

Appetizers

Calamari Frittura (GFR) Fresh, lightly breaded, flash fried, with a spicy marinara sauce. <i>Thai Style 13</i>	15
Chef's Charcuterie (GF) The finest cured meats, artisan cheeses, and assorted imported olives.	26
Sausage Stuffed Hot Peppers Served with homemade marinara and melted mozzarella.	10
Arancini Santino Three cheese blended risotto balls, lightly breaded, flash fried and set on a bed of tomato basil cream sauce.	10
Strawberry Burrata Fresh burrata mozzarella served with strawberries, basil and dressed with a balsamic glaze.	12
Prosciutto Baked Brie Warm brie wrapped in prosciutto, dressed with a rosé vinaigrette and truffle oil. Served with crostini.	14
"The" Crab Cake (GF) Whole jumbo crab meat folded with a symmetry of Maryland blended spices. Accented with meyer lemon aioli.	15
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.	14
Thai Shrimp (GF) Tempura battered rock shrimp in a sweet Thai chili sauce with sesame seeds and scallions. Served with a Valencia orange aioli.	12
Jumbo Shrimp Cocktail Six succulent shrimp served with traditional cocktail sauce.	15
Greens & Beans (GFR,VR) Old world greens sauteed with roasted garlic & beans. <i>Add: Hot Pepper \$3 Sausage \$5</i>	9
Bourbon Trail Mussels (GFR) 1 lb of P.E.I. mussels sauteed with julienne sundried tomatoes, apple smoked bacon in a Kentucky bourbon cream reduction.	14
New Zealand Lollipops (GFR) The finest, most tender lamb chops char-dusted and grilled. Served with homemade horseradish sauce.	19
Crispy Ahi Roll (GF) Tempura fried maki roll filled with #1 ahi tuna, avocado, ginger, and green onions. Served with an Asian garnish.	11
Eggplant Rollatini (V) Sliced thin, stuffed with ricotta, imported parmigiano reggiano, and fresh mozzarella. Baked in our homemade marinara sauce.	9
Pepper Tower (Torre de Pepe) (5) Hot peppers sauteed in dry white wine served over grilled basil bread. <i>Add: Peppers \$2</i>	12
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 \$11 / quart \$22</i>	6

From The Garden

Sonoma 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. <i>Add: Chicken \$5</i>	13
Alberini Caesar (GF) Chopped romaine served with parmesan crisps and garlic croutons. <i>Add: Anchovy \$2 Organic Chicken \$5 Shrimp \$12 (5)</i>	7
The Wedge (V) Crisp iceberg lettuce wedge, hardwood smoked bacon lardons, tomato, and chopped egg, topped with our homemade bleu cheese dressing, drizzled with balsamic reduction. <i>Add: Organic Chicken \$5</i>	10
Mozzarella Caprese (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. <i>Add: Organic Chicken \$5</i>	15

Pasta

Add organic chicken \$5 or shrimp (5) \$12 to any dish.

Neapolitan Lasagna Traditional lasagna from the Naples region of Italy, set on a romano cream and draped with tomato sauce.	23
Linguini Pomodoro Fresh crushed tomatoes and basil sauce over linguini pasta.	18
Nutty Goat Sundried tomato hazelnut and basil pesto with creamy goat cheese and tossed with penne.	18
Rigatoni Alberini House created fennel sausage, broccolini, parm-romano Sunday Sauce.	20
Cacio é Pepé Youngstown's best, Tellicherry floral blackpepper, romano, parmesan sauce, EVOO over bucatini.	18
Fettuccine Alfredo Fresh fettuccini, Amish buttermilk, parmigiano, nutmeg dust.	19
Frutti di Mare (Fruits of the Sea) Fresh clams, mussels, scallops, and shrimp sautéed in a light sherry tomato sauce and tossed with linguini.	31
Gnocchi Bolognese (VR) Handmade potato pasta tossed with fresh mozzarella, basil, and parmigiana reggiano in our homemade Bolognese sauce.	23
Bucatini and Meatballs (VR) Need we say more? Served with Michaels Sunday's Sauce	19
U.S. Steel Melting Pot House made fennel sausage, meatball, peppers, onion, spaghetti	22

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

Sauté Creations

Our Veal or Chicken

Veal medallions or organic chicken seared to perfection. Served with linguine.

36 / 24

* Long bone-In veal also available \$49

Alberini (spicy)

Portobello, hot peppers, pinot grigio. lemon and garlic sauce.

Sorrentino

Fried eggplant, mozzarella and marinara.

Briar Hill (Jimmy Chieffo)

Crimini mushroom, peas, pinot grigio, parmigiano and light marinara.

Truffle

Portabella, lemon zest, truffle caviar oil, pinot grigio, and garlic.

Parmigiano

Traditional with mozzarella and Sunday Sauce.

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. 24

Chicken Calabrese

Free range organic chicken, herb-breaded and stuffed with fresh herbs and ricotta cheese. Dressed with sundried tomatoes and forest mushroom marsala wine sauce. Served with garlic herb mashed potatoes. 26

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. 24

“The” Crab Cake Dinner (GF)

Whole jumbo crab meat folded with a symmetry of Maryland blended spices. Accented with meyer lemon aioli. Served with asparagus. 27

Fire Grilled Mahi (GFR)

Mahi Mahi seasoned and fire grilled. Served over garlic herb mashed potatoes, blistered green beans, and tomatoes. Garnished with a light lemon cream reduction. 26

Miso Salmon

White miso marinated Atlantic salmon brushed with an Asian glaze. Served with rice and stir fried vegetables. 27

White Fish Francaise (GFR)

Fresh Atlantic cod, egg battered and slow simmered in pinot grigio wine and lemon reduction sauce. Served over linguine. 24

White Fish Siciliano (GFR)

Light seasoned panko crusted pan seared with currants, kalamata olives. capers white wine and marinara. 24

Sicilian Stuffed Eggplant (V)

Sliced thin, stuffed with ricotta, imported parmigiano reggiano, and fresh mozzarella. Baked in our homemade marinara sauce. Served with linguine. 24

From Field to Fire

(Ask your server about our premium steak cuts.)

Steak Enhancements & Sauces

Gorgonzola crust with garlic cream & bacon lardons

Roasted garlic or Amarone demi-glacé

Sun dried cherry port wine sauce

Forest mushrooms

Caramelized onions

Mushrooms & onions

\$6 ea.

Cracked Cherry Medallions (GF)

Cracked pepper crusted filet mignon medallions accented with a sundried cherry port wine sauce. Served with garlic whipped potatoes. 36

Rocky Mountain Elk (GF)

Two french boned chops, pepper crusted, cast iron seared, and dressed with a cracked cherry port wine demi glace. Served with garlic whipped potatoes. 49

New Zealand Rack of Lamb (GFR)

Char-dusted lamb. Fire grilled and served with a meyer lemon horseradish sauce. Served with garlic whipped potatoes. 42

Filet Mignon (GF)

The most tender center cut we offer. Served with side. Petite 39 Grande 48

Bone-In Ribeye (GFR)

Its perfect marbling makes this char-dusted 16 ounce ribeye the most flavorful of steaks. Served with side. 44

Baseball Sirloin (GF)

Prime cut of aged Angus Beef with excellent balance of flavor and texture. Served with side. 31

Pecan Pork Chop (GF)

Fire grilled frenched pork chop, encrusted with apple butter and toasted pecans. Served with garlic whipped potatoes and blistered green beans. 24

Georgia Chop (GF)

Smoke kissed French pork chop, dressed in a peach barbecue. Served with garlic whipped potatoes. 24

V-Vegetarian

VR-Vegetarian by Request

GF-Gluten-Free

GFR-Gluten-Free by Request

Side Dishes

French fries, linguine marinara, baby baked potatoes, garlic herb mashed potatoes, and fresh seasonal vegetables.

Add house or Caesar salad \$4

Premium Sides

	As Substitute	A la Carte
Escarole greens (GFR, VR)	5	7
Grilled asparagus (V, GF)	5	7
Mushroom Risotto	5	7
Broccoli with white wine	5	7

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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.