



# Lunch Menu

AVAILABLE TUESDAY – SATURDAY 12PM – 3PM

## Appetizers

**FRIED CALAMARI** Served with a spicy marinara sauce 17.99

**ALFIE'S FRIES** Special blend seasoned fries with crumbled bacon & melted mozzarella 14.99

**MUSSELS** Choice of marinara or garlic & oil 15.99

**MOZZARELLA STICKS**  
Fried mozzarella sticks served with a side of marinara 11.99

**FRIED RAVIOLI** Del Fiore's famous cheese ravioli, fried & served with a side of marinara sauce 11.99

**BAKED CLAMS** Chopped clams seasoned with breadcrumbs, garlic & herbs 15.99

**FRESH MOZZARELLA, HOMEMADE SOPRESSATA & ROASTED PEPPERS** 14.99

**SOUP** 7.99  
Choice of: French Onion, Chicken Noodle or Italian Wedding

**ALFIE'S WINGS**  
TRADITIONAL OR BONELESS 16.99  
CHOICE OF 1 SAUCE: Buffalo, Honey BBQ or Sweet Chili

## Salads

ADD GRILLED OR FRIED CHICKEN 5.99 ADD FRIED SHRIMP 7.99

**ALFIE'S FAMOUS** Romaine topped with shredded mozzarella, cucumbers & tomatoes with Alfie's house Italian dressing 13.99

**CAESAR** Romaine, house croutons, shaved parmigiana, tomatoes & Caesar dressing 13.99

**SOUTHWEST** Romaine, corn, black beans, tomatoes, cucumbers, cheddar blend, tortilla strips & chipotle ranch 13.99

**GREEK** Romaine, cucumbers, tomatoes, red onions, olives, pepperoncini, dalmata, feta & house dressing 13.99

**BUFFALO CHICKEN** Romaine, cucumbers, tomatoes, red onions, crispy buffalo chicken, crumbed blue cheese & blue cheese dressing 19.99

## Entrees 16.99 each

Served with bread & Alfie's salad with mozzarella & Italian dressing GLUTEN-FREE PASTA AVAILABLE UPON REQUEST additional charge

**RAVIOLI MARINARA** DelFiore cheese ravioli

**EGGPLANT PARMIGIANA**  
Homemade fried eggplant smothered in mozzarella, served with penne

**EGGPLANT ROLLATINI** Eggplant stuffed with ricotta & mozzarella in a marinara sauce, served with penne

**CHICKEN PARMIGIANA** Homemade fried chicken cutlet smothered in mozzarella, served with penne

**FETTUCINI ALFEDO** In a white cream sauce

**SAUSAGE & PEPPERS** Del Fiore homemade sausage sautéed with fresh peppers & onions in a marinara sauce with penne

**PENNE WITH MEATBALLS**  
In a marinara sauce

**PENNE ALLA VODKA**  
Creamy pink sauce with prosciutto

**BAKED ZITI** Baked with 3 cheeses

**LOBSTER RAVIOLI**  
In a pink mushroom vodka sauce

**PENNE WITH SAUSAGE & BROCCOLI DI RABE**  
Pasta sautéed with rabe, sausage, sundried tomatoes, in garlic & oil

**SHRIMP SCAMPI** In a white wine, lemon & garlic butter sauce over spaghetti

**SHRIMP PARMIGIANA** Fried shrimp smothered in mozzarella with penne

**BAKED MANICOTTI**  
Smothered in mozzarella

**BAKED STUFFED SHELLS**  
Smothered in mozzarella

## Heros 16.99 each

SHRIMP PARMIGIANA • CHICKEN PARMIGIANA • MEATBALL PARMIGIANA • SAUSAGE PARMIGIANA • SAUSAGE PEPPERS & ONIONS PARMIGIANA  
EGGPLANT PARMIGIANA • POTATO & EGG PARMIGIANA • CHICKEN BLT • CHICKEN FRANCESE

## Alfie's Pizzas

**NEAPOLITAN** (18") 23.99

**DETROIT** (10"x14") 24.99

**SICILIAN** (12"x18") 27.99

**VEGAN** (18") 26.99

**GLUTEN FREE** (8"x10") 19.99

**TOPPINGS** Pepperoni, Sausage, Meatballs, Mushrooms, Peppers, Onions, Extra Cheese, Olives, Broccoli Di Rabe, Pineapple, Ham, Bacon, Fried Eggplant, Anchovies, Garlic, Fresh Mozzarella, Tomatoes ½ TOPPING 2.75 each FULL TOPPING 4.25 each  
**FRIED OR GRILLED CHICKEN** ½ TOPPING 5.99 FULL TOPPING 8.99



# Beverage Menu

## Red Wine BOTTLE

**BOGLE MERLOT** (California) Bright cherry, red currant & ripe fig mingle with toasty herbal tones 25.99

**LA FIERA MONTEPULCIANO** (Italy) Medium full bodied red wine with notes of violets & crushed red fruits 24.99

**CETAMURA CHANTI** (Italy) Intense bright ruby red & blackberry notes with cinnamon & clove tones 27.99

**BELL'AGIO CHIANTI** (Italy) Fresh & floral aroma with hints of ripe berries & plums with a touch of oak (1.5L) 39.99

**MARK WEST BLACK PINOT NOIR** (California) Bright smooth wine with notes of black cherry, strawberry & plum 29.99

**TESORO DELLA REGINA AMARONE DELLA VALPOLICELLA** (Italy) Rich & dry with notes of red berry, plum, cherry & red currant 89.99

**FETZER CABERNET SAUVIGNON** (California) Layers of dark cherry mocha & spice 24.99

**SMITH & HOOK CABERNET SAUVIGNON** (California) Soft & rich with displays of rich black currant & chocolate flavors 40.99

## White Wine BOTTLE

**BENVOLIO PINOT GRIGIO** (Italy) Peach, almond & light floral notes 29.99

**TWENTY ACRES CHARDONNAY** (California) Flavors of fresh green apples & pears with hints of toasty vanilla 27.99

**FETZER CHARDONNAY** (California) Aromas & flavors of ripe nectarine, sliced apple & pear 24.99

**SANTA MARGHERITA PINOT GRIGIO** (Italy) Fresh, harmonious fruit set off by slight sweetness with a long finish full of delicate, tangy flavor (HALF BOTTLE - 375mL) 24.99

## Rosé Wine BOTTLE

**MONT GRAVET ROSÉ** (France) Aromas of strawberries & raspberries 29.99

## Prosecco Wine BOTTLE

**ZARDETTO** (Italy) Fresh & fragrant with flavors of citrus, apples & orange blossoms 31.99

## Beer

**TAP** MONTAUK, PERONI, BLUE POINT 6.44 each

### BOTTLE

BUDWEISER, BUD LIGHT, COORS LIGHT 5.52 each

HEINEKEN, STELLA, CORONA 6.44 each

## Wine by the Glass

MERLOT 10.00	SAUVIGNON 9.00	CHARDONNAY 9.00
PINOT NOIR 12.00	PINOT GRIGIO 12.00	ROSÉ 12.00
CABERNET		PROSECCO 14.00

## Specialty Cocktails 14.00 each

**ALFIE'S ITALIAN MARGARITA**  
Salted rim, tequila, amaretto, orange liqueur & orange juice

**LIMONCELLO LEMON DROP**  
Sugar rim, vodka & limoncello with fresh squeezed lemon

**FRENCH MARTINI** Stoli vanilla vodka, Chamboard & pineapple juice

**EMPRESS 75** Empress 1908 gin, fresh lemon juice, simple syrup & sparkling wine

**ESPRESSO MARTINI**  
Stoli vanilla vodka, Borghetti espresso liqueur & espresso

**ITALIANO MULE** Vodka, limoncello, lime juice, lemon marmalade, ginger beer & basil

**COCONUT MARTINI** Stoli vanilla vodka, coconut rum, coconut cream & splash of pineapple

## Café

**ALFIE'S AMORE CAFÉ** Fresh brewed hot coffee, cognac, amaretto & whipped cream 12.00

**BROADWAY CAFÉ** Iced coffee with Kahlúa & Bailey's topped with whipped cream 12.00

**IRISH COFFEE** Fresh brewed hot coffee, Jameson whiskey topped with whipped cream 12.00

**CAPPUCCINO** 6.00

**ESPRESSO** 4.50

**Add a shot**  
CHOICE OF: Sambuca, Anisette, Limoncello, Grand Marnier, Frangelico add 9.00

## Soda 3.75 free refills

PEPSI • DIET PEPSI • NESTEA • 7 UP • ORANGE • DR PEPPER

CONSUMERS WITH FOOD ALLERGIES: Fish, shellfish, nuts & dairy products are prepared at this location. Food products may come in contact with these items during cooking and/or serving. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have a particular food allergy please let us know when ordering. Prices & menu items subject to change without notice. Tax not included. © Grande Cheese Company 1/2024 All Rights Reserved.