

# Alfe's Restaurant Week

## DINNER MENU



### Appetizers

Choice Of

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

**MUSSELS**  
fresh mussels prepared in our famous red or white  
sauce

**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

### Salad

served with bread, butter and homemade  
dipping oils

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

### Entrees

Choice of

**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

**FETTUCCINI 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

### Dessert

HOUSE SPECIAL DESSERT

\$30.00 per person plus tax 20% gratuity will be added to parties of 8 or more

