

# MICHAEL ALBERINIS

RESTAURANT AND WINE SHOP

## Appetizers

- Calamari Frittura** (GFR)  
Fresh, lightly breaded, flash fried, with a spicy marinara sauce. 11  
*Thai Style 13*
- Chefs Charcuterie** (GF)  
The finest cured meats, artisan cheeses, and assorted imported olives. 12
- Filet Tartare** (GFR)  
Hand chopped aged beef torine, folded with whole grain mustard, capers and a light horseradish aioli. Crowned with a quail egg. 10
- Smoke House Crab Dip**  
Hardwood smoked crab dip, served with crispy lavash chips. 10
- Sausage Stuffed Hot Peppers**  
Served with homemade marinara and melted mozzarella. 8
- Asian Blue Fin Tuna** (GFR)  
Atlantic Blue Fin Tuna, seasoned with Asian spices, flash seared and sliced. Served with sushi accompaniments 12
- Colossal Crab Cake** (V)  
Whole jumbo crab meat folded with a symmetry of Maryland blended spices. Accented with meyer lemon aioli. 15
- Asian Lettuce Wraps** (VR)  
Sautéed chicken breast and stir fry vegetables in a Szechuan sauce. Served with crisp Iceberg cups and hoisin dipping sauce. 8
- Smoked Salmon Carpaccio** (GF, V)  
Thinly sliced Scottish salmon, cold smoked and dressed with a meyer lemon vinaigrette. Accented with capers, black & red cavier. 12
- Asian Pork Belly**  
Asian spice marinated, braised and finished with a Korean barbeque glaze. Served on a chilled Kimchi bed with pickled jalepeno accents. 12

- 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
- Lobster Egg Rolls**  
2 fried egg rolls filled with poached lobster tail, 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. 14
- 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. Served with an Asian garnish. 10
- Eggplant Rollatini** (V)  
Sliced thin, stuffed with ricotta, imported parmigiana reggiano, and fresh mozzarella. Baked in our homemade marinara sauce. 8
- Escargot Provencal** (GFR)  
Snails poached in herbed butter, draped in gorgonzola fondue with roasted button mushrooms and toasted baguette. 11
- Hot Peppers and Oil** (V,GF)  
Anaheim and Hungarian hot banana peppers marinated in a homemade blend of garlic oil and herbs. 4  
*Take a pint to go for just 8*
- Escarole Greens** (GFR, VR)  
Old world greens sautéed with roasted garlic. 8  
*Add: Hot Pepper 1.5 Sausage 3*

## Ice Bar

- Shrimp Cocktail** (GF) Six succulent 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. 7  
*Add: Anchovy 1 Organic Chicken 5 Shrimp 8*
- The Wedge** (VR)  
Crisp iceberg lettuce wedge, hardwood smoked bacon lardons, tomato, and chopped egg, topped with our homemade Bleu cheese dressing, drizzled with balsamic reduction. 9  
*Add: Organic Chicken 5*
- Shrimp & Crab Salad** (GF)  
Cocktail shrimp, lump crab, avocado, fennel, and grape tomatoes served over grilled romaine and dressed with a citrus white balsamic. 15
- 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
- Chicken Florentine**  
Grilled organic chicken, bacon lardons, sun dried tomatoes, and baby spinach simmered in a roasted garlic cream sauce over penne. 17
- Fettuccine Alfredo** (V)  
Bronze die pasta tossed in a rich, creamy Alfredo sauce. 13  
*Add: Organic Chicken 17 Jumbo Shrimp 21*
- 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
- Lobster Ravioli** (V)  
Homemade lobster tail mix nestled between saffron pasta sheets. Dressed with a cognac scampi cream reduction. 25
- Bucatini and Meatballs** (VR)  
Need we say more? Just like a Sunday's at Mama's! 13  
*Add: Sausage 3*

*An 18% gratuity will be added to parties of 6 or larger  
An 18% gratuity will be added if merchants copy of receipt isn't signed and returned to server.*

*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)

Tender breaded bone-in veal pan fried, topped with Portobello mushrooms and hot peppers. Dressed with a lemon, garlic, and Pinot Grigio reduction. Served with linguine 36

### Veal Parmigiana

Tender breaded bone-in veal, pan fried, topped with fresh mozzarella, basil and parmigiana reggiano. Served with linguine marinara. 36

### Chicken Parmigiana 17

### Truffled Veal

Tender breaded bone-in veal, pan fried, topped with sliced mushrooms and shaved aged Parmesan. Dressed with a meyer lemon, garlic, and Pinot Grigio reduction. Garnished with truffle caviar and parsley oil infusion. Served with linguine. 36

### Veal Sorrentino

Tender breaded bone-in veal, pan-fried and baked in a tomato basil cream sauce. Served with penne ala vodka. 36

### Pepper Ginger Tuna (GF, V)

Deep water Atlantic Blue Fin Tuna, seasoned with Asian spices, flash seared and sliced. Served with sticky rice and sushi accompaniments. 32

### Chicken Caramelicious

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

### 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

### 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. 19

### 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

### Miso Salmon

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

### Alaskan Halibut

Pan seared, ocean fresh line caught halibut. Dressed with a scampi cognac cream reduction. Served on a pillow of saffron risotto. 32

### 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

All Sauté Creations come with a side salad.

## From Field to Fire

(Due to the pandemic, all prices have been temporarily modified to offset distributor/farmer inflation. Thank you for your support.)

### Cracked Cherry Medallions (GF)

Cracked pepper crusted filet mignon medallions accented with a sundried cherry and decadent port wine sauce. Served with Yukon mashed potato and side salad. 27

### Aspen Medallions (GF)

Filet Mignon medallions with forest mushrooms and roasted garlic demi glace. Served with whipped Yukon potato and side salad. 27

### The Short Rib

Grill seasoned and espresso rubbed short rib, slow cooked to a tender perfection and served with Yukon mashed potatoes. 28

### Rocky Mountain Elk

Two french boned chops, pepper crusted, cast iron seared, and dressed with a cracked cherry port wine demi glace. Served with Yukon mashed potatoes. 45

### New Zealand Rack of Lamb (GFR)

Char-dusted lamb. Fire grilled and served with a meyer lemon horseradish sauce. Served with Yukon Gold mashed potatoes and choice of salad. 27

### 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. 31

### Filet Mignon (GF)

The most tender center cut we offer. Served with side and salad. Petite 26 Grande 32

### Bone-In Ribeye (GFR)

Its perfect marbling makes this Char-dusted 16 ounce Ribeye the most flavorful of steaks. Served with side and salad. 39

### Baseball Sirloin (GF)

Prime cut of aged Angus Beef with excellent balance of flavor and texture. Served with side and salad. 22

### Pecan Pork Chops (GF)

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 18 Double 24

### Fire Bleu Chops (GF)

Frenched pork chops, cast iron seared, and served with a spicy Gorgonzola cream reduction. Single 18 Double 24

### Steak Enhancements & Sauces

Gorgonzola crust with garlic cream & bacon lardons	3.5
Roasted garlic demi-glacé	3.5
Sun dried cherry 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
Saffron Risotto	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 foodborne illness.

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V-Vegetarian  
 GF-Gluten-Free

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