

Alioli

Ristorante

ALIOLI LUNCH SPECIALS MENU

ZUPPA E INSALATA \$9

small soup or small salad (alioli or ceasar)

CHICKEN CEASAR \$21

romaine lettuce, croutons, homemade creamy dressing, crispy prosciutto, grilled chicken breast

INSALATA DI VITTELO \$26

arugula, radicchio, tomato salad with red wine vinegar topped with slices of grilled veal

SPAGHETTI BOLOGNESE \$19

spaghetti in authentic bolognese meat sauce

ARRABBIATA \$17

penne in a spicy fresh tomato sauce

ALFREDO \$23

tortellini with grilled chicken breast in a alfredo sauce

VITELLO LIMONE \$26

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

POLLO PARMIGIANA \$26

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

ORATA FILET \$26 ORATA WHOLE FISH \$34

sea bream filet grilled, lemon, extra virgin olive oil served with seasonal vegetables & potato

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 2018/2019

Insalate

ZUPPA DEL GIORNO \$9

our chefs daily creation

CESARE \$12

romaine lettuce, croutons, homemade creamy caesar dressing, crispy prosciutto

INSALATA ALIOLI \$12

kale, radicchio, arugula, romaine, cherry tomato, red onion, evoo, red wine vinegar

CAPRESE \$19

buffalo mozzarella, cherry tomatoes, arugula, olives 

Add chicken or shrimp \$10

Pizza

PIZZA PASTORE \$20

*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, topped with
prosciutto (Italian ham) and arugula*

BRUSCHETTA ALIOLI \$15

*artisanal bread topped with cherry
tomatoes, black olives, garlic,
fresh herbs, fior di latte*

Antipasto

MELANZANE PARMIGIANO \$17

traditional Italian eggplant parmesan

GNOCCHI DI CASA \$17

*handrolled crispy gnocchi,
porcini cream sauce*

CALAMARI ALLA GRIGLIA \$19

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

FRIITTURA MISTA \$19

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

SEASONAL VEGETABLE PLATE

Market \$

Antipasto Platter

*grilled calamari, cajun shrimp, caprese, prosciutto di parma (Italian ham),
capocollo, olives, artisanal cheese*

2 people \$37 3 people \$56 4 people \$72

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 is added on Groups of 6 or more. 20% Gratuity is added on separating tabs of large groups.*

Catering and Private Functions are Available or join us for an Exclusive Wine Tastings.

Plate Splitting Charge may be applied Ask Server. Special Occasion Cake Service Charges on weekends \$3 per person

**Prices do not include H.S.T. Visit us at www.alioli.com for upcoming Special Events ©2019 Alioli Ristorante*

Risotto e Pasta

RISOTTO CON FUNGHI \$27

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

RISOTTO GAMBERI MASCARPONE \$28

arborio rice, shrimp, mascarpone cheese, spinach, diced tomato

SPAGHETTI PESCATORE \$28

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, garlic, olive oil

GNOCCHI CON GAMBERI \$24

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

RIGATONI RUSTICA \$26

rigatoni with beef tenderlion strips, mushrooms, rosemary, spinach, in a cream sauce

PENNE ALIOLI \$24

penne, chicken, arugula pesto, sundried tomato, aglio olio

JUMBO RAVIOLI \$26

ravioli stuffed with mushrooms, in an roasted pepper herb cream, topped with baby arugula

PENNE ALLA VODKA \$24

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

Pietanze



SALMONE ALLA GRIGLIA \$36

certified organic atlantic salmon, cilantro salsa verde served with risotto al pomodoro

POLLO SUPREME \$30

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

VITELLO ALIOLI \$30

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

FILETTO DI MANZO \$43

8oz grilled beef tenderloin, 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 veal shank in a fresh herb natural jus, served with saffron risotto

SPECIALE DEL GIORNO ask your server for the daily Chef's creations, priced accordingly

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