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## Antipasto & Insalata

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### **Zuppa del Giorno** \$8

Our Chefs daily creation

### **Insalata alla Cesare** \$10

Romaine lettuce, croutons, creamy caesar dressing, crisp prosciutto

### **Insalata Alioli** \$10

Mixed greens, balsamic vinaigrette

Add a side salad (Alioli/Caesar) or side soup with any entre \$7

### **Insalata Caprese** \$12

Tomato slices, fior di latte mozzarella, extra virgin olive oil, aged balsamic reduction, basil, oregano

### **Insalata Barbabietole** \$14

Beets, fennel, walnuts, gorgonzola, extra virgin olive oil, white balsamic vinaigrette

### **Prosciutto alla Griglia** \$15

Fior di latte mozzarella wrapped in prosciutto, grilled and drizzled with aged balsamic reduction, arugula salad

### **Calamari alla Griglia** \$16

Grilled squid, red onion, capers, diced tomato, olive tapanade, mixed greens

### **Frittura Mista** \$16

Deep fried marinated squid, shrimp, zucchini crusted in corn flour

### **Antipasto Platters** 2 people \$34, 3 people \$49, 4 people \$65

Inquire with your server (Minimum 2 people)

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## Pizza

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### **Pizza Pastore** \$17

Goat cheese, roasted red pepper, sun-dried tomato, pesto tomato sauce, touch of mozzarella

### **Pizza Margherita** \$13.5

Thin crust, plum tomato base, spices, mozzarella cheese, *an italian tradition*

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There will be times when the quality of raw ingredients will not meet our standards and an item on the menu will not be served.

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\*A 15% Gratuity is added on Groups of 6 or more, 18% Gratuity is added on Groups of 12 or more.  
20% Gratuity is added on separating tabs of large groups. Catering and Private Functions are Available \* **Prices do not include H.S.T.**  
Visit us at [www.alioli.com](http://www.alioli.com) for upcoming special events & wine tastings. catering and private Functions available. ©2013-2014 Alioli Ristorante

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## Risotto & Pasta

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### Risotto con Funghi \$23

Arborio rice, wild mushrooms, gorgonzola cheese, shaved parmigiano reggiano

### Gnocchi con Gamberi \$21

Potato dumplings, shrimp, diced tomato, scallions, garlic, white wine rose sauce

### Spaghetti al Verde \$20

Grilled chicken, sun-dried tomato, extra virgin olive oil, parmigiano cheese, arugula pesto

### Linguine Pescatore \$25

Fresh pasta, lobster meat, scallops, shrimps, diced tomato, white wine lemon dill cream sauce

### Farfalle Rustica \$21

Bow tie pasta, chicken, diced tomato, broccoli, goat cheese, hickory smoked cream sauce

### Ravioli con Funghi \$23

Jumbo ravioli stuffed with ricotta cheese and assorted mushrooms, spinach rose sauce

### Penne Primavera \$20

Penne, medley of grilled vegetables, black olives, in fresh tomato sauce

### Penne alla Vodka \$21

Pancetta (Italian bacon), green onions, vodka rose sauce

### Fettucine Bolognese \$19

Authentic bolognese meat sauce

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## Pietanze

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### Pollo Supreme \$26

Pan seared chicken breast, sundried tomato, oyster mushrooms, zaffron lemon pepper cream sauce

### Vitello Marsala \$26

Veal scaloppini gently sauteed, assorted mushrooms, marsala reduction

### Filetto di Manzo \$36

7oz grilled beef tenderloin, peppercorn brandy cream

### Agnello \$37

Roasted rack of lamb crusted with grainy mustard, pistachio, rosemary, red wine reduction

### Osso Buco \$32

Braised veal shank, red wine, fresh herb natural jus, herb risotto

### Salmone \$26

Grilled Atlantic salmon, lemon peel, sweet vermouth, butter sauce

### Speciale del Giorno

Ask your server for the daily Chef's creations, priced accordingly.

All entrees are served with potatoes and fresh seasonal vegetables unless specified.

Rice or Spelt Pasta is available for our gluten allergy patrons, add \$3.00. Please inquire with your server.

**Book your Private or Corporate Event 905.281.1122**