



"TOPS IN VIEW AND SEAFOOD TOO"

## FALL MENU

### SPECIALTY COCKTAILS \$13

#### Moscow Mule

Tito's vodka, ginger beer & lime

#### Italian 75

Bombay Sapphire Gin, Prosecco & Lemon

#### Negroni Alioto

Hendrick's Gin, Aperol & Sweet Vermouth

#### Cable Car

Captain Morgan's Spiced Rum, Cointreau, Lemon & Spiced Sugar Rim

### WINES BY THE GLASS

#### Alioto's Private Label

Pinot Grigio \$9.5

Chardonnay \$10.25

Pinot Noir \$10.75

Merlot \$9.75

#### Sparkling

La Marca, Prosecco \$9

Domaine Chandon, Brut \$15

Domaine Chandon, Rose \$15

#### Sauvignon Blanc

Rodney Strong, Charlotte's Home \$9

Edna Valley, Paragon Vineyard \$9.5

#### Chardonnay

Sonoma Cutrer \$11

Ferrari-Carano \$13

#### Pinot Gris / Pinot Grigio

Pinot Gris, Kendall Jackson

Vintner's Reserve \$9

Pinot Grigio, Jermain \$14

#### Blush

White Zinfandel, Beringer \$7

Rose, Whispering Angel \$14

#### Assorted Whites

Riesling, J. Lohr \$7.5

Moscato D'Asti, Marcarini \$11

#### Pinot Noir

Stephen Vincent \$7

La Crema \$12.25

#### Italian Red

Chianti Classico, Villa Antinori \$12.5

#### Merlot

Kendall Jackson,

Vintner's Reserve \$11.5

#### Cabernet Sauvignon

Stephen Vincent \$8

Murphy-Goode \$9

Louis Martini \$10

### San Francisco's Finest Calamari

#### *Fried* \$14

lightly fried with cocktail and tartar sauces

#### *Sicilian* \$15

tossed with our spicy tomato sauce

#### *Half & Half Calamari* \$16

both our lightly fried and Sicilian style, plated together with cocktail and tartar sauces

### Alioto's Seafood Tower for Two

#### *served chilled*

half Maine lobster, prawns (4), pacific oysters (4), Little Neck clams (4), marinated mussels, bay shrimp cocktail, and ½ cracked Dungeness crab assortment of house made sauces

84

### SOUPS

#### Housemade Crab Bisque

Cup \$9

Bowl \$11

#### Nonna's Famous New England Clam Chowder

Cup \$8

Bowl \$10

### APPETIZERS

#### Bay Shrimp Cocktail \$13

#### Prawn Cocktail \$15

#### Dungeness Crab Cocktail \$16

#### Combo Cocktail \$17

Dungeness crab, bay shrimp, large prawn

#### Dungeness Crab Cake \$21

served with mixed greens, in lemon butter sauce topped with fresh diced roma tomato

#### Shrimp Pots \$14

6 individually baked in garlic butter, parsley and sea salt

#### Manila Clams \$18

steamed with garlic and butter

#### Fresh Pacific

#### Oysters on the Half Shell \$3.50 (ea)

house made wine vinegar mignonette sauce (minimum of 3)

#### Fresh Little Neck

#### Clams on the Half Shell \$3 (ea)

cocktail sauce and lemon (minimum of 3)

#### Oysters Rockefeller (4) \$15

baked with creamed fresh spinach, hollandaise

### SALADS

#### Choice of Housemade Dressing Creamy Italian | Vinaigrette

Louie | Blue Cheese

#### Dinner Salad \$9

mixed seasonal greens, julienned carrots, tomatoes

+Add Bay Shrimp +\$4

+Add Dungeness Crab 2oz +\$11

+Add Bay Shrimp and Crab +\$7

#### Bay Shrimp Louie \$25

#### Dungeness Crab Louie (4oz) \$36

#### Dungeness Crab & Prawn Louie \$37

#### Sliced Avocado Salad \$13

whole avocado, hearts of palm, kalamata olives,

egg and tomatoes on a bed of greens

+Add Bay Shrimp +\$4

+Add Bay Shrimp and Crab +\$7

#### Caprese Salad \$12

vine ripened tomatoes, buffalo mozzarella, basil and balsamic vinaigrette

#### Traditional Caesar Salad \$13

+Add Chicken Breast +\$7

+Add Salmon +\$10

We validate parking: 2 hours free parking from 11:00am to 6:00pm with validation. 3 hours free parking from 6:00pm to 11:00pm daily with validation.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. We use raw egg in our Caesar salad dressing. No checks accepted.

Corkage fee \$20.00 per bottle. We are not responsible for lost or stolen items. Minimum purchase \$18 per person. State sales tax will be added to all food and beverage.

In response to San Francisco employee mandate, a 4% surcharge will be added to all food & beverage sales 10.01.2017

Alioto's strives to serve the freshest seafood available every day. We buy locally whenever possible, from suppliers we've partnered with for generations.

Our Chef de Cuisine is John Nunez Caravez.



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## DUNGENESS CRAB SPECIALTIES

Market Price

### Nonna Rose's Famous Crab Cioppino

half crab, mussels, prawns and clams

### Our Signature Whole Roasted Crab

sautéed with olive oil, garlic, fresh lemon, Italian parsley and green onion then oven roasted whole (~2lb) or half (~1lb)

### Cracked Dungeness Crab

hot or cold | half or whole

### East Meets West \$57

1/2 roasted Dungeness crab and 1/2 roasted Maine lobster sautéed with garlic, fresh lemon, Italian parsley and green onion then oven roasted saffron rice and sautéed seasonal vegetables

## SIMPLY FISH

grilled, with seasonal vegetables

Sea Bass \$34 Salmon \$29 Swordfish \$33

## HOUSE SPECIALTIES

### Chef John's Petrale Sole \$31

pan seared, topped with bay shrimp sauce garlic mashed potatoes and seasonal vegetables

### Truffle Sea Bass \$35

pan fried, sautéed shiitake mushrooms, caramelized pearl onions and truffle oil over garlic mashed potatoes

### Filet of Rock Cod Sauté \$26

sautéed in white wine, mushrooms and fresh roma tomato over garlic mashed potatoes

### Salmon Kalbi \$29

grilled marinated salmon, sesame, soy, garlic, scallions and a touch of red pepper flakes saffron rice and seasonal vegetables

### Pan Seared Fresh Fish Trio \$31

petrale sole, rock cod and salmon pan fried with caper lemon butter sauce, garlic mashed potatoes and seasonal vegetables

### Swordfish Involtini \$33

baked swordfish stuffed with crabmeat lemon butter sauce, capers, roma tomatoes and basil rigatoni marinara and seasonal vegetables

## SAUTEED / FRIED

Sautéed items are sautéed with mushrooms, garlic butter, fresh roma tomatoes and white wine and served with saffron rice

Fried items are served with truffle fries.

	Sauteed	Fried
Prawns	\$28	\$27
Scallops	\$33	\$31
Calamari	\$26	\$23
Scallops & Prawns	\$30	\$29
Oysters, Prawns, Scallops & Calamari	-	\$30
Fish and Chips	-	\$23
Oysters	-	\$28

## PASTA & RISOTTO

### Risotto Alioto \$29

prawns, scallops, mushrooms, roma tomatoes, white wine reduction

### Mushroom Risotto \$24

shiitake and white mushrooms, shallots, white wine reduction

### Tortellini Carbonara \$23

beef, pork and veal tortellini, pancetta, peas and an asiago, pecorino and romano cream sauce

### Seafood Spaghetti \$25

clams, bay shrimp, calamari, house made marinara sauce

### Lobster & Bay Shrimp Ravioli \$26

lobster, bay shrimp and mushrooms, house made creamy marinara

### Linguini Vongole e Cozze \$24

mussels and clams with marinara or white wine sauce

### Rigatoni Bolognese \$19

Nonna's hearty meat sauce

### Baked Manicotti\* \$19

stuffed shells with ricotta cheese, spinach and marinara sauce \*Vegetarian

### Maine Lobster Thermidor \$57

sautéed whole lobster in our signature creamy three cheese (asiago, parmesan, pecorino) mushroom sauce saffron rice

### Whole Maine Lobster \$55

steamed saffron rice and seasonal vegetables

### Salmon Sicilian \$29

baked with Nonna's marinara sauce with tomato and onion saffron rice

### Sicilian Seafood Stew (Bouillabaisse) \$33

an Alioto family favorite: mussels, clams, prawns, calamari, scallops, local fish in seafood broth with carrots, fennel, saffron, celery, roma tomatoes and garlic crostini

### Chicken Marsala \$28

free range chicken, mushrooms, shallots and marsala wine garlic mashed potatoes

### Chicken Parmigiana \$28

free range chicken, parmesan cheese, Nonna's own marinara seasonal vegetables

### Chicken Piccata \$28

free range chicken, lemon and capers linguini and sautéed seasonal vegetables

## FROM THE GRILL

### Prime New York Steak (14 oz) \$53

served with truffle fries and creamed spinach

### Prime Filet Mignon

served with truffle fries and creamed spinach

6oz \$43 9oz \$51

### Surf and Turf

pair our USDA prime steaks with seafood:

+Add Half Maine Lobster \$28

+Add 3 prawns \$14

## SIDES

Garlic Mashed Potatoes 6

Truffle Fries 8 French Fries 6

Sauteed Seasonal Vegetables 8