



ALFE'S
RESTAURANT WEEK

menu

• FIRST COURSE •

CUP OF PASTA E FAGIOLI the Italian traditional very spicy soup with ditalini pasta and cannellini beans

FRIED CALAMARI fresh calamari tossed in our house dry coating, fried then served with marinara and lemon wedge

EGG PLANT PARMIGIANA farm fresh eggplant, battered and breaded in our Italian season mix, pan fried and topped with mozzarella cheese and gravy

BRUCHETTA 3 pieces of crostini toast covered with ripe tomatoes, fresh basil, garlic and olive oil

FRIED RAVIOLI 2 fried ravioli served with dipping sauce

• SECOND COURSE •

HOUSE SALAD lettuce, tomato, cucumber, onion with our famous house dressing

• THIRD COURSE •

INTERMEZZO Lemon Sorbet to cleanse the pallet





· FOURTH COURSE ·

SHRIMP SCAMPI fresh shrimp bathed in our famous scampi sauce served over a bed of linguine

CHICKEN PARMIGIANA chicken cutlet breaded and pan fried then topped with cheese and gravy

FETTUCCHINI ALFREDO fettuccini served with a creamy homemade alfredo sauce

GROUPEr grilled or blackened served with a baked potato

CHEF'S TOUR OF ITALY ravioli, gnocchi, stuffed shells, spaghetti, meatball and sausage

FILET MARSALA petite filet cooked to your preferred temperature then sautéed with mushrooms in a marsala wine sauce

SEAFOOD MARINARA shrimp, scallops, clams, mussels and calamari sautéed in our marinara served over linguine

CHICKEN JACKI boneless breast chicken sautéed with shrimp, scallops, crabmeat in a white wine lemon butter sauce topped with tomato and basil

· FIFTH COURSE ·

VANILLA SALTED CARAMEL PRETZEL ICE CREAM vanilla ice cream with salted caramel ribbons and pretzel chunks

CANNOLI ICE CREAM italian pastry is deconstructed then strewn throughout sweet ricotta ice cream complete with tiny chocolate chips

SCOOP A SNACK ICE CREAM light chocolate-y malt ice cream with a pretzel ripple and a rainbow of candy-coated mini chocolate chips

· ADDITIONAL ITEMS ·

RED WINE BOTTLE OF THE NIGHT 24.95

WHITE WINE BOTTLE OF THE NIGHT 24.95

