

# 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

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## 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

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# 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.

Rice or spelt pasta is available for our gluten allergy patrons, add \$3.00 please inquire with your server ©2019 Alioli Ristorante