



ZUPPA E INSALATA \$10

soup or salad (arugula or ceasar)

INSALATA CEASAR con POLLO \$22

romaine lettuce, croutons, homemade ceasar dressing, crispy prosciutto, lemon herb chicken breast

INSALATA QUINOA con SALMONE \$25

5 oz cajun salmon filet, marinated chick peas, grilled peppers, quinoa, in a lime avocado yogurt dressing

INSALATA di GAMBERI con PANCETTA \$24

sauteed shrimp, pancetta, arugula, radicchio, strawberry, toasted walnuts, in a raspberry vinagrette

SPAGHETTI BOLOGNESE \$20

spaghetti in an authentic bolognese meat sauce

ARRABBIATA \$17

penne in a spicy fresh tomato sauce

TORTELLINI con POLLO \$23

tortellini with grilled chicken breast, green peas in a rose sauce

VITELLO alla LIMONE \$27

veal scaloppini with a lemon white wine sauce
served with penne in a tomato sauce

POLLO alla PARMIGIANA \$27

breaded chicken breast, tomato sauce, melted mozzarella cheese
served with penne in a tomato sauce

FISH OF THE DAY Market Price

Inquire with your Server

rice or spelt pasta is available for our gluten allergy patrons, add \$3.00 please inquire with your server
book your private or corporate event, plate splitting charge may be applied ask server
private room available with drop down screen
905.281.1122 info@alioli.com 2019

Insalate & Antipasti

ZUPPA DEL GIORNO 10

our chef's daily creation

INSALATA CESARE 13

romaine lettuce, croutons, homemade caesar dressing, crispy prosciutto

INSALATA ARUGULA 13

arugula, radicchio, cherry tomato, shaved parmigiano, homemade Alioli dressing



INSALATA CAPRESE 19

buffalo mozzarella, cherry tomatoes, arugula, marinated olives



add grilled chicken or shrimp to any salad 10

MELANZANE PARMIGIANO 16

traditional Italian eggplant parmesan



JUMBO SCALLOPS 26

pan seared jumbo sea scallops, lime avocado yogurt dressing

POLENTA 16

baked herb polenta, beef bolognese, shaved parmigiano, truffle oil

GAMBERI SPIEDINI 18

grilled tiger shrimp, bed of greens, roasted garlic infused olive oil

CALAMARI ALLA GRIGLIA 19

grilled squid, red onion, capers, diced tomato, olive tapanade

FRITTURA MISTA 19

deep fried, marinated squid, shrimp, corn flour crusted

LOBSTER ARANCINI 19

lobster risotto croquettes stuffed with mozzarella, marinara sauce

PIZZA limited availability, ask your server

Charcuterie Platter

prosciutto di parma (Italian ham), salami, capocollo, olives, artisanal cheese

serves two 32 serves three 48 serves four 64

Seafood Platter

grilled calamari, cajun shrimp, lobster arancini, pan seared scallops

serves two 48 serves three 72 serves four 96

Risotto e Pasta

RISOTTO CON FUNGHI 27

arborio rice, wild mushrooms, gorgonzola cheese,
shaved parmigiano reggiano,
truffle oil drizzle

BAULETTI D'ARAGOSTA 30

lobster stuffed pasta, diced tomato,
spinach, lobster bisque cream sauce

SPAGHETTI PESCATORE 29

spaghetti with shrimp, calamari,
mussels, crab legs, light basil
tomato sauce

RIGATONI AL FORNO 23

baked rigatoni with beef bolognese sauce,
topped with mozzarella cheese

SPAGHETTI PUGLIESE 24

spaghetti, rapini, Italian sausage,
sundried tomato, aglio e olio

GNOCCHI CON GAMBERI 24

gnocchi with shrimp, diced tomatoes,
green onion, rose sauce

RIGATONI RUSTICA 26

rigatoni with rosemary marinated beef
tenderloin strips, mushrooms,
spinach, cream sauce

PENNE ALIOLI 24

penne, grilled chicken breast, arugula pesto,
sundried tomato, aglio e olio

RAVIOLI DI FUNGHI 26

jumbo ravioli stuffed with mushrooms,
roasted red pepper rose sauce,
topped with baby arugula

PENNE ALLA VODKA 24

penne, pancetta (Italian bacon),
green onions, vodka rose sauce

Piatti Principali

SALMONE ALLA GRIGLIA 37

grilled certified organic salmon, warm roasted red pepper raspberry coulis



POLLO SUPREME 31

pan seared chicken breast, sundried tomato, shiitake mushrooms, a saffron lemon cream sauce

VITELLO ALIOLI 31

veal scaloppini, prosciutto (Italian ham), mushroom cream sauce

FILETTO DI MANZO 44

8oz grilled beef tenderloin filet, peppercorn, shallots, port wine, compound butter

AGNELLO 44

roasted rack of lamb crusted with grainy mustard, pistachio, rosemary port wine reduction

OSSO BUCO 35

red wine braised centre cut veal shank, squash parmigiano risotto

SIDE PLATES

risotto funghi \$12 sautéed mushrooms \$12 penne alla vodka \$12 sautéed rapini \$10

all other additional dishes inquire with your server

There will be times when the quality of raw ingredients does not meet our standards, item on the menu will not be served.

*18% Gratuity Groups of 6 or more. Special Occasion Cake Service Charges on weekends \$3 per person

20% Gratuity on separating tabs of large groups. Catering and Private Functions are Available or join us for an Exclusive Wine Tastings.

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