

Appetizers / Antipasti

CALAMARI PICCANTI

Fresh calamari sautéed with kalamata olives and ravi in a jalapeno-spiced tomato basil sauce, served over a garlic crostino. *GF 10

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 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 tomato sauce. Finished with basil oil. 9

BRASATO

Tender sliced beef short rib slowly braised with Barolo red wine and aromatic herbs. *GF 13

Soup / Zuppa

ZUPPA DELLA SERA

Homemade and prepared fresh daily. Please ask your server about tonight's feature. MP

Salads / Insalate

WINTER BEET SALAD

Carpaccio-styled Chioggia beets topped with gorgonzola cheese crumbles and dressed with an orange-citrus vinaigrette. *GF 10

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

AVOCADO SALAD

Thin slices of Hass avocado tossed with mesclun greens, grape tomatoes, diced cucumbers, grapes, pine nuts and goat cheese in a lemon-citrus vinaigrette. *GF 10

**GF ~ can be prepared gluten-free*

Pasta / Risotto

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

RAVIOLI ALL'ARRABBIATA

Roasted vegetable-stuffed ravioli tossed in a lightly sweet and spiced roasted red pepper pesto tomato sauce. Vegan friendly! 22

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

CONVICTS' PASTA

An Alina's classic! Sautéed wild mushrooms tossed with penne pasta and shallots in a Porcini mushroom basil cream sauce. Topped with smoked mozzarella and oven-finished. *GF 24/17

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 spice. *GF 21/15

FETTUCCHINE 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

RISOTTO DI MARE

Clams, mussels, shrimp, and calamari tossed with sweet Italian sausage and a hint of tomato, served on saffron Arborio risotto. *GF 26

CRAZY ALFREDO

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

SHRIMP FRA DIAVOLO

Sautéed fresh tiger shrimp cooked in a lightly spiced garlic tomato basil sauce. *GF 25/17

PENNE AL GORGONZOLA

Italian Dolce gorgonzola melted with cream and splash of brandy, tossed with sautéed baby spinach, roasted garlic, and roasted peppers. *GF 22/16

SEAFOOD ALFREDO

Tiger shrimp, scallops, and crab meat cooked in a Pinot-Grigio and lobster stock-infused Alfredo sauce with fettuccine pasta. *GF 26

MARINARA DI VONGOLE

Little neck clams cooked in a tomato oregano sauce with linguine pasta. *GF 25/16

V-ONE CANNELONI

Chicken, spinach and crisp pancetta rolled in a fresh pasta, and cooked in a V-One Vodka tomato-basil cream sauce. 24/17

**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 24

Veal 27

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 23

Veal Cutlet 24

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 23

Veal Cutlet 24

BISTECCA CON GRAPPA

Your choice of meat, pan-seared and finished with a light grappa-infused cream sauce with shallots and capers. *GF

12oz dry aged Certified Angus Beef NY Sirloin 29

8oz Certified Angus Beef Filet Mignon 30

New Zealand Rack of Lamb 30

BRASATO PER CENA

Tender sliced beef short rib slowly braised with Barolo red wine and aromatic herbs. Served over risotto Milanese and finished with hand-shaved Parmigiano. *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 AI QUATTRO PEPI

Pan-seared with a peppercorn blend and topped with a fire-roasted pepper, grappa, and light garlic cream sauce. *GF 28

PESCE ARROSTO

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

PESCE AL PISTACCHIO

Encrusted with garlic and pistachio nuts, oven-baked and served over sautéed zucchini pappardelle. *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*

TIRAMISU

Traditional Italian dessert made with alternating layers of Esselon coffee-soaked sponge cake and mascarpone/whipped cream blend. Dusted with cocoa powder. 9

CLASSIC CRÈME BRULEE

Light chilled vanilla custard topped with caramelized raw sugar. 9

FLOURLESS CHOCOLATE TORTE

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

CANNOLO SICILIANO

Vanilla cannolo shell stuffed with mascarpone and chocolate chip filling. 9

NEW YORK STYLE CHEESECAKE

Rich and creamy with a buttery graham cracker crust. Finished with pureed strawberries. 9