

Alberto

Ristorante
Northern Italian Cuisine
Est. 1996

Weekly Specials

Appetizers

- Fresh Mozzarella 7.50**
Fresh mozzarella and tomato sliced and topped with chopped basil, balsamic vinegar, and olive oil.
- Two dips 6.00**
Corn dip and hummus served with tortilla chips.
- Grilled Portabella 10.00**
Portabella cap rubbed with olive oil and grilled then topped with bleu cheese and broiled.
- Crab Cakes 10.00**
Crab meat mixed with breadcrumbs, Parmesan and cream cheese, garlic, and eggs then pan-fried. Served with lemon caper mayonnaise.
- Escargot 12.00**
Escargot sautéed with tomato and garlic then served over mashed potatoes.
- Breaded Shrimp 8.00**
Jumbo shrimp breaded and pan-fried golden brown. Served with a tangy Caribbean sauce.
- Tuna Tagliata 18.00**
Tuna steak rolled in black and white sesame seeds and seared then topped with balsamic vinegar cream and lemon zest. Served with pickled ginger, wasabi, and soy sauce.
- Tagliata 10.00**
Seared eye of the round beef sliced thinly and drizzled with lemon juice then topped with basil, olive oil, and Parmesan cheese.
- Smoked Trout 10.00**
Smoked trout sliced and topped with capers and served with our homemade lemon caper mayonnaise.
- Oysters Rockefeller 10.00**
Oysters grilled then topped with a spinach sauce with artichokes, cream cheese, and parmesan cheese.

Soups

- Fish lg. 13.00 sm. 7.00**
A large variety of fish and vegetables in a broth base. May be spicy or not.
- Pasta Fagioli lg. 7.00 sm. 4.00**
Potatoes and beans seasoned and pureed then cooked with pasta. Drizzled with olive oil.
- Clam Chowder lg. 7.00 sm. 4.00**
New England clam chowder consisting of clams, potatoes, and cream.

Seafood

- Lobster Tail 27.00**
Lobster tail steamed and served with drawn butter.
- Swordfish 23.00**
Swordfish sautéed with carrot, onion, celery, and a touch of tomato.
- Grilled Tuna 24.00**
Sashimi quality tuna steak rubbed with olive oil and seasoning then grilled to temperature. Topped with our homemade lemon caper herb sauce.
- Swai 16.00**
Swai lightly floured and pan seared in olive oil then sautéed with white wine, lemon juice, cream, black sesame seed, toasted almond, and topped with diced tomatoes.
- Scallops 30.00**
Jumbo sea scallops breaded with egg, Parmesan cheese, and bread crumbs then sautéed in butter with sage. Served in a scallop shell.

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Pasta

- Spaghetti Allo-Scoglio 25.00**
Clams, mussels, and shrimp sautéed in tomato garlic sauce and tossed with spaghetti. May be ordered spicy or not.
- Chicken & Portabella Ravioli 19.00**
Chicken and portabella stuffed ravioli in a creamy mushroom sauce with black pepper.
- Seafood Cannelloni 38.00**
Lobster, scallop, and shrimp stuffed cannelloni in a tomato garlic cream sauce with shrimp, topped with a lobster tail.
- Sausage Rigatoni 19.00**
Italian sausage in a creamy tomato sauce tossed with rigatoni pasta. May be ordered spicy or not.
- Chicken Rigatoni 19.00**
Chicken breast in a creamy tomato sauce tossed with rigatoni pasta and bacon. May be ordered spicy or not.
- Carbòn 14.00**
Bacon and cracked black pepper tossed in a creamy sauce with Parmesan cheese and pasta.
- Amatriciana 19.00**
Penne pasta tossed with bacon, onion, tomato and spice. Served with sautéed shrimp. Spicy!!!
- Spinach & Artichoke Ravioli 20.00**
Ravioli stuffed with spinach and artichokes tossed in a creamy tomato sauce with spinach and artichokes.
- Chicken Pesto 18.00**
Chicken breast and pine nuts tossed in our homemade pesto with pasta.

Meat

- Surf & Turf 50.00**
Center cut filet rubbed with olive oil and grilled to temperature and a steamed lobster tail served with drawn butter.
- Rack of Lamb 37.00**
Rack of lamb rubbed with herbs and spices, brushed with olive oil and grilled. May be ordered spicy or not.
- Filet 35.00**
Only center cut filet rubbed with olive oil and grilled to temperature
- New York Strip 30.00**
New York strip steak rubbed with olive oil and grilled to temperature.
- Veal Scalopine 24.00**
Veal medallion lightly floured and sautéed with white wine, lemon juice, capers, and cream.
- Chicken Marsala 25.00**
Chicken breast sautéed with green onion, portabella mushroom, Marsala wine, and cream, then served over sautéed spinach with garlic.
- Pork Milanese 18.00**
Tenderized pork loin floured then breaded with eggs, Parmesan cheese and breadcrumbs then sautéed in butter with sage.
- Stuffed Pork Chop 19.00**
Pork chop stuffed with prosciutto and fresh mozzarella with basil leaves. Sautéed with olive oil and sage.
- Grilled Chicken 16.00**
Chicken breast rubbed with olive oil and grilled. Topped with our homemade lemon caper herb sauce.

All entrees (except pasta,) are served with fresh seasonal vegetables, roasted rosemary potatoes, a crisp garden salad, and hard-crust Italian bread. Available for private parties. Tables of six or more, 18% gratuity and no separate checks. Split entrees acquire \$3.00 plate charge.