

Insalate & Antipasti

ROSMARY FOCACCIA 7

ZUPPA DEL GIORNO 12

our chefs daily creations

INSALATA CESARE 16

romaine lettuce, croutons, homemade ceasar dressing, crispy prosciutto

INSALATA ARUGULA 16 

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

INSALATA CAPRESE 21 

buffalo mozzarella, cherry tomatoes, arugula, marinated olives

add grilled chicken or shrimp to any salad \$15

add grilled veal scallopini to any salad \$18

MELANZANE PARMIGIANO 19 

traditional Italian eggplant parmesan

GAMBERONI ALLA GRIGLIA 25

grilled large shrimp, lime avocado yogurt dressing

INSALATA DI FUNGHI 21 

grilled roasted wild mushrooms with grilled red onion, zucchini goat cheese, baby arugula and truffle vinagrette

INSALATA DI POLPO 22

poached octopus, with potato, cherry tomato and fennel, lemon and olive oil dressing

CALAMARI ALLA GRIGLIA 22

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

FITTURA MISTA 22

deep fried, marinated squid, shrimp, corn flour crusted

CRAB CAKE 21

traditional lobster and crab cake, served with a saffron aioli sauce

PIZZA AVAILABLE, ask your server

Charcuterie Platter

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

2 people 38 3 people 54 4 people 70

Seafood Platter

grilled calamari, cajun shrimp, crab cake, poached octopus

2 people 54 3 people 79 4 people 104

Risotto e Pasta

RISOTTO CON FUNGHI 30

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

BAULETTI 30

goat cheese stuffed pasta, chicken, zucchini, diced tomato, alfredo cream sauce

SPAGHETTI PESCATORE 34

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

ORECCHIETTE AL FORNO 26

baked ear shaped pasta with bolognese sauce, topped with mozzarella cheese

RAVIOLI DI FUNGHI 29

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

GNOCCHI CON GAMBERI 28

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

RIGATONI RUSTICA 29

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

PENNE ALIOLI 28

penne, grilled chicken breast, sundried tomato, arugula pesto cream sauce

PENNE ALLA VODKA 27

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

ORECCHIETTE CON SALSICCIA 28

ear shaped pasta, Italian sausage, mixed mushrooms, sundried tomato, aglio e olio

Pietanze Principali

SALMONE ALLA GRIGLIA 39

grilled certified organic salmon, lemon pesto beurre blanc



POLLO SUPREME 38

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

VITELLO ALIOLI OR VITELLO AL LIMONE 38

veal scaloppini, prosciutto (Italian ham), mushroom cream sauce or veal scallopini, capers, lemon sauce

FILETTO DI MANZO 52

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

AGNELLO 52

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

OSSO BUCO 40

red wine braised centre cut veal shank, parmigian risotto

SIDE PLATES risotto funghi 18 sautéed mushrooms 16 penne alla vodka 18 sautéed rapini 15

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 & Private Functions are available or join us for an Exclusive Wine Tastings.

Rice or spelt pasta is available for our gluten allergy patrons, add \$4.00 please inquire with your server ©2022 Alioli Ristorante