

# A MICHAEL ALBERINI'S

RESTAURANT AND WINE SHOP

## Primi

**Calamari Frittura** (GFR)  
Fresh, lightly breaded, and flash fried.  
Served with a spicy marinara sauce. 9.50

**Asian Lettuce Wraps** (VR)  
Sautéed chicken breast with stir fry vegetables  
in a delicious Szechuan sauce. Served with chilled  
crisp Iceberg cups and hoisin dipping sauce. 7.99

**Bruschetta** (V)  
Grilled ciabatta bread topped with marinated tomatoes,  
shaved imported parmigiana reggiano and fresh mozzarella  
dressed with a basil chiffonade and balsamic glaze. 5.99

**Smoke House Crab Dip** (GF)  
Hardwood smoked crab dip. Served with corn tortilla chips. 9.99

**Red Pepper Hummus** (V)  
Fire roasted red peppers pureed with Tahini, chickpeas,  
lemon and roasted garlic garnished with a spicy sambal  
chili paste. Served with toasted flatbread. 6.99

**Thai Basket** (GF)  
Tempura battered rock shrimp in a sweet Thai  
chili sauce with sesame seeds and scallions.  
Served with a Valencia orange aioli. 9.99

**Crispy Ahi Roll** (GFR)  
Tempura fried Maki roll filled with #1 Ahi tuna,  
avocado, ginger, and green onions drizzled with  
chili oil, served with an Asian garnish. 8.99

**Sicilian Stuffed Eggplant** (V)  
Sliced thin, stuffed with ricotta, imported parmigiana  
reggiano, and fresh mozzarella. Baked in our  
homemade marinara sauce. 7.99

**Sausage Stuffed Hot Peppers**  
Served with homemade marinara and melted mozzarella. 6.99

**Smokey Mussels**  
One pound of Prince Edward Island mussels in  
a smoked bacon and sherry mushroom broth.  
Garnished with fresh herbs and smoked gouda cheese. 8.99

**Mozzarella Capresa** (V, GF)  
Our homemade mozzarella, vine ripened tomatoes,  
fresh basil, roasted red peppers, and shaved parmigiana.  
Dressed with imported extra virgin olive oil and balsamic. 6.99

**New Zealand Lollipops** (GFR)  
The finest, most tender lamb chops char-dusted  
and grilled. Served with homemade horseradish sauce. 11.99

**Antipasti Medley** (GF)  
Chef selected cured meats, assorted olives,  
and artisan cheeses. 8.99

**Escarole Greens** (GFR, VR)  
Old world greens sautéed with roasted garlic. 6.99  
*Add Hot Pepper 1.25 Add Hot Sausage 1.99*

**Ahi Sashimi** (GFR)  
Delicate slices of brilliant #1 Ahi Tuna served  
with Asian garnishes. 9.50

**Escargot Provencal** (GFR)  
Snails stuffed in mushroom caps, topped with Gorgonzola  
and baked in Pinot Grigio and garlic butter. 8.99

## Ice Bar

**Shrimp Cocktail**  
Jumbo shrimp, served with our house cocktail sauce. 9.99

**Fresh Oysters**  
Seasonally located for highest quality. Served with  
cocktail sauce, lemon, tabasco and mignonette. 11.99 <sup>1/2 doz.</sup>

**Colossal Crab Shots (3)**  
Sweet colossal crab meat with cocktail sauce. 11.99

**Iced Trio**  
Two crab shots, two shrimp, two oysters. 15.99

## Insalata

**Sonoma Chicken Salad** (GFR)  
Free-range organic chicken breast tossed with baby lettuce,  
seasonal fresh fruit, candied walnuts, grape tomatoes  
and crumbled gorgonzola cheese with house dressing. 9.99

**Classic Caesar** (GFR)  
Chopped Romaine served with parmesan crisps  
and garlic croutons. 8.99  
*Add: anchovy 1.00 organic chicken 3.99 shrimp 7.99 steak 8.99*

**Crab and Avocado Salad** (GF)  
Julienne greens with colossal lump crab, avocado, and grape  
tomato tossed in a poppy seed white balsamic vinaigrette. 14.99

**The Wedge** (VR)  
Crisp iceberg lettuce wedge, apple wood smoked  
bacon lardons, tomato, and grated egg, topped with  
our homemade Bleu cheese dressing. 7.99

**Asian Salad** (GFR, VR)  
Shaved chicken, green onions, cilantro leaf, roasted  
almonds, shredded carrots, and crisp wonton strips.  
Tossed with Oriental salad mix & Asian Dressing. 9.99

## Pasta

**Neapolitan Lasagna**  
Traditional Lasagna from the Naples region of Italy,  
set on a béchamel sauce and draped with tomato sauce. 13.99

**Fettuccine Alfredo** (V)  
Handmade fresh pasta tossed in a rich, creamy Alfredo sauce. 13.99  
*Add grilled organic chicken 3.99 Add shrimp 7.99 Add steak 8.99*

**Frutti di Mare (Fruits of the Sea)**  
Fresh clams, mussels, scallops, and shrimp sautéed  
in white wine with garlic and stewed tomatoes. Tossed with  
linguine. *Substitute fresh fettuccine 2.00* 19.99

**Thai Basil Shrimp** (GF)  
Tempura battered rock shrimp tossed with sautéed sugar snap  
peas, carrots, onion, ginger, and dried red chilli peppers.  
Served over rice noodles in a sweet chili, tomato basil sauce. 16.99

**Chicken Salinas** (VR)  
Pan seared chicken sautéed with artichokes, mushrooms  
and sundried tomatoes in a fresh pesto cream sauce.  
Served over penne pasta. 15.99

**Gnocchi Bolognese** (VR)  
Handmade Potato pasta tossed with fresh mozzarella, basil,  
and parmigiana reggiano. Baked in our homemade meat sauce. 15.99

**Bucatini and Meatballs** (VR)  
Need we say more? Just lika Sunday's at Mama's! 12.99

**“Get the veal, it’s the best in the city...”** *(the Godfather)*

## Sauté Creations

**Veal Alberini (spicy)**  
Breaded tender bone-in veal pan fried, topped with Portobello mushrooms and hot peppers. Dressed with a lemon, garlic, and Pinot Grigio reduction. Served with linguini Aglio Olio. 23.99

**Veal Parmigiana**  
Tender breaded bone-in veal, pan fried, topped with fresh mozzarella, basil and parmigiana reggiano. Served with linguini marinara. 22.99

*Chicken Parmigiana 15.99 Eggplant Parmigiana 14.99 (V)*

**Veal Lombardi**  
Tender breaded bone-in veal, pan fried, and served with sautéed mushrooms, sundried tomatos in a marsala wine reduction. Served with linguini marinara. 23.99

**Chicken Caramelicious**  
Crispy battered cuts of chicken glazed in a spicy Asian caramel sauce with sliced mushrooms, onions, red chili peppers, garlic, and ginger. Served with sticky rice. 15.99

**Miso Salmon**  
Fresh Atlantic salmon pan seared and brushed with an Asian glaze. Served with rice and stir fried vegetables. 19.99

**Salmon Balsamico (GF)**  
Atlantic salmon broiled and basted with a mustard balsamic glaze. Served with risotto and a vegetable garnish. 19.99

**Chicken Piccata**  
Boneless chicken breast slowly simmered in white wine, garlic, and lemon butter sauce. Dressed with capers, mushrooms, and artichokes. Served over linguine. 15.99

**Dixie Land Yard Bird (spicy) (GF)**  
Two Cajun dusted free range chicken breast brushed with our house made Southern BBQ sauce. Garnished with hot peppers and a side of sweet mashed potatoes. 16.99

**Fire Grilled Mahi (GFR)**  
Ocean fresh Mahi Mahi seasoned and fire grilled. Served over Yukon mashed potatoes, blistered green beans, and tomatoes. Garnished with a light lemon cream reduction. 18.99

**Chicken Calabrese (GFR)**  
Organic free range organic chicken stuffed with fresh herbs and ricotta cheese. Dressed with a sundried tomato and forest mushroom marsala wine sauce. Served with Yukon Mashed potatoes 15.99

**White Fish Piccata**  
Fresh Atlantic cod, slow simmered in pinot grigio wine, garlic and a lemon butter sauce. Dressed with capers, mushrooms and artichokes, served over linguine. 15.99

*All Sauté Creations come with a salad.*

## From Field to Fire

**New Zealand Rack of Lamb (GFR)**  
Char-dusted lamb. Fire grilled and laced with au jus. Served with Yukon Gold mashed potatoes and choice of salad. 24.99

**New York Strip (GF)**  
13 oz. center cut of Angus Beef with a full-bodied texture and density, served with your choice of side and salad. 24.99

**Filet Mignon (GF)**  
The most tender center cut we offer. Served with side and salad.  
8 oz. 24.99 10 oz. 28.99

**Bone-In Ribeye (GFR)**  
Its perfect marbling makes this Char-dusted 16 ounce Ribeye the most flavorful of steaks. Served with side and salad. 25.99

**Baseball Sirloin (GF)**  
10 ounce prime cut of aged Angus Beef with excellent balance of flavor and texture. Served with side and salad. 18.99

**Cracked Cherry Medallions**  
Cracked pepper crusted filet mignon medallions accented with a sundried cherry and decadent port wine sauce. Served with yukon mashed potato. 21.99

**Aspen Medallions**  
9 oz. Filet Mignon medallions with forest mushrooms, roasted garlic demiglace, and Yukon whipped potato. 21.99

**Pecan Pork Chops (GF)**  
Cider brined and fire grilled Frenched Pork chops, encrusted with apple butter and toasted pecans. Served with sweet mashed potatoes, blistered green beans and choice of salad.  
Single 15.99 Double 19.99

### Steak Enhancements & Sauces

Gorgonzola crust with garlic cream & bacon lardons	2.99
Roasted garlic demi-glacé	2.99
Cracked Pepper crust with port wine sauce	2.99
Shrimp Scampi	8.99
Forest Mushrooms	2.25
Caramelized Onions	2.25

### Side Dishes

*French fries, linguine marinara, baby baked potatoes, Yukon Gold mashed potatoes, sweet mashed potatoes, and fresh seasonal vegetables.*

### Premium Sides

	As Substitute	A la Carte
Braised escarole greens (GFR, VR)	2.99	3.99
Grilled asparagus (V, GF)	2.99	3.99
Chef’s selection risotto (GF)	2.99	3.99

### Steak Temperatures

*Rare - cool, very red center  
Medium Rare - warm, red center  
Medium - pink center, hot throughout  
Medium Well - Hint of pink to brown center  
Well Done - brown throughout, dry center (not recommended)*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

V-Vegetarian GF-Gluten-Free VR-Vegetarian by Request GFR-Gluten-Free by Request

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www.michaelalberinis.com