



"TOPS IN VIEW AND SEAFOOD TOO"

SPRING 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 \$11

Chardonnay \$11

Pinot Noir \$11

Merlot \$11

Sparkling

Valdobbiadene, Prosecco \$11.50

Domaine Chandon, Brut \$12

Domaine Chandon, Rose \$12

Blush

White Zinfandel, Beringer \$7.5

Rose, Whispering Angel \$14

Sauvignon Blanc

Edna Valley, Paragon Vineyard \$9

Matanzas Creek Winery \$11

Pinot Grigio

Laird Family Estate \$10

Chardonnay

Sonoma Cutrer \$12

Other Whites

Riesling, Eroica \$12

Moscato D'Asti, Marcarini \$11.5

Pinot Noir

Wrath, Pommard 4/77 \$13.5

Italian Red

Chianti Classico, il Molino di Grace
\$12.5

Zinfandel

Rock Wall, Monarch Street \$8.00

Fiddletown Cellars, Old Vine \$11.50

Merlot

Matanzas Creek Winery \$14

Cabernet Sauvignon

Benziger, Sonoma County \$11

Franciscan, Napa Valley \$14.75

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

House Made 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

Classic Wedge Salad \$12

Iceberg lettuce, diced tomatoes, bacon, red onion and blue cheese

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 750ml. 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 5% surcharge will be added to all food & beverage sales 11.23.2017

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.



"TOPS IN VIEW AND SEAFOOD TOO"

DUNGENESS CRAB SPECIALTIES

Market Price

Nonna Rose's Famous Crab Cioppino

half crab, mussels, prawns and clams

Our Signature Whole Roasted Crab

sauteed 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 sauteed with garlic, fresh lemon, Italian parsley and green onion then oven roasted saffron rice and sauteed seasonal vegetables

SIMPLY FISH

grilled, with seasonal vegetables

Halibut \$34 Salmon \$29 #1 Ahi Tuna \$30

HOUSE SPECIALTIES

Chef John's Petrale Sole \$31

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

Truffle Halibut \$36

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

Pan Seared #1 Ahi Tuna \$31

tomato caper relish saffron rice and seasonal vegetables

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

Sole Involtni \$33

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

SAUTEED / FRIED

Sauteed items are sauteed 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

Asparagus Risotto \$24

asparagus, 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 sauteed 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