



Lunch Menu

AVAILABLE TUESDAY — FRIDAY 12PM — 3PM

Appetizers

FRIED CALAMARI Served with a spicy marinara sauce 18.99

ALFIE'S FRIES Special blend seasoned fries with crumbled bacon & melted mozzarella 15.99

MUSSELS Choice of marinara or garlic & oil 16.99

MOZZARELLA STICKS Fried mozzarella sticks served with a side of marinara 12.99

FRIED RAVIOLI Del Fiore's famous cheese ravioli, fried & served with a side of marinara sauce 12.99

BAKED CLAMS Chopped clams seasoned with breadcrumbs, garlic & herbs 16.99

FRESH MOZZARELLA, HOMEMADE SOPRESSATA & ROASTED PEPPERS 15.99

SOUP 8.99
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 6.99 ADD FRIED SHRIMP 8.99

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

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

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

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

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

Entrees 17.99 each

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

RAVIOLI MARINARA Del Fiore's cheese ravioli

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

EGGPLANT ROLLATINI Eggplant stuffed with ricotta & mozzarella in a marinara sauce, served with penne

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

FETTUCINI ALFREDO In a white cream sauce

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

PENNE WITH MEATBALLS
In a marinara sauce

PENNE ALLA VODKA
Creamy pink sauce with prosciutto

BAKED ZITI Baked with 3 cheeses

LOBSTER RAVIOLI
In a pink mushroom vodka sauce

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

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

SHRIMP PARMIGIANA Fried shrimp smothered in mozzarella with penne

BAKED MANICOTTI
Smothered in mozzarella

BAKED STUFFED SHELLS
Smothered in mozzarella

Heros 17.99 each

SHRIMP PARMIGIANA • CHICKEN PARMIGIANA • MEATBALL PARMIGIANA • SAUSAGE PARMIGIANA • SAUSAGE PEPPERS & ONIONS PARMIGIANA
EGGPLANT PARMIGIANA • POTATO & EGG PARMIGIANA • CHICKEN BLT • CHICKEN FRANCESE

Alfie's Pizzas

NEAPOLITAN (18") 24.99

DETROIT (10"x14") 25.99

SICILIAN (12"x18") 28.99

VEGAN (18") 27.99

GLUTEN

FREE (8"x10") 19.99

TOPPINGS Pepperoni, Sausage, Meatballs, Mushrooms, Peppers, Onions, Extra Cheese, Olives, Pineapple, Ham, Anchovies, Garlic
½ TOPPING 3.00 each FULL TOPPING 4.75 each

PREMIUM TOPPINGS Fried or Grilled Chicken, Broccoli di Rabe, Bacon, Fresh Tomatoes, Fried Eggplant, Fresh Mozzarella ½ TOPPING 6.99 each FULL TOPPING 9.99 each



Beverage Menu

Red Wine bottle

BOGLE MERLOT (California) Bright cherry, red currant & ripe fig mingle with toasty herbal tones 26.99

LA FIERA MONTEPULCIANO (Italy) Medium full bodied red wine with notes of violets & crushed red fruits 25.99

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

Rosé Wine bottle

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

Beer

TAP MONTAUK, PERONI, BLUE POINT 7.00 each

BOTTLE

BUDWEISER, BUD LIGHT, COORS LIGHT 6.00 each

HEINEKEN, STELLA, CORONA 7.00 each

Specialty Cocktails 15.00 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, Chambord & pineapple juice

ESPRESSO MARTINI
Stoli vanilla vodka, Borghetti espresso liqueur & espresso

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

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

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 45.99 (HALF BOTTLE - 375mL) 24.99

BONTERRA SAUVIGNON BLANC (California) Crisp & refreshing, bright citrus & tropical fruit with a lively finish. Made with organic grapes 29.99

Prosecco Wine bottle

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

Wine by the Glass

MERLOT 12.00

PINOT NOIR 12.00

CABERNET SAUVIGNON 11.00

SAUVIGNON BLANC 12.00

PINOT GRIGIO 12.00

CHARDONNAY 11.00

ROSÉ 12.00

PROSECCO 14.00

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

Add a shot

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

Soda 4.00 free refills

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

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 9/2026 All Rights Reserved.