

# 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 shaved parmesan
- Roasted Beet ..... 13**  
Hydroponic bib lettuce, cherry tomatoes, marinated beet and apple, goat cheese, creamy basil dressing, and pistachios
- 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\***  
Center Cut Filet, fresh Black Peppercorn crusted, topped with white truffle butter, served over rustic asiago potatoes and grilled asparagus
- 10 oz Skirt Steak..... 55\***  
Black Angus Reserve, topped with Argentine Chimichurri, served over hand-cut Yukon steak fries and grilled asparagus
- 12 oz New York Strip.....56\***  
Black Angus Reserve, Tuscan herb rubbed, served over garlic herb mashed potatoes and long cut broccolini
- 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 ..... 42\***  
Shrimp, PEI mussels, and jumbo lump crab in a creamy arborio risotto
- Norway Halibut ..... 48\***  
6 oz Norwegian Halibut served over angel hair pasta tossed with roasted red peppers, asparagus and spinach, topped with Argentine Relish
- Seafood Zucchini Pasta..... 34\***  
Zucchini pasta topped with sauteed shrimp lump crab and served in a tomato and pepper Argentine relish
- Pistachio Crusted Salmon..... 40\***  
7 oz Pistachio crusted Verlasso 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 spicy sriracha cream sauce with heirloom tomatoes and spinach
- 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 A-5 Wagyu brisket in hearty pepper, onion and marinara sauce

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

\$5 Split Charge | \$3+ Modification Charges May Apply