



# *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, fennel, champagne vinaigrette

INSALATA CAPRESE 21   
buffalo mozzarella, 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, 2corn flour crusted

CRAB CAKE 21  
traditional lobster and crab cake, served with a saffron aioli sauce

## *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

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# 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 scaloppini, 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 \$4 per person

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

Rice pasta is available for our gluten allergy patrons, add \$4.00 please inquire with your server ©2022-2023 Alioli Ristorante