauce. *GF

Chicken Breast 22

Veal Cutlet 23

12oz dry aged Certified Angus Beef NY Sirloin 28

8oz Certified Angus Beef Filet Mignon 29

New Zealand Rack of Lamb 29

PICCATA

Your choice of meat, sautéed with caper, white wine and lemon butter sauce. *GF

Chicken Breast 21

Veal Cutlet 22

BISTECCA AL GRAND MARNIER

Your choice of meat, pan-seared. Topped with torched Dolce Gorgonzola and finished with a Grande Marnier orange-butter sauce with shallots and tarragon. *GF

12oz dry aged Certified Angus Beef NY Sirloin 28

8oz Certified Angus Beef Filet Mignon 29

New Zealand Rack of Lamb 29

PORK SHANK

Tender slow-cooked shank braised in aromatic herbs and served with risotto Milanese. *GF 27

**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 AL FORNO

Prepared with grape tomatoes and Vidalia onions, crested with fresh basil oil and a side of crisped sweet potatoes. *GF 28

PESCE ARROSTO

Prepared with crushed garlic and extra virgin olive oil, oven-roasted and served with sautéed spinach or rabi greens. *GF 28

PESCE AL PISTACCHIO

Encrusted with garlic and pistachio nuts, oven-baked and served over a light, saffron-infused, mango cream sauce. *GF 28

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.

alina's

RISTORANTE

WEEKLY SPECIALS

Tuesday

DATE NIGHT

From our full 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.

\$80 | couple

Wednesday

MENU A PREZZO FISSO

From our full dinner menu, pick a small salad, an entrée, and a baby cannolo dessert. *Cannot be shared.*

\$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 pastas du jour with a complimentary house salad.

\$16 | person



L Dolci Di Rolly

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

MOUSSE AL LIMONE

Chilled gluten-free lemon mousse infused with a hint of limoncello and crested with a lemon zest. 9

ZABAIONE DI ALINA

A traditional Northern Italian custard infused with Marsala wine and served with a seasonal berry medley. 9

FLOURLESS CHOCOLATE TORTE

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

TRIS DI GELATI

Please ask your server about tonight's selection. 9

CLASSIC CRÈME BRULEE

Light chilled vanilla custard topped with caramelized raw sugar. 9