

MICHAEL ALBERINI'S

RESTAURANT AND WINE SHOP

Appetizers

Calamari Frittura (GFR) Fresh, lightly breaded, and flash fried. Served with a spicy marinara sauce.	10	Kyoto Beef Skewer (GF) Marinated filet tips with Thai peanut sauce, sticky rice, sesame and cilantro.	10
Chicharones (GFR) Warm crackling pork skins dusted with honey schirachi powder and cilantro lime aioli.	7	Antipasti Medley (GF) Chef selected cured meats, assorted olives, and artisan cheeses.	10
Smoke House Crab Dip Hardwood smoked crab dip, served with crispy lavash chips.	10	Skillet Meatball Jumbo meatball braised in house marinara with seasoned ricotta and crostini.	9
Chef's Hummus (GFR) A rotating chef inspired hummus served with grilled flatbread and specialty garnishes.	7.5	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.	9.5
Thai Shrimp (GF) Tempura battered rock shrimp in a sweet Thai chili sauce with sesame seeds and scallions. Served with a Valencia orange aioli.	10	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.	8
Lobster Egg Rolls 2 fried egg rolls filled with poached lobster tail, lobster Meyer lemon aioli, shaved Nappa cabbage, carrot, scallion, and apple. Served with a chilled crisp slaw.	8	New Zealand Lollipops (GFR) The finest, most tender lamb chops char-dusted and grilled. Served with homemade horseradish sauce.	13
Chorizo Mussels (GF) One pound of fresh mussels simmered in a Spanish saffron and cilantro broth with tangy chorizo.	10	Escargot Provencal (GFR) Snails poached in herbed butter, draped in gorgonzola fondue with roasted button mushrooms and toasted baguette.	10
Sausage Stuffed Hot Peppers Served with homemade marinara and melted mozzarella.	7.5	Hot Peppers and Oil (V,GF) Anaheim and Hungarian hot banana peppers marinated in a homemade blend of garlic oil and herbs. <i>Take a pint to go for just 7</i>	3.5
Eggplant Rollatini (V) Sliced thin, stuffed with ricotta, imported parmigiana reggiano, and fresh mozzarella. Baked in our homemade marinara sauce.	8	Escarole Greens (GFR, VR) Old world greens sautéed with roasted garlic. <i>Add Hot Pepper 1.5 Add Sausage 3</i>	7

Ice Bar

Shrimp Cocktail (GF) Trio of Jumbo prawns served with traditional cocktail sauce.	13
Fresh Oysters (GF) Seasonally located for highest quality. Served with cocktail sauce, lemon and mignonette.	12 ^{1/2 doz.}
3 Colossal Crab Shots (GF) Sweet colossal crab meat with cocktail sauce.	13

From The Garden

Sonoma Chicken Salad (GFR, VR) Free-range organic chicken breast tossed with baby lettuce, seasonal fresh fruit, candied walnuts, grape tomatoes and crumbled gorgonzola cheese with house dressing.	13
Classic Caesar (GFR) Chopped Romaine served with parmesan crisps and garlic croutons. <i>Add: anchovy 1 organic chicken 5 shrimp 8</i>	7
Crab and Avocado Salad (GF) Julienne greens with colossal lump crab, avocado, and grape tomato tossed in a poppy seed white balsamic vinaigrette.	15
The Wedge (VR) Crisp iceberg lettuce wedge, hardwood smoked bacon lardons, tomato, and chopped egg, topped with our homemade Bleu cheese dressing. <i>organic chicken 5</i>	8
Asian Salad (GFR, VR) Roasted all natural chicken, green onions, cilantro leaf, roasted almonds, spiral sliced carrots, and crisp wonton strips. Tossed with Oriental salad mix & Asian Dressing.	12
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.	7

Pasta

Neapolitan Lasagna Traditional Lasagna from the Naples region of Italy, set on a Romano cream and draped with tomato sauce.	15
Garlic Chicken Florentine Grilled organic chicken, bacon lardons, sun dried tomatoes and baby spinach simmered in a roasted garlic cream sauce with fresh penne.	17
Fettuccine Alfredo (V) Bronze die pasta tossed in a rich, creamy Alfredo sauce. <i>with all natural chicken 17 with jumbo shrimp 21</i>	13
Frutti di Mare (Fruits of the Sea) Fresh clams, mussels, scallops, and shrimp sautéed in a light sherry tomato sauce and tossed with linguini	20
Gnocchi Bolognese (VR) Handmade potato pasta tossed with fresh mozzarella, basil, and parmigiana reggiano in our homemade Bolognese sauce.	16
Bucatini and Meatballs (VR) Need we say more? Just lika Sunday's at Mama's! <i>Add sausage 3</i>	13

All Pasta dishes come with a side salad.

“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 linguine Aglio Olio. 28

Veal Parmigiana
Tender breaded bone-in veal, pan fried, topped with fresh mozzarella, basil and parmigiana reggiano. Served with linguine marinara. 28
Chicken Parmigiana 17

Veal Lombardi
Tender breaded bone-in veal, breaded and pan fried, and served with sautéed mushrooms, sundried tomatoes in a marsala wine reduction. Served with Yukon mashed potato. 28

Veal Sorrentino
Tender breaded bone-in veal, pan fried and baked with vodka sauce, eggplant and Italian cheese. Served with penne ala vodka. 28

Chicken Caramelicious
Tempura battered all natural chicken glazed in a spicy Asian caramel sauce with sliced mushrooms, onions, red chili peppers, garlic, and ginger. Served with sticky rice. 17

Miso Salmon
White miso marinated Atlantic salmon brushed with an Asian glaze. Served with rice and stir fried vegetables. 20

Chicken Piccata
Boneless all natural chicken breast egg battered and slowly simmered in white wine, garlic, and lemon butter sauce. Dressed with capers, mushrooms, and artichokes. Served over linguine. 17

Cedar Plank Salmon
Fresh Atlantic salmon roasted on an aromatic cedar plank, brushed with a bourbon and brown sugar glaze. Served with green beans. 20

Pad Thai (GF)
National dish of Thailand. Rice noodles simmered in a coconut-lime sauce with sauteed carrots, onions, egg, and chopped peanuts. Served with fresh lime and chili-garlic paste. 15
With all natural chicken 17 With shrimp 18 with crab 21

Fire Grilled Mahi (GFR)
Mahi Mahi seasoned and fire grilled. Served over Yukon mashed potatoes, blistered green beans, and tomatoes. Garnished with a light lemon cream reduction. 20

Chicken Calabrese
Free range organic boneless chicken, herb breaded and stuffed with fresh herbs and ricotta cheese. Dressed with a sundried tomato and forest mushroom marsala wine sauce. Served with Yukon Mashed potatoes. 18

White Fish Francaise
Fresh Atlantic cod, egg battered and slow simmered in Pinot Grigio wine and lemon reduction sauce. Served over linguine. 17

Sicilian Stuffed Eggplant (V)
Sliced thin, stuffed with ricotta, imported parmigiano reggiano, and fresh mozzarella. Baked in our homemade marinara sauce. Served with linguine. 16

Citronette Chicken (GF)
Fire grilled free range organic boneless chicken breasts topped with baby arugula, orange segments, and shaved fennel dressed in Meyer lemon vinaigrette. Served with a chilled lemony artichoke and parsley quinoa salad. 17

All Sauté Creations come with a side salad.

From Field to Fire

(Ask your server about our premium steak cuts.)

Cracked Cherry Medallions
Cracked pepper crusted filet mignon medallions accented with a sundried cherry and decadent port wine sauce. Served with Yukon mashed potato and side salad. 25

Aspen Medallions
Filet Mignon medallions with forest mushrooms and roasted garlic demiglace. Served with whipped yukon potato and side salad. 25

Scampi Medallions
Tender char grilled filet medallions on whipped yukon gold potatoes topped with rock shrimp scampi. 27

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. 25

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. 27

Filet Mignon (GF)
The most tender center cut we offer. Served with side and salad. Petite 25 Grande 29

Bone-In Ribeye (GFR)
Its perfect marbling makes this Char-dusted 16 ounce Ribeye the most flavorful of steaks. Served with side and salad. 28

Baseball Sirloin (GF)
Prime cut of aged Angus Beef with excellent balance of flavor and texture. Served with side and salad. 20

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 side salad. Single 16 Double 21

Cracked Cherry Chop (GF)
Frenched pork chop dusted with cracked pepper and cast iron seared topped with a tart cherry and port wine sauce. Served with Yukon gold mashed potatoes. Single 16 Double 21

Steak Enhancements & Sauces

Gorgonzola crust with garlic cream & bacon lardons	3.5
Roasted garlic demi-glacé	3.5
Cracked pepper crust with port wine sauce	3.5
Forest mushrooms	3.5
Caramelized onions	3

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
Escarole greens (GFR, VR)	3	4
Grilled asparagus (V, GF)	3	4
Chef’s selection risotto (GF)	3	4
Lemony artichoke and parsley quinoa salad (V, GF)	3	4
Braised brussels sprouts (GF)	3	4

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

An 18% gratuity will be added to parties of 8 or larger.