

## Antipasti e Zuppe

|   |              |   |              |
|---|--------------|---|--------------|
| <b>Antipasto al Italiano</b><br>cold cuts, roasted peppers<br>artichokes, hearts of palm,<br>buffalo mozzarella cheese. | <b>13.95</b> | <b>Melanzane alla Romana</b><br>baked sliced grilled eggplant<br>topped with sliced tomato,<br>gorgonzola Cheese and walnuts. | <b>12.95</b> |
| <b>Calamari Fritti</b><br>fried calamari served with<br>a side of spicy marinara.                                       | <b>11.95</b> | <b>Mozzarella Fritta</b><br>fried mozzarella with marinara.   | <b>10.95</b> |
| <b>Minestrone</b><br>homemade vegetable soup.   | <b>7.95</b>  | <b>Pasta e Fagioli</b><br>traditional pasta and bean soup.  | <b>7.95</b>  |
| <b>Zuppa di Vongole</b><br>steamed fresh manila clams<br>in a garlic wine broth.  | <b>11.95</b> | <b>Calamari in Umido</b><br>sautéed calamari and peas in a<br>light tomato broth.   | <b>11.95</b> |
| <b>Prosciutto E Melone</b><br>thin sliced cured prosciutto<br>di parma over fresh melon.                                | <b>11.95</b> | <b>Scampi in Bianco</b><br>sautéed scampi in lemon garlic<br>sauce.   | <b>13.95</b> |

## Insalate

|  |  | <b>HALF</b> | <b>FULL</b>  |
|--|--|-------------|--------------|
| <b>Mista</b><br>baby lettuce, tomatoes, calamata olives tossed in italian dressing.  |  | <b>5.95</b> | <b>8.95</b>  |
| <b>Cesar</b><br>romaine lettuce, parmesan cheese and croutons in ceasar dressing.  |  | <b>5.95</b> | <b>9.95</b>  |
| <b>Fina</b><br>chopped romaine lettuce, tomatoes, mushrooms, carrots and red onions  |  | <b>5.95</b> | <b>8.95</b>  |
| <b>Insalata d' Alessio</b><br>watercress, cucumber, red onions, tomatoes and sharp ricotta cheese  |  | <b>6.95</b> | <b>11.95</b> |
| <b>Veneziana</b><br>arugula, radicchio, hearts of palm, shaved parmesan cheese in a balsamic vinaigrette.  |  | <b>6.95</b> | <b>11.95</b> |
| <b>Di Mela</b><br>baby spinach, caramelized walnuts, radicchio and green apple tossed in raspberry<br>vinaigrette dressing and topped with bleu cheese crumbles. |  | <b>6.95</b> | <b>11.95</b> |
| <b>Di Pere</b><br>belgium endive, poached pears, bleu cheese crumbles and Caramelized<br>walnuts tossed with walnut dressing.                                    |  | <b>7.95</b> | <b>12.95</b> |
| <b>Caprese</b><br>Buffalo mozzarella cheese and sliced tomatoes topped with basil  |  |             | <b>10.95</b> |
| <b>Spinaci (warm)</b><br>baby spinach with sautéed mushrooms, pancetta and tomatoes topped with<br>shaved parmesan cheese in a balsamic vinaigrette dressing.    |  |             | <b>12.95</b> |
| <b>Di Mare (warm)</b><br>sautéed mussels, clams, calamari and shrimp over baby mixed greens in a<br>lemon garlic dressing.                                       |  |             | <b>15.95</b> |

**Alessio**

# Pasta e Risotto

Substitute wheat pasta (linguini) for \$3.95

Add 4oz of Chicken Breast for \$4.95 or 2 Jumbo Shrimp for \$6.00

|   |              |
|---|--------------|
| <b>Capellini alla Checca</b>  | <b>14.95</b> |
| fresh chopped tomatoes, basil and garlic tossed in extra virgin olive oil.                |              |
| <b>Spaghetti alla Puttanesca</b>  | <b>15.95</b> |
| sun dried tomatoes, olives and capers in a marinara sauce.                                |              |
| <b>Farfalle alla Genovese</b>   | <b>15.95</b> |
| bow tie pasta, chopped grilled chicken breast and broccoli in a creamy pesto sauce.       |              |
| <b>Salsiccia Pepperonata</b>  | <b>15.95</b> |
| linguini pasta, sliced italian sausage, spinach and roasted bell peppers in tomato sauce. |              |
| <b>Farfalle Gustose</b>   | <b>16.95</b> |
| Bowtie pasta, shrimp, mushrooms and sundried tomatoes in brandy cream sauce.              |              |
| <b>Capellini alla Primavera</b>   | <b>15.95</b> |
| chopped seasonal vegetables tossed with olive oil and garlic.                             |              |
| <b>Tortellini con Panna e Prosciutto</b>  | <b>15.95</b> |
| cheese tortellini in cream sauce with Italian ham and asparagus.                          |              |
| <b>Linguine e Calamari</b>  | <b>15.95</b> |
| sautéed calamari in tomato sauce.   |              |
| <b>Spaghetti con Polpette</b>   | <b>14.95</b> |
| homemade meatballs in tomato sauce.   |              |
| <b>Rigatoni alla Barese</b>   | <b>15.95</b> |
| chopped chicken, broccoli and sun dried tomatoes in an olive oil and garlic sauce.        |              |
| <b>Farfalle al Salmone</b>  | <b>17.95</b> |
| diced sautéed salmon in a vodka pink sauce.   |              |
| <b>Ravioli di Formaggio</b>   | <b>15.95</b> |
| cheese ravioli in a cream sauce.  |              |
| <b>Linguine e Vongole</b>   | <b>17.95</b> |
| manila clams in white wine or tomato sauce.   |              |
| <b>Fettuccine Bellagio</b>  | <b>16.95</b> |
| shrimp, artichoke and mushrooms in a brandy cream sauce.                                  |              |
| <b>Lasagna al Forno</b>   | <b>14.95</b> |
| homemade beef lasagna in a pink sauce topped with mozzarella cheese.                      |              |
| <b>Melanzane alla Parmigiana</b>  | <b>14.95</b> |
| baked sliced eggplant, marinara sauce, parmesan and mozzarella cheese.                    |              |
| <b>Risotto alla Primavera</b>   | <b>15.95</b> |
| arborio rice with fresh seasonal vegetables.  |              |
| <b>Risotto di Mare</b>  | <b>19.95</b> |
| arborio rice with clams, mussels, calamari and shrimp in a tomato sauce.                  |              |

## Alessio

# Pollo

*8oz Boneless Skinless Chicken Breast.  
Entrée's served with a side of pasta & vegetables of the day*

|   |       |
|---|-------|
| <b>Fiorentina</b>   | 18.95 |
| sautéed chicken breast, mushrooms, artichokes and sun dried tomatoes in a white wine sauce.                 |       |
| <b>Parmigiana</b>   | 18.95 |
| breaded chicken breast with marinara sauce topped with mozzarella cheese.                                   |       |
| <b>Al Limone</b>  | 18.95 |
| lightly egg washed chicken breast, sautéed in a lemon white wine herb sauce.                                |       |
| <b>Dijon</b>  | 18.95 |
| sautéed chicken breast in creamy dijon mustard sauce, topped with sliced eggplant and mozzarella cheese.    |       |
| <b>Alla Griglia</b>   | 17.95 |
| Grilled butter flied breast of chicken with lemon and herbs.  |       |
| <b>Rossini</b>  | 18.95 |
| sautéed chicken breast and mushrooms in a brandy cream sauce.   |       |
| <b>Marsala</b>  | 18.95 |
| sautéed chicken breas in a mushroom, marsala wine sauce.  |       |
| <b>Caprese</b>  | 19.95 |
| sautéed chicken breast topped with sliced tomato and fresh mozzarella cheese, in a white wine garlic sauce. |       |

# Vitello

*Entrée's served with a side of pasta & vegetables of the day*

|   |       |
|---|-------|
| <b>Marsala</b>  | 21.95 |
| veal scaloppini in a mushroom, marsala wine sauce.  |       |
| <b>Piccata</b>  | 21.95 |
| veal scaloppini in a lemon, white wine and caper sauce.   |       |
| <b>Rustica</b>  | 21.95 |
| veal scaloppini sautéed with porcini mushroom and artichoke in a cream sauce.                       |       |
| <b>Saltimbocca D'Alessio</b>  | 22.95 |
| veal scaloppini topped with prociutto crudo, sage and provolone in a marsala mushroom sauce.        |       |
| <b>Salsiccia e Funghi</b>   | 21.95 |
| veal scaloppini with onions, roasted bell peppers, mushrooms and sausage in a light marinara sauce. |       |
| <b>Alla Zingara</b>   | 22.95 |
| veal scaloppini with arugula, onions and artichokes in a white wine reduction sauce.                |       |

# Alessio

# Scampi

*Entrée's served with a side of pasta & vegetables of the day*  
Over your choice of pasta \$2.95, substitute wheat pasta (linguini) \$3.95

|   |       |
|---|-------|
| <b>Fradiavolo</b>   | 22.95 |
| sautéed jumbo shrimp in a spicy tomato sauce. ( served over linguine pasta )                            |       |
| <b>Al Limone</b>  | 22.95 |
| sautéed jumbo shrimp and spinach in a lemon garlic and white wine sauce. ( served over linguine pasta ) |       |
| <b>Alla Contadina</b>   | 22.95 |
| sautéed jumbo shrimp, mushrooms, roasted peppers and onions in a white wine sauce.                      |       |
| <b>Bellagio</b>   | 23.95 |
| sautéed jumbo shrimp, mushrooms and artichokes in a brandy cream sauce.                                 |       |
| <b>Parmigiana</b>   | 22.95 |
| Baked breaded shrimp topped with melted parmesan and mozzarella cheese in a marinara sauce.             |       |

# Pizza

10" Thin crust with 8 slices

|   |         |
|---|---------|
| <b>Margherita</b>   | 13.95   |
| thin crust pizza, with a light tomato sauce, mozzarella cheese, sliced tomato and fresh basil.                |         |
| <b>Siciliana</b>  | 13.95   |
| thin crust pizza, with tomato sauce, mozzarella cheese, sliced mild Italian Sausage, bell peppers and onions. |         |
| <b>Vegetariana</b>  | 13.95   |
| thin crust pizza, tomato sauce, seasonal vegetables sautéed in garlic and olive oil, served without cheese.   |         |
| <b>Pepperoni</b>  | 13.95   |
| thin crust pizza, with a light tomato sauce, mozzarella cheese, pepperoni                                     |         |
| <b>Make your Pizza</b>  | 13.95 + |

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Choice of sauce, vegetable, meat, or seafood. **Sauce** (Marinara, Pesto, Alfredo, Tomatoes)  
**Meat** (Pepperoni, Pancetta, Chicken, Ham, Anchovy, Shrimp) **Vegetable** ( Artichoke Hearts, Tomatoes, Spinach, Onions, Olives, Garlic, Mushrooms, Eggplant, Avocado, Sun Dried Tomatoes, and Zucchini)

## **Sides Available**

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|---|-------------|
| Grilled asparagus, Sauteed spinach, Pasta side, Mash potatoes, French fries, Vegetable Medley | <b>3.95</b> |
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There is an additional charge for any substitutions made. There is a split charge of \$5 during dinner hours.

There is minimum charge of \$15 per person during dinner hours. A gratuity of 18% will be added to parties of 8 or more.

Alessio Bistro is not responsible for lost or stolen items.

# Alessio