

# Alioli

## Ristorante

### **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*

### **ZUPPA DEL GIORNO 10**

*our chefs daily creation*

### **INSALATA CESARE \$13**

*romaine lettuce, croutons, homemade ceasar 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 \$10*

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## *Pizza*

### **PIZZA PASTORE \$21**

*goat cheese, roasted red pepper,  
sun-dried tomato, pesto tomato sauce,  
touch of mozzarella*

### **PIZZA MARGHERITA \$17**

*plum tomato base, spices,  
fior di latte, touch of mozzarella,  
an Italian tradition*

### **PIZZA BIANCA \$22**

*fior di latte mozzarella, prosciutto (Italian  
ham), arugula, balsamic reduction*

### **SEASONAL VEGETABLE PLATE**

*Market \$*

## *Antipasto*

### **MELANZANE PARMIGIANO \$16**

*traditional Italian eggplant parmesan*

### **JUMBO SCALLOPS \$26**

*pan seared jumbo sea scallops served  
with a lime avocado yogurt dressing*

### **CALAMARI ALLA GRIGLIA \$19**

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

### **FRIITURA MISTA \$19**

*deep fried, marinated squid,  
shrimp, crusted in corn flour*

### **LOBSTER ARANCINI \$19**

*lobster risotto croquettes stuffed with  
mozzarella, marinara sauce*

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## *Charcuterie Platter*

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

*2 people \$32   3 people \$48   4 people \$64*

## *Seafood Platter*

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

*2 people \$48   3 people \$72   4 people \$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, saffron cream sauce

## **SPAGHETTI PESCATORE \$29**

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

## **RIGATONI AL FORNO \$23**

baked rigatoni with 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 pepper rose sauce, topped with baby arugula

## **PENNE ALLA VODKA \$24**

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

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## Pietanze

### **SALMONE ALLA GRIGLIA \$37**

grilled certified organic salmon, warm roasted 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, served with saffron 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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