

# Alfio's Buon Cibo

## Appetizer

- Fried Zucchini.....10**  
Zucchini slices breaded and lightly crisped, served with a creamy goat cheese pesto sauce
- Burrata.....16**  
Pulled mozzarella stuffed with vegetarian muffaletta butter spread and balsamic reduction, served with grilled crostinis
- Deviled Egg Duo .....12**  
4 deviled egg halves, 2 topped with Angus Peach BBQ and 2 topped with Korean Pork BBQ

- Goat Cheese & Fig Bruschetta..... 15**  
Grilled Ciabatta topped with a creamy goat cheese and mission fig spread, with balsamic tossed arugula, goat cheese crumbles, sliced red onion and a balsamic glaze
- Mussels ..... 19\***  
PEI mussels sauteed with white wine, herb butter and chimichurri, served with grilled ciabatta
- Empanadas Cuatro ..... 20**  
4 styles of our signature empanadas: Traditional Spiced Beef, Korean BBQ, Spinach and Cheese, Angus Peach BBQ

## Salad

- Tomato Mozzarella .....13**  
House-made mozzarella topped with heirloom tomatoes, yellow tomato vinaigrette, and locally grown basil chiffonade
- Poached Pear and Fig .....13**  
White wine poached pears, dried mission figs, mixed greens, gorgonzola, walnuts and tossed with honey truffle vinaigrette

- Grilled Caesar ..... 13**  
Romaine heart, open flame grilled, topped with Caesar dressing, herb croutons, and parmesan
- Roasted Beet ..... 13**  
Local bib lettuce, cherry tomatoes, marinated beet and apples, goat cheese, creamy basil dressing, and a crunchy parmesan crouton crumble
- Strawberry & Fried Goat Cheese ..... 13**  
Goat Cheese Pucks, candied pecans, strawberries, red onion, watermelon, arugula and strawberry balsamic vinaigrette

## From The Grill

- 6 oz Center Cut Filet .....59\***  
Peppercorn crusted, topped with truffle butter served over rustic asiago potatoes and grilled asparagus
- 10 oz Skirt Steak..... 55\***  
Topped with a tri bell pepper and onion crudo, served over butternut mashed potatoes and broccolini
- 12 oz New York Strip.....56\***  
Topped with Argentine Chimichurri, served over herb butter tossed steak fries and grilled asparagus
- Grilled Chicken Marsala .....36\***  
Grilled Amish chicken breast, served over garlic mashed potatoes and topped with a mushroom marsala sauce

## From The Sea

- Risotto Frutti di Mare ..... 45\***  
U-10 dry packed sea scallops, shrimp, PEI mussels, and jumbo lump crab in a creamy arborio risotto
- Seafood Zucchini Pasta.....39\***  
Zucchini pasta sauteed with tomato and pepper Argentine relish and topped with 2 U-10 scallops and shrimp
- Pistachio Crusted Salmon..... 40\***  
7 oz Pistachio crusted Vancouver salmon served over butternut squash mashed potatoes and broccolini, topped with balsamic reduction

## Signature Ravioli

- Angus and Five Cheese Ravioli ..... 30**  
Braised angus beef and cheese stuffed ravioli, topped with our signature cheese blend, and baked in a creamy marinara sauce
- Wild Mushroom Ravioli ..... 26**  
Mushroom stuffed ravioli, served in a creamy vodka tomato sauce with roasted red peppers and arugula

- Short Rib Ravioli.....30**  
Braised white meat veal short rib stuffed ravioli served in a creamy truffle mushroom marsala, sauce
- Lobster and Crab Ravioli .....32**  
Lobster and crab cake stuffed ravioli, served in a saffron cognac cream sauce topped with basil oil and micro greens
- Ravioli Duo.....33**  
Pick any two from our house made ravioli

## Our Family Recipes

- Pasta Rustica..... 34\***  
Argentine sausage and shrimp tossed with gnocchi in a chimichurri cream sauce with heirloom tomatoes and arugula
- Braised Beef Short Ribs ..... 42**  
Slow braised beef short ribs served over our house-made gnocchi tossed in a truffle and spinach cream sauce
- Duck Bacon Fettuccine .....35**  
House-cured, smoked duck bacon, pistachios, and fettuccine tossed in an herb butter cream sauce

- Chicken Parmesan.....33\***  
Chicken breast, breaded, topped with marinated tomatoes and parmesan, baked and served over spaghetti and marinara
- Wagyu Ragout Rigatoni.....35**  
Jenn-a-toni tossed with braised wagyu brisket in pepper, onion and marinara sauce