



## APPETIZERS

**FRIED CALAMARI** Served with a spicy marinara sauce 17.99

**FRIED RAVIOLI** Del Fiore's famous cheese ravioli, fried & served with a side of marinara sauce 11.99

**MUSSELS** Choice of marinara or garlic & oil 15.99

**BAKED CLAMS** Chopped clams seasoned with breadcrumbs, garlic & herbs 15.99

**ALFIE'S FRIES** Special blend seasoned fries with crumbled bacon & melted mozzarella 14.99

**FRESH MOZZARELLA, HOMEMADE SOPRESSATA & ROASTED PEPPERS** 14.99

**MOZZARELLA STICKS** Fried mozzarella sticks served with a side of marinara 11.99

**SOUP** 7.99  
Choice of: French Onion, Chicken Noodle or Italian Wedding

**ALFIE'S WINGS**  
**TRADITIONAL OR BONELESS** 16.99  
**CHOICE OF 1 SAUCE:** Buffalo, Honey BBQ or Sweet Chili

## SALADS

**ADD GRILLED OR FRIED CHICKEN** 5.99 **ADD FRIED SHRIMP** 7.99

**ALFIE'S FAMOUS** Romaine topped with shredded mozzarella, cucumbers & tomatoes with Alfie's house Italian dressing 13.99

**BUFFALO CHICKEN** Romaine, cucumbers, tomatoes, red onions, crispy buffalo chicken, crumbed blue cheese & blue cheese dressing 19.99

**CAESAR** Romaine, house croutons, shaved parmigiana, tomatoes & Caesar dressing 13.99

**GREEK** Romaine, cucumbers, tomatoes, red onions, olives, pepperoncini, dalma, feta & house dressing 13.99

**SOUTHWEST** Romaine, corn, black beans, tomatoes, cucumbers, cheddar blend, tortilla strips & chipotle ranch 13.99

## ALFIE'S FAVORITES

Served with bread & Alfie's salad with mozzarella & Italian dressing **GLUTEN FREE PASTA AVAILABLE UPON REQUEST** additional charge

**\*ALFIE'S BURGER** Beef burger with melted mozzarella, lettuce, tomatoes, red onions & seasoned fries 21.99

**PENNE ALLA VODKA** Creamy pink sauce with prosciutto 21.99  
**ADD GRILLED OR FRIED CHICKEN** 5.99

**EGGPLANT ROLLATINI** Eggplant stuffed with ricotta & mozzarella, served with penne 23.99

**CHICKEN PARMIGIANA** Homemade fried chicken cutlet smothered in mozzarella, served with penne 26.99

**PENNE WITH MEATBALLS**  
In a marinara sauce 22.99

**PENNE WITH SAUSAGE & BROCCOLI DI RABE** Pasta sautéed with rabe, sausage, sundried tomatoes, in garlic & oil 26.99

**SHRIMP SCAMPI** In a white wine, lemon & garlic butter sauce over spaghetti 28.99

**SHRIMP FRANCESE** Egg dipped in a lemon wine sauce with penne 28.99

**FETTUCCINI ALFREDO**  
In a white cream sauce 21.99  
**ADD GRILLED OR FRIED CHICKEN** 5.99

**EGGPLANT PARMIGIANA**  
Homemade fried eggplant smothered in mozzarella, served with penne 23.99

**SAUSAGE & PEPPERS** Del Fiore homemade sausage sautéed with fresh peppers & onions in a marinara sauce with penne 26.99

**CHICKEN FRANCESE** Egg dipped chicken breast in a lemon wine sauce with penne 28.99

**RAVIOLI MARINARA**  
Del Fiore cheese ravioli 20.99

**LASAGNA** With chopped beef 25.99

**SHRIMP PARMIGIANA** Fried shrimp smothered in mozzarella with penne 28.99

**LINGUINE WITH RED OR WHITE CLAM SAUCE** 25.99

**LOBSTER RAVIOLI** In a pink mushroom vodka sauce 28.99

**BAKED MANICOTTI**  
Smothered in mozzarella 20.99

**BAKED STUFFED SHELLS**  
Smothered in mozzarella 20.99

**BAKED ZITI** Baked with 3 cheeses 21.99

**PASTA COMBO** Baked ravioli, manicotti & stuffed shells 21.99

## ALFIE'S PIZZAS

**NEAPOLITAN** (18") 23.99

**DETROIT** (10"x14") 24.99

**SICILIAN** (12"x18") 27.99

**VEGAN** (18") 26.99

**GLUTEN FREE** (8"x10") 19.99

**TOPPINGS** Pepperoni, Sausage, Meatballs, Mushrooms, Peppers, Onions, Extra Cheese, Olives, Broccoli Di Rabe, Pineapple, Ham, Bacon, Fried Eggplant, Anchovies, Garlic, Fresh Mozzarella, Tomatoes  
**½ TOPPING** 2.75 each **FULL TOPPING** 4.25 each

**FRIED OR GRILLED CHICKEN** **½ TOPPING** 5.99 **FULL TOPPING** 8.99

## HEROS 16.99 each

**SHRIMP PARMIGIANA**

**CHICKEN PARMIGIANA**

**MEATBALL PARMIGIANA**

**SAUSAGE PARMIGIANA**

**SAUSAGE PEPPERS & ONIONS PARMIGIANA**

**EGGPLANT PARMIGIANA**

**POTATO & EGG PARMIGIANA**

**CHICKEN BLT**

**CHICKEN FRANCESE**

## LITTLE PEOPLE 10 & under, please

**CHICKEN FINGERS & FRIES** 14.99

**PENNE MARINARA** 9.99

**PENNE WITH MEATBALL** 13.99

**SLICE OF CHEESE PIZZA** 4.50

**CHICKEN PARMIGIANA** With penne 16.99

**GRILLED CHICKEN & FRIES** 16.99



# Beverage List

## RED WINE BOTTLE

**BOGLE MERLOT** (California)  
Bright cherry, red currant & ripe fig mingle with toasty herbal tones 25.99

**LA FIERA MONTEPULCIANO** (Italy)  
Medium full bodied red wine with notes of violets & crushed red fruits 24.99

**CETAMURA CHANTI** (Italy)  
Intense bright ruby red & blackberry notes with cinnamon & clove tones 27.99

**BELL'AGIO CHIANTI** (Italy)  
Fresh & floral aroma with hints of ripe berries & plums with a touch of oak (1.5L) 39.99

**MARK WEST BLACK PINOT NOIR** (California)  
Bright smooth wine with notes of black cherry, strawberry & plum 29.99

**TESORO DELLA REGINA AMARONE DELLA VALPOLICELLA** (Italy)  
Rich & dry with notes of red berry, plum, cherry & red currant 89.99

**FETZER CABERNET SAUVIGNON** (California)  
Layers of dark cherry mocha & spice 24.99

**SMITH & HOOK CABERNET SAUVIGNON** (California)  
Soft & rich with displays of rich black currant & chocolate flavors 40.99

## WHITE WINE BOTTLE

**BENVOLIO PINOT GRIGIO** (Italy)  
Peach, almond & light floral notes 29.99

**TWENTY ACRES CHARDONNAY** (California)  
Flavors of fresh green apples & pears with hints of toasty vanilla 27.99

**FETZER CHARDONNAY** (California)  
Aromas & flavors of ripe nectarine, sliced apple & pear 24.99

**SANTA MARGHERITA PINOT GRIGIO** (Italy)  
Fresh, harmonious fruit set off by slight sweetness with a long finish full of delicate, tangy flavor (HALF BOTTLE - 375mL) 24.99

## ROSÉ WINE BOTTLE

**MONT GRAVET ROSÉ** (France)  
Aromas of strawberries & raspberries 29.99

## PROSECCO WINE BOTTLE

**ZARDETTO** (Italy) Fresh & fragrant with flavors of citrus, apples & orange blossoms 31.99

### Wine by the Glass

<b>MERLOT</b> 10.00	<b>PINOT GRIGIO</b> 12.00
<b>PINOT NOIR</b> 12.00	<b>CHARDONNAY</b> 9.00
<b>CABERNET SAUVIGNON</b> 9.00	<b>ROSÉ</b> 12.00
	<b>PROSECCO</b> 14.00

## SPECIALTY COCKTAILS 14.00 each

**ALFIE'S ITALIAN MARGARITA**  
Salted rim, tequila, amaretto, orange liqueur & orange juice

**LIMONCELLO LEMON DROP**  
Sugar rim, vodka & limoncello with fresh squeezed lemon

**FRENCH MARTINI** Stoli vanilla vodka, Chamboard & pineapple juice

**ESPRESSO MARTINI**  
Stoli vanilla vodka, Borghetti espresso liqueur & espresso

**ITALIANO MULE** Vodka, limoncello, lime juice, lemon marmalade & ginger beer with basil

**COCONUT MARTINI**  
Stoli vanilla vodka, coconut rum, coconut cream & splash of pineapple

**EMPRESS 75**  
Empress 1908 gin, fresh lemon juice, simple syrup & sparkling wine

## CAFÉ

**ALFIE'S AMORE CAFÉ**  
Fresh brewed hot coffee, cognac, amaretto & whipped cream 12.00

**BROADWAY CAFÉ**  
Iced coffee with Kahlúa & Bailey's topped with whipped cream 12.00

**IRISH COFFEE**  
Fresh brewed hot coffee, Jameson whiskey topped with whipped cream 12.00

**CAPPUCCINO** 6.00  
**ESPRESSO** 4.50

## Beer

**TAP** MONTAUK, PERONI, BLUE POINT 6.44 each  
**BOTTLE**  
BUDWEISER, BUD LIGHT, COORS LIGHT 5.52 each  
HEINEKEN, STELLA, CORONA 6.44 each

## SODA 3.75 free refills

**PEPSI** **NESTEA** **ORANGE**  
**DIET PEPSI** **7 UP** **DR PEPPER**

### Add a shot

CHOICE OF: Sambuca, Anisette, Limoncello, Grand Marnier, Frangelico add 9.00

Plate sharing fee 5.99 | Substitutions politely declined



\*CONSUMERS WITH FOOD ALLERGIES: Fish, shellfish, nuts & dairy products are prepared at this location. Food products may come in contact with these items during cooking and/or serving. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have a particular food allergy please let us know when ordering. Prices & menu items subject to change without notice. Tax not included. © Grande Cheese Company 11/2024 All Rights Reserved.