



"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, Campari & Sweet Vermouth

#### Cable Car

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

### WINES BY THE GLASS

#### Alioto's Private Label \$11

Pinot Grigio Chardonnay

Pinot Noir Merlot

#### Sparkling

Ruffino, Prosecco \$9.50

Domaine Chandon, Brut \$12

Domaine Chandon, Rose \$12

#### Blush

White Zinfandel, Beringer \$8

Rose, Whispering Angel \$14

#### Sauvignon Blanc

Edna Valley "Paragon Vineyard" \$9

Rombauer \$12

#### Pinot Grigio

Laird Family Estate \$10

#### Chardonnay

Davis Bynum "River West" \$13

#### Other Whites

Moscato D'Asti, Massolino \$13.25

Riesling, Eroica \$12

Pinot Blanc, Skylark \$12

#### Pinot Noir

Wrath, "Pommard 4 / 77" \$13.5

#### Italian Red

Valpolicella, Alleguni \$10

Chianti Classico, Villa Antinori \$12.5

#### Zinfandel

Rock Wall "Cuvee Exceptionnelle" \$8

Fiddletown Cellars "Old Vine" \$11.5

#### Cabernet Sauvignon

Benziger, Sonoma County \$11

Franciscan, Napa Valley \$14.75

### San Francisco's Finest Calamari

**Fried** \$16.00

lightly fried with cocktail and tartar sauces

**Sicilian** \$17.00

tossed with our spicy tomato sauce

**Half & Half Calamari** \$17.50

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), marinated calamari, marinated mussels, bay shrimp cocktail, and ½ cracked Dungeness crab assortment of house made sauces

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### SOUPS

#### Asparagus and Dungeness Crab

with peas and potato

\$12.75

#### Nonna's Famous New England

Clam Chowder

Cup \$8.75

Bowl \$10.75

add 1oz dungeness crab 7.00

### APPETIZERS

**Bay Shrimp Cocktail** \$14.00

**Prawn Cocktail** \$16.00

**Dungeness Crab Cocktail** \$17.00

**Combo Cocktail** \$18.00

Dungeness crab, bay shrimp, large prawn

**Dungeness Crab Cake** \$21.75

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

**Shrimp Pots** \$16.00

6 individually baked in garlic butter, parsley and sea salt

**Manila Clams** \$18.75

steamed with garlic and butter

**Fresh Pacific**

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

house made wine vinegar mignonette sauce (minimum of 3)

**Marinated Calamari** \$13.50

Onion, tomato and celery

**Smoked Salmon** \$18

capers, onion

**Oysters Rockefeller (4)** \$17.50

baked with creamed fresh spinach, hollandaise

### SALADS

Choice of Housemade Dressing  
Creamy Italian | Balsamic Vinaigrette  
Louie | Blue Cheese

**Dinner Salad** \$10.25

mixed seasonal greens, julienned carrots, tomatoes

**+Add Bay Shrimp 2oz** +\$6.00

**+Add Dungeness Crab 2oz** +\$13.00

**+Add Bay Shrimp and Crab 1oz ea** +\$10

**Bay Shrimp Louie** \$26.00

**Dungeness Crab Louie (4oz)** \$37.00

**Dungeness Crab & Prawn Louie** \$38.00

**Avocado Salad** \$14.00

hearts of palm, kalamata olives, egg and tomatoes

**+Add Bay Shrimp 2oz** +\$6.00

**+Add Dungeness Crab 2oz** +\$13.00

**+Add Bay Shrimp and Crab 1oz ea** +\$10

**Classic Wedge Salad** \$13.50

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

**Traditional Caesar Salad** \$14.50

**+Add Chicken Breast** +\$8.50

**+Add Salmon** +\$11.50

### BEERS ON TAP

Anchor Steam 4.9% Bud Light 4.2%,  
Calicraft Kolsch 4.8%, Fort Point IPA 6.3%,  
Heroine IPA 7.2%, Modelo Especial 4.6%,  
Scrimshaw Pilsner 4.7%  
Sierra Nevada Pale Ale 5.6%

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 5.5% surcharge will be added to all food & beverage sales 4/6/2019

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



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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 \$60

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

## SIMPLY FISH

grilled, with seasonal vegetables

Halibut \$35      Salmon \$32  
#1 Ahi Tuna \$33

## HOUSE SPECIALTIES

### Chef's Famous Petrale Sole \$33.50

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

### Truffle Halibut \$36.50

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

### Pan Seared #1 Ahi Tuna \$33.50

tomato caper relish Alioto's rice and seasonal vegetables

### Salmon Kalbi \$32.50

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

### Pan Seared Fresh Fish Trio \$34.50

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

## SAUTEED / FRIED

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

Fried items are served with truffle fries.

	Sauteed	Fried
Prawns	\$31	\$29
Scallops	\$35	\$33
Calamari	\$28	\$26
Scallops & Prawns	\$33	\$31
Oysters, Prawns, Scallops & Calamari	-	\$33
Fish and Chips	-	\$25.50
Oysters	-	\$29.50

## PASTA & RISOTTO

### Risotto Alioto \$33

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

### Asparagus Risotto \$25.50

asparagus, peas, shallots, white wine reduction

### Spaghetti Carbonara \$24.75

pancetta, peas, traditional carbonara sauce

### Tortellini Alfredo \$24.75

beef, pork and veal tortellini, sun dried tomatoes, basil  
asiago, pecorino and romano cream sauce

### Seafood Spaghetti \$27.50

clams, bay shrimp, calamari, house made marinara sauce

### Lobster & Bay Shrimp Ravioli \$29.50

lobster, bay shrimp and mushrooms,  
house made creamy marinara

### Linguini Vongole e Cozze \$27

mussels and clams with marinara or white wine sauce

### Rigatoni Bolognese \$23

Nonna's hearty meat sauce

### Baked Manicotti\* \$21.50

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

### Maine Lobster Thermidor \$59.50

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

### Steamed Whole Maine Lobster \$58

Alioto's rice and seasonal vegetables

### Salmon Sicilian \$33

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

### Sicilian Seafood Stew (Bouillabaisse) \$35.50

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 \$31

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

### Chicken Parmigiana \$31

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

### Chicken Piccata \$31

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

## FROM THE GRILL

### Prime New York Steak (14 oz) \$55

served with french fries and creamed spinach

### Prime Filet Mignon

served with french fries and creamed spinach

6oz \$45      9oz \$53

### Surf and Turf

pair our USDA prime steaks with seafood:

+Add Half Maine Lobster \$29

+Add 3 prawns \$16

## SIDES

Mashed Potatoes 6      Garlic Fries 6

Truffle Fries 8      French Fries 6

Sautéed Seasonal Vegetables 8