

Zucina Alessa

~ ANTIPASTI ~

- FOCACETTA** ~ Thin pizza dough brushed with extra virgin olive oil, garlic, oregano shaved parmiggiano. \$5.95 (Add Parma Prosciutto \$5.00)
BRUSCHETTA AL POMODORO ~ Roma tomatoes, basil, and garlic served with toasted rustic Italian bread. \$7.50
CALAMARI FRITTI ~ Tender crispy fried Calamari served with a side of Arrabiata sauce. \$9.75
SCAMPI CAPRI ~ Shrimp scampi sautéed with garlic, chili flakes, tomatoes lobster reduction sauce served with toasted Italian bread. \$9.95
CARPACCIO ~ Thin slices of cured Filet Mignon lightly drizzled with extra virgin olive oil, fresh lemon, capers and shaved Parmiggiano topped with baby arugula. \$11.95
MAMMA MIA ~ Alessa's favorite meal - 3 meatballs in ragù topped with Burrata served with focacetta. \$15.99
FRITTO MISTO ~ Golden-fried shrimp, calamari, and zucchini served with a side of Arrabiata sauce. \$11.75
COZZE ~ Mussels sautéed in a white wine garlic parsley sauce. \$8.99
VONGOLE ~ Manila clams sautéed in a light tomato and white wine sauce. \$10.99
MINISTRONE ~ Fresh garden vegetable soup, prepared daily. \$4.95

~ INSALATE ~

- DELLA CASA** ~ Organic baby mixed greens, tomatoes, mushrooms, and shredded carrots with Italian herbs vinaigrette topped with shaved Parmiggiano. \$7.50 Side \$2.99
CAPRESE ~ Ripe Roma tomatoes, fresh buffalo mozzarella, Kalamata olives, and fresh basil topped with extra virgin olive oil. \$8.75
ARUGULA E GAMBERI ~ Marinated grilled shrimp served over baby arugula topped with shaved Parmiggiano Reggiano tossed in lemon vinaigrette. \$11.95
PERE E GORGONZOLA ~ Organic baby mixed greens, organic pears, gorgonzola, and caramelized walnuts with raspberry vinaigrette. \$8.99
JULIUS CAESAR ~ Alessa's original Caesar salad recipe! Served with Parmiggiano garlic crostini and shaved pecorino cheese. \$7.95 Side \$3.75
Add chicken. \$3.99 Add shrimp. \$4.75 Add salmon. \$5.99

~ PIZZE ~

- REGINA MARGHERITA** ~ Homemade tomato sauce, mozzarella, fresh basil, and extra virgin olive oil. \$12.95
PIZZA DI PARMA ~ Buffalo mozzarella, Parma prosciutto, and arugula. \$14.95
CALZONE ~ Ricotta cheese, spicy salami, mozzarella, and Parmiggiano. \$13.95
SALSICCE ~ Italian sausage, sautéed mushrooms, mozzarella, and tomato sauce. \$13.95
VEGETARIANA ~ Mixed vegetables, fresh mozzarella, and tomato sauce. \$13.95
PIZZA RAFFY ~ Porcini mushrooms, Gorgonzola, fresh mozzarella. \$18.50
Add Parma Prosciutto to any pizza for \$5.00

~ PASTE ~

- RAVIOLI LEGGERI** ~ Homemade spinach and ricotta ravioli served with a light tomato basil sauce. \$11.95
SPAGHETTI CON POLPETTE ~ Spaghetti with homemade meatballs in a spicy tomato sauce. \$12.95
TORTELLINI PANNA E PROSCIUTTO ~ Beef and veal tortellini served with a sage and prosciutto cream sauce. \$12.95
PENNE FUNGHI E SALSICCE ~ Italian Sausage and mushrooms in a porcini and arugula cream sauce. \$12.95
LASAGNE NAPOLETANA ~ Nonna Ida's original recipe from Napoli, ricotta cheese, mini-meatballs, ragu, fresh mozzarella, and basil. \$12.95
LINGUINE PESCATORE ~ Mussels, clams, calamari, and shrimp sautéed in garlic white wine sauce. Available with tomato sauce. \$16.95
CONCHIGLIE GAMBERI E ASPARAGI ~ Seashell pasta with shrimp and asparagus tossed in light lobster cream sauce. \$14.99
PAPPARDELLE BOLOGNESE ~ Homemade ribbon-shaped pasta with traditional Bolognese sauce. \$12.95
PENNE NORMA ~ Sautéed eggplant and smoked mozzarella in tomato basil sauce. \$11.95
RIGATONI UGO D'ORSO ~ Chicken and sun-dried tomatoes with mushroom cream sauce. \$12.99
RAVIOLETTI ~ Homemade miniature meat ravioli served with bolognese sauce and topped with pecorino cheese. \$13.99
SPAGHETTI VEGETARIANI ~ Whole wheat spaghetti with fresh vegetables sautéed in tomatoes, extra virgin olive oil, garlic, and basil. \$11.95
LINGUINE ALLE VONGOLE ~ Fresh Manila clams sautéed with white wine, garlic and parsley sauce. \$16.95
FETTUCINE ALFREDO ~ Homemade fettuccine noodles tossed in a Parmiggiano cream sauce. \$11.95
Add chicken. \$3.99 Add shrimp. \$4.75
RISOTTO GAMBERI E ASPARAGI ~ Arborio rice with shrimp and asparagus in a lobster reduction wine sauce. \$15.95
RISOTTO AI PORCINI ~ Arborio rice in a shallots Parmiggiano Porcini mushroom sauce. \$15.95
RISOTTO DEL GIORNO ~ Alessandro creation of the day.

Substitute whole wheat pasta at no extra charge.

~ SECONDI ~

- POLLO MARSALA** ~ Two pan-roasted chicken breasts with portobello mushrooms and Sicilian marsala wine sauce served with sautéed spinach and rosemary potatoes. \$16.95
POLLO AL LIMONE ~ Two pan-roasted chicken breasts sautéed with cappers white wine lemons sauce served with sautéed spinach. \$17.95
POLLO PARMIGIANA ~ Two baked boneless chicken breast topped with Asiago and Parmiggiano with a fresh basil tomato sauce served with penne al pomodoro. \$16.95
SALMON CAPPERI ~ Fresh salmon filet grilled and topped with capers lemon sauce served with Orzo pasta. \$17.95
VEAL MARSALA ~ Veal Scaloppine with marsala mushrooms reduction sauce, served with spinach and rosemary potatoes. \$18.95
BISTECCA AI FERRI ~ Grilled Angus Rib Eye marinated in rosemary and garlic, topped with arugula, and served with spinach and roasted potatoes. \$19.95
FILETTO AL PEPE MISTO ~ Grilled Angus certified Filet Mignon with black, red, and yellow peppercorn sauce, served with spinach and rosemary roasted potatoes. \$24.95

~ SIDE ~

Sautéed Spinach. \$4.95 Roasted rosemary potatoes. \$3.95 Sautéed broccoli. \$4.95 Brussels sprouts, garlic, pancetta, sage butter sauce. \$5.95