

# Alioto's Restaurant

## Private Dining a la carte Menu

### Appetizers

Bay Shrimp Cocktail	\$11.75
Dungeness Crab Cocktail (5oz)	Market
Prawn Cocktail	\$13.75
Combo Cocktail, <i>shrimp, prawns, and crab</i>	\$17.75
Dungeness Crab Leg Cocktail	Market
Fried Calamari	\$16.25
Griddle Fried Calamari & shrimp	\$16.00
Calamari Sicilian Style, <i>spicy tomato sauce</i>	\$16.25
Bruschetta <i>sliced tomato fresh basil</i>	\$10.75

### Soups

Seafood Bisque	Cup \$9.50	Bowl \$11.50
New England Clam Chowder	Cup \$8.75	Bowl \$11.25

### Salads

Choice of Dressing:  
House Creamy Italian, Vinaigrette, Louie, Blue Cheese

Dinner Salad	\$11.75
<i>with bay shrimp</i>	\$13.25
<i>with crab (2oz)</i>	\$21.50
<i>bay shrimp and crab</i>	\$17.50
Bay Shrimp Louie	\$17.50
Prawn Louie	\$17.50
Dungeness Crab Louie (5oz)	\$27.75
Combo Louie	\$24.25
Sliced Tomatoes	\$9.25
<i>with bay shrimp</i>	\$12.75
<i>with tuna</i>	\$15.50
Caprese Salad, <i>tomato, mozzarella, basil, oil &amp; vinegar</i>	\$13.95
Caesar Salad	\$12.75
Sliced Avocado Salad	\$11.25
<i>with bay shrimp</i>	\$13.25
<i>with tuna</i>	\$14.50
Alioto Salad, <i>chopped salad with chicken</i>	\$17.50
Wedge Salad, <i>tomato, bacon, blue cheese, egg</i>	\$12.75

### Local Crab Dishes

Nonna Rose's Famous Cioppino	Market
Cracked Crab, <i>hot or cold half or whole (2lb whole)</i>	Market
Marinated Crab, <i>half or whole (2lb whole)</i>	Market
Roasted Crab, <i>with garlic, half or whole (2lb whole)</i>	Market
Crab Cakes (2), <i>served with mixed greens</i>	\$35.95

### Pasta & Rice

Substitute most dishes with gluten free pasta \$1.00

Spaghetti Alioto <i>with black olives, fresh tomato, eggplant &amp; capers</i>	\$19.50
Spaghetti Aglio e Olio <i>garlic and olive oil</i>	\$16.50
Penne Arrabbiata <i>garlic, onion, pancetta, fresh tomato and red chili</i>	\$18.25
Penne Bolognese, <i>meat sauce</i>	\$18.25
Tortellini Bolognese, <i>meat sauce</i>	\$21.25
Tortellini Pomodoro Crema <i>tomato basil cream sauce</i>	\$20.95
Seafood Spaghetti <i>clams, shrimp, calamari, tomato sauce</i>	\$21.50
Linguini Vongole e Cozze <i>clams and mussels red or white sauce</i>	\$21.50
Seafood Ravioli <i>lobster and shrimp filling, tomato cream sauce</i>	\$29.25
Risotto Alioto <i>shrimp, scallops, mushrooms</i>	\$30.25
Risotto Nonna Rose <i>with bay shrimp, crab legs, peas, mushrooms</i>	\$30.25
Baked Manicotti <i>stuffed shells with ricotta cheese and spinach</i>	\$21.50

### Clams and Mussels

	Mussels	Clams
Steamed, <i>with drawn butter</i>	\$20.00	\$24.25
Bordelaise, <i>garlic and butter</i>	\$21.25	\$25.25

# Alioto's Restaurant

## Private Dining a la carte Menu

### House Specialties

Nonna Rose's Famous Cioppino	Market
Sand Dabs <i>served with pasta, boned on request</i>	\$21.50
Rex Sole Doré <i>lemon butter and capers served with pasta</i>	\$23.95
Filet Rock Fish <i>sautéed with mushrooms and tomato with mashed potatoes</i>	\$23.95
Petrale Sole <i>griddle fried, bay shrimp sauce with pasta</i>	\$28.95
Sole Pescatore <i>stuffed with shrimp, over spinach, glazed with mousseline sauce</i>	\$28.95
Swordfish Grilled <i>tomato, caper relish, served with pasta</i>	\$38.50
Bay Shrimp Creole <i>spicy tomato sauce with peppers and mushrooms over rice</i>	\$23.75
Bacon Wrapped Trout <i>wrapped in bacon, lemon butter sauce with pasta</i>	\$25.50
Swordfish Involtini <i>baked swordfish stuffed with crab served with pasta</i>	\$39.50
Swordfish ala Nonna Rose <i>zucchini, olives, capers, tomatoes, served over mashed potatoes</i>	\$34.75
Barramundi Truffle <i>with mushrooms drizzled with truffle oil over mashed potatoes</i>	\$25.50
Fresh Fish Combo <i>3 pieces of fresh fish served over mashed potatoes</i>	\$24.75
Lobster Thermidor <i>mushrooms, cream and cheese, served with rice</i>	Market
Whole Steamed Maine Lobster <i>steamed tail, served with rice and vegetable</i>	Market
Baby Maine Lobster Tails <i>3 broiled tails, served with rice and vegetable</i>	\$60.75
Salmon Sicilian <i>baked with tomato and onion served with rice</i>	\$30.50
Salmon Alioto <i>baby artichokes, peas, tomatoes and butter beans</i>	\$30.50
Halibut Bolito <i>capers, tomato, basil served with boiled potatoes</i>	\$44.95
Halibut Sauté <i>sautéed with mushrooms and mashed potatoes</i>	\$45.50
Seafood Bouillabaisse <i>mussels, prawns, calamari, scallops, local fish in seafood broth</i>	\$30.95
Chicken Sauté <i>white wine, shallots, rosemary served with mashed potatoes</i>	\$24.50
Chicken Parmigiana <i>chicken, parmesan cheese, tomato sauce served with pasta</i>	\$24.50
Chicken Piccata <i>chicken, lemon and capers, served with pasta</i>	\$24.50

### Alioto's Combinations Surf and Turf

Served with vegetable and starch of the day

Top Sirloin (8oz) and...	
2 Baby Maine Lobster Tails	\$69.00
1 Baby Maine Lobster Tail & 4 Prawns	\$58.95

### Meats From the Grill

Hamburger Steak, mushroom sauce	\$22.25
Ribeye Steak (12oz) served with truffle fries	\$50.95

### Sauté (mushrooms, butter and tomato, served with rice)

Shrimp	\$32.75
Scallops	\$34.50
Crab Leg	\$54.50
Combo (scallops, prawns, crablegs)	\$39.25
Calamari	\$28.75

### Deep Fried

Served with French Fries

Scallops	\$34.50
Prawns	\$28.25
Oysters	\$31.25
Calamari	\$20.50
Fish and Chips	\$23.50
Seafood Combo, oysters, prawns, scallops, calamari	\$33.95

### Beverages

Coffee, Tea or Milk	\$3.75
Iced Tea or Iced Coffee	\$4.00
Sodas (1 refill)	\$4.00
Cappuccino, Café Latte, Café Mocha	\$5.95
Espresso	\$5.50

### Sides

Vegetable of the day	\$9.75
Penne Tomato or Meat Sauce	\$9.75
French Fries	\$7.00

No checks accepted. No substitutions please. Corkage fee \$25.00 per bottle.  
We are not responsible for lost or stolen items.

A 4.8% surcharge will be added to all food and beverage. This surcharge is attributable to government mandated expenses such as health benefits, sick leave, local minimum wage and workers compensation insurance. State sales tax will be added to all food and beverage. 6.15