



"TOPS IN VIEW AND SEAFOOD TOO"

FALL MENU

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

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)

Grilled Octopus \$13.50
marinated grilled octopus
smoked potato sauce

Beef Carpaccio \$18
seared with black pepper
with basil aioli, capers,
shaved parmesan cheese

Oysters Rockefeller (4) \$17.50
baked with creamed fresh spinach,
hollandaise

Alioto's Seafood Tower for Two

served chilled
half Maine lobster, prawns (4),
pacific oysters (4), marinated octopus,
marinated mussels, bay shrimp cocktail,
and ½ cracked Dungeness crab
assortment of house made sauces
93

SOUPS

**Nonna's Famous New England
Clam Chowder**
Cup \$8.75
Bowl \$10.75

Manhattan Clam Chowder
Cup \$8.75
Bowl \$10.75

*add 1oz dungeness crab to either soup
\$7.00*

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 2oz ea +\$19

Traditional Caesar Salad \$14.50
+Add Chicken Breast +\$8.50
+Add Salmon +\$11.50

Spinach and Dungeness Crab Salad \$23
crispy pancetta
dijon honey vinaigrette

Avocado Salad \$14.00
hearts of palm, kalamata olives,
hard boiled egg and tomatoes
+Add Bay Shrimp 2oz +\$6.00
+Add Dungeness Crab 2oz +\$13.00
+Add Bay Shrimp and Crab 2oz ea +\$19

Bay Shrimp Louie \$26.00

Dungeness Crab Louie (4oz) \$37.00

Dungeness Crab & Prawn Louie \$38.00

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

Lamarca, Prosecco \$9.50

Domaine Chandon, Brut \$12

Domaine Chandon, Rose \$12

Blush

White Zinfandel, Beringer \$8

Rose, St Supery \$9

Rose, Whispering Angel \$14

Sauvignon Blanc

Laird Family Estate \$10

Rombauer \$12

Pinot Grigio

Benvolio \$8

Chardonnay

Davis Bynum "River West" \$13

Other Whites

Moscato D'Asti, Massolino \$13.25

Riesling, Fess Parker \$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

Bella Grace \$9

Fiddletown Cellars "Old Vine" \$11.5

Cabernet Sauvignon

Benziger, Sonoma County \$11

Francis Coppola, "Director's" \$13.00

BEERS ON TAP

Allagash White 5.2%, Anchor Steam 4.9%

Bud Light 4.2%, Calicraft Kolsch 4.8%, ,

Fort Point IPA 6.3%, 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 10/4/2019

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

Swordfish \$34

HOUSE SPECIALTIES

Pistachio Crusted Petrale Sole \$33.50

pan seared, with lemon butter sauce
mashed potatoes and seasonal vegetables

Truffle Halibut \$36.50

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

Pan Seared #1 Ahi Tuna \$33.50

pan seared with coriander and fennel
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
Scallops, Prawns & Calamari	\$35	\$33
Fish and Chips	-	\$25.50

PASTA & RISOTTO

Risotto Alioto \$33

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

Wild Mushroom Risotto \$25.50

butternut squash, truffle oil

Angel Hair Pomodoro \$21.75

roma tomatoes, garlic and basil

*Vegetarian

Tortellini Alfredo \$24.75

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

Seafood Spaghetti \$27.50

salmon, rockfish, manila clams, 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

scalloped potatoes, creamed spinach and red wine butter

Prime Filet Mignon

scalloped potatoes 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