

MICHAEL ALBERINI'S

RESTAURANT AND WINE SHOP

Primi

Calamari Frittura

Fresh, lightly breaded, and flash fried. Served with a spicy marinara sauce.

8.99

Asian Lettuce Wraps

Sautéed chicken breast with stir fry vegetables in a delicious Szechuan sauce. Served with chilled crisp baby Iceberg cups.

7.99

Bruschetta

Grilled ciabatta bread topped with fire roasted tomatoes, shaved imported parmigiana reggiano and our freshly made mozzarella dressed with a basil chiffonade and balsamic glaze.

6.99

Crispy Ahi Roll

Nori wrapped sushi roll filled with #1 Ahi tuna, avocado, ginger, and green onions drizzled with chili oil, served with an Asian garnish.

8.99

Calamari Luciano

Perfectly tender calamari, slow simmered in a caper, olive, and garlic puttanesca sauce. Bellissimo!!!

9.99

Sicilian Stuffed Eggplant

Sliced thin, stuffed with ricotta, imported parmigiana reggiano, and homemade mozzarella. Baked in a fresh tomato sauce.

7.99

Smoky Mussels

One pound of Prince Edward Island mussels in a smoked bacon, and sherry mushroom broth. Garnished with fresh herbs and smoked gouda cheese.

8.99

Mozzarella Capresa

Our homemade mozzarella, vine ripened tomatoes, fresh basil, roasted red peppers, and shaved parmigiana. Dressed with imported extra virgin olive oil and balsamic.

6.99

New Zealand Lollipops

The finest, most tender lamb chops char-dusted and grilled. Served with homemade horseradish sauce.

9.99

Alberini's Signature Cioppino

Fresh Littleneck clams, black mussels, shrimp, calamari, and scallops simmered in Pinot Grigio, braised fennel, and roasted garlic marinara.

13.99

Antipasti Medley

Chef selected cured meats, assorted olives, and artisan cheeses. (orders per person)

6.99

Escarole Greens

Old world greens sauteed with roasted garlic. Add Fennel Sausage 1.99 Add Hot Pepper 1.00

6.99

Ahi Sashimi

Delicate slices of brilliant #1 Ahi Tuna wrapped in Nori and seared rare. Served with Asian garnishes.

8.99

Portabella Vesuvio

Portabella cap stuffed with lump crab cake, baked in a puff pastry, and finished in a sweet shallot cream sauce.

10.99

Crab Cake

Pan seared fresh jumbo lump crab cake. Served with a stone crab mustard.

9.99

Buffalo Rolls

Deep fried golden brown, filled with tender chicken and asiago cheese. Served with spicy buffalo sauce accompanied by celery and bleu cheese.

7.99

Escargot Provencal

Snails stuffed in mushroom caps, topped with Gorgonzola and baked in Pinot Grigio and garlic butter.

8.99

Spinach and Artichoke Dip

Baked spinach and artichokes in Asiago cream. Served with homemade tortilla chips and fire roasted corn and black bean salsa.

7.99

Ice Bar

Shrimp Cocktail

Jumbo shrimp, served with our house cocktail sauce. 9.99

Fresh Blue Point Oysters

Fresh blue points served with Tabasco, lemon, and our house horseradish cocktail sauce. 9.99 ^{1/2 doz.}
18.99 ^{doz.}

Colossal Crab Shots (3)

Sweet colossal crab meat with cocktail sauce. 10.99

Iced Trio

Two crab shots, two shrimp, two oysters. 15.99

Insalata

Sonoma Chicken Salad

Fire grilled sliced chicken breast tossed with baby lettuce, seasonal fresh fruit, candied walnuts, grape tomatoes and crumbled gorgonzola cheese. Choice of dressing. 9.99

Classic Caesar

Chopped Romaine served with parmesan crisps and garlic croutons. 7.99
Add Chicken 3.99 Add Shrimp 5.99 Add Steak 7.99

Seafood Salad

Jullienne greens with fresh crab meat, shrimp, corn, radicchio, grape tomatoes and red onion. Dressed with Luis dressing (lemon aioli and thousand island). 14.99

The Baby Wedge

Crisp iceberg lettuce wedge, apple wood smoked bacon lardons, tomato, and grated egg, topped with our 1000 Island dressing. 7.99

Asian Salad

Grilled chicken, green onions, cilantro leaf, roasted almonds, shredded carrots, and crisp wonton strips. Tossed with Oriental salad mix & Asian Dressing. 9.99

Pasta

Lasagna Bolognese

Traditional Lasagna from the Bologna region of Italy, set on a béchamel sauce and draped with tomato sauce. 13.99

Fettuccine Alfredo

Handmade fresh pasta tossed in a rich, creamy Alfredo sauce. 13.99
Add Grilled Chicken 3.99 Add Shrimp 5.99

Frutti di Mare (Fruits of the Sea)

Fresh clams, mussels, scallops, calamari, and shrimp sautéed in white wine with garlic and stewed tomatoes. Tossed with linguine. 19.99
Add Lobster Tail 12.99

Shrimp Linguine

Marinated grilled jumbo shrimp sautéed in a shallot garlic lemon cream sauce. Topped with roasted tomatoes and artichokes. 16.99

Gnocchi Sorrentina

Handmade Potato pasta tossed with fresh mozzarella, basil, and parmigiana reggiano. Baked in a stewed tomato sauce. 15.99

Pollo Fusilli

Tender chicken sautéed with forest mushrooms and sun-dried tomato puree. Tossed in a roasted garlic tomato cream sauce. 14.99

Bucatini and Meatballs

Need we say more? Just lika da Sunday's at Mama's! 12.99

Lobster Suprema

Handmade Lobster Ravioli with sweet peas over tomato cream vodka sauce. 17.99
All pastas are served with a salad.

Sauté Creations

Chicken Caramelicious

Crispy battered cuts of chicken glazed in a spicy Asian caramel sauce with forest mushrooms, onions, red chili peppers, garlic, and ginger. Served with sticky rice. 15.99

Jambalaya

Sautéed chicken, shrimp, peppers, and onions tossed in a spicy Creole reduction. Served with sticky rice. 16.99

Miso Salmon

Fresh Atlantic salmon pan seared and brushed with an Asian glaze. Served with rice and stir fried vegetables. 17.99

Cedar Plank Salmon

Atlantic salmon cooked on a seasoned cedar plank and brushed with a sweet and spicy barbecue sauce. Served with Yukon Gold mashed potatoes and corn succotash. 17.99

Veal Parmigiana

Tender breaded bone-in veal, pan fried, topped with fresh mozzarella, basil and parmigiana reggiano. Served with homemade pasta. 19.99

Chicken Parmigiana 15.99 Eggplant Parmigiana 14.99

Veal Sorentino

Breaded milk fed bone-in veal, pan fried and topped with eggplant, parmigiana, and mozzarella. Dressed with fresh tomato shallot cream sauce, 19.99

Chicken Piccata

Boneless chicken breast slowly simmered in white wine, garlic, and lemon butter sauce. Dressed with capers, wild mushrooms, and artichokes. Served over linguine. 15.99

Fire Grilled Mahi

Ocean fresh Mahi Mahi seasoned and fire grilled. Served over Yukon mashed potatoes, blistered green beans, and tomatoes. Garnished with a light lemon cream reduction. 16.99

Fish and Chips

Fresh Alaskan cod, battered and deep fried. Served with sugared peanut coleslaw, french fries, and tartar sauce. 13.99

Tuscan Seared Chicken

Aromatic herb marinated chicken breasts dressed with a basil coulis. Served with Yukon gold mashed potatoes. 15.99

Veal Alberini

Breaded tender bone-in veal pan fried, topped with Portobello mushrooms and hot peppers. Dressed with a lemon, garlic, and Pinot Grigio reduction. Served with Linguini Ali Olio and choice of salad. 19.99

Crab Cake Dinner

Pan seared fresh jumbo lump crab cakes with stone crab mustard with served with choice of side and salad. Single 15.99 Double 22.99

White Fish Piccata

Fresh Atlantic cod, slow simmered in pinot grigio wine, garlic and a lemon butter sauce. Dressed with capers, wild mushrooms and artichokes, served over linguine. 15.99

All Sauté Creations come with a salad.

Sandwiches

Black & Bleu Burger

Blackened 8oz. ground Sirloin topped with melted bleu cheese, caramelized onions. Served on a Brioche bun. 8.99

Ask about building your own burger.

Southwest Chicken

Tender grilled breast of chicken topped with red onion, smoked gouda cheese, lettuce, tomato and dressed with a chipotle lime mayonnaise. Served on a brioche bun. 7.99

The Great White

Fresh Atlantic cod served broiled or fried. Garnished with shredded lettuce, American cheese, and tartar sauce on a brioche bun. 8.99

All of our sandwiches are served with French fries.

From Field to Fire

New Zealand Rack of Lamb

Char-dusted rack of lamb. Fire grilled and laced with au jus. Served with Yukon Gold mashed potatoes and choice of salad. 22.99

New York Strip

14 ounce center cut of Angus Beef with a full-bodied texture and density, served with your choice of side and salad. 23.99

Filet Mignon

The most tender center cut we offer. Served with side and salad. 8 oz. 21.99 10 oz. 25.99

Bone-In Ribeye

Its perfect marbling makes this Char-dusted 16 ounce Ribeye the most flavorful of steaks. Served with side and salad. 25.99

Filet of Sirloin

10 ounce prime cut of aged Angus Beef with excellent balance of flavor and texture. Served with side and salad. 16.99

Pecan Pork Chops

Cider brined and fire grilled Black Pearl Pork chops, encrusted with apple butter and toasted pecans. Served with sweet mashed potatoes, blistered green beans and choice of salad. Single 14.99 Double 18.99

Side Dishes

French fries, linguine marinara, baby baked potatoes, Yukon Gold mashed potatoes, sweet mashed potatoes, and fresh seasonal vegetables.

Steak Enhancements & Sauces

Gorgonzola crust with garlic cream	2.99
Cabernet black peppercorn sauce	2.99
Roasted garlic demi-glacé	2.99
Butter poached cold water lobster tail	12.99
Forest Mushrooms	1.99
Caramelized Onions	1.99

Premium Sides

	As Substitute	A la Carte
Braised escarole greens	2.99	3.99
Grilled asparagus	2.99	3.99
Crispy onion rings	1.99	2.99

Steak Temperatures

Rare - cool, very red center

Medium Rare - warm, red center

Medium - pink center, hot throughout

Medium Well - Hint of pink to brown center

Well Done - brown center throughout, not juicy

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Our restaurant features original artwork by artist Yarek Godfrey. All of the artwork is available for purchase. Please inquire at front desk.

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www.michaelalberinis.com