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## **Focaccia**

fresh-baked focaccia bread brushed  
with rosemary-infused olive oil

## **APPETIZER**

CHOICE OF

### **Insalata Caprese**

vine-ripened tomato, imported buffalo mozzarella, arugula,  
and olives with extra virgin olive oil

### **Insalata Cesare**

romaine lettuce, garlic croutons, parmigiano, and  
a creamy homemade Caesar dressing

## **MAIN COURSE**

CHOICE OF

### **Ravioli di Funghi**

jumbo mushroom ravioli with roasted red peppers and spinach  
in a rosé sauce

### **Vitello Alioli**

sautéed veal scaloppini with a prosciutto mushroom cream sauce

### **Pollo Alioli**

pan-roasted chicken breast supreme with sundried tomato  
and artichokes and a lemon white wine beurre blanc

## **DESSERT**

CHOICE OF

**Tiramisu, Gelato, or Sorbet**

*Alioli*  
Ristorante

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## **Focaccia**

fresh-baked focaccia bread brushed  
with rosemary-infused olive oil

## **APPETIZER**

CHOICE OF

### **Insalata Alioli**

baby kale, radicchio, romaine, beets, candied pecan,  
shaved carrot, and shaved parmigiano with a sherry vinaigrette

### **Insalata Cesare**

romaine lettuce, garlic croutons, parmigiano, and  
a creamy homemade Caesar dressing

### **Gamberi Diavola**

pan-seared tiger shrimp in spicy tomato sauce

## **MAIN COURSE**

CHOICE OF

### **Ravioli di Funghi**

jumbo mushroom ravioli with roasted red peppers and spinach  
in a rosé sauce

### **Costoletta di Vitello**

grilled 12oz veal chop with a port wine demi-glace

### **Pollo Alioli**

pan-roasted chicken breast supreme with a saffron lemon  
white wine beurre blanc

## **DESSERT**

CHOICE OF

**Tiramisu, Gelato, or Sorbet**

*Alioli*  
Ristorante

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## **Focaccia**

fresh-baked focaccia bread brushed with rosemary-infused olive oil

## **APPETIZER**

CHOICE OF

### **Insalata Cesare**

romaine lettuce, garlic croutons, parmigiano, and a creamy homemade Caesar dressing

### **Penne alla Vodka**

penne with pancetta and green onion in a vodka rosé sauce

### **Zuppa del Giorno**

our chef's soup of the day

## **MAIN COURSE**

CHOICE OF

### **Ravioli di Funghi**

jumbo mushroom ravioli with roasted red peppers and spinach in a rosé sauce

### **Pollo Alioli**

pan-roasted chicken breast supreme with a saffron lemon white wine beurre blanc

### **Salmone alla Griglia**

grilled certified organic Atlantic salmon with fresh herbed olive oil

### **Filetto di Manzo**

grilled beef tenderloin with a brandy peppercorn cream sauce

## **DESSERT**

CHOICE OF

**Tiramisu, Gelato, or Sorbet**

*Alioli*  
Ristorante

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## HORS D'OEUVRES

a selection of our homemade hors d'oeuvres

### Focaccia al Rosmarino

## APPETIZER

### Insalata Alioli

baby kale, radicchio, romaine, beets, candied pecan, shaved carrot, and shaved parmigiano with a sherry vinaigrette

## FIRST COURSE

### Risotto con Funghi

arborio rice with porcini mushrooms and gorgonzola finished with shaved parmigiano and truffle olive oil

## MAIN COURSE

CHOICE OF

### Bauletti di Zucca

butternut squash stuffed pasta with shiitake mushrooms & diced tomato in creamy spinach pistachio pesto sauce

### Pollo Alioli

pan-roasted chicken breast supreme with sundried tomato and artichokes with a lemon white wine beurre blanc

### Orata alla Griglia

grilled sea bream filet with herbed olive oil

### Filetto di Manzo

grilled beef tenderloin with a brandy peppercorn cream sauce

## DESSERT

CHOICE OF

Tiramisu, Gelato, or Sorbet

*Alioli*  
Ristorante

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## HORS D'OEUVRES

a selection of our homemade hors d'oeuvres

### Focaccia al Rosmarino

## APPETIZER

### Insalata Cesare

romaine lettuce, garlic croutons, parmigiano, and a creamy homemade Caesar dressing

## FIRST COURSE

### Penne alla Vodka

penne with pancetta and green onion in a vodka rosé sauce

## MAIN COURSE

CHOICE OF

### Bauletti di Zucca

butternut squash stuffed pasta with shiitake mushrooms & diced tomato in creamy spinach pistachio pesto sauce

### Pollo Alioli con Aragosta

pan-roasted chicken breast supreme and broiled lobster tail with sundried tomato and artichokes with a lemon white wine beurre blanc

### Orata con Aragosta

grilled sea bream filet and broiled lobster tail with herbed olive oil

### Monte e Mare – Surf & Turf

grilled beef tenderloin and broiled lobster tail with a brandy peppercorn cream sauce

## DESSERT

CHOICE OF

### Tiramisu, Gelato, or Sorbet

*Alioli*  
Ristorante