



860-399-4166

TRATTORIA • BAR • PIZZA

# PIZZA

## PIZZA NAPOLETANA 12

True Naples Original Pizza. We are certified as producers of this original 250-year-old version. It has a light tasty crust, simple tomato sauce, fresh mozzarella, basil, and extra virgin olive oil. One size only—12"

## OUR SPECIALITY WHITE PIES 15.95 / 18.95 / 22.95

### Margherita

Fresh plum tomatoes, mozzarella, basil, and garlic

### Bianca alla Romana

Caramelized onions, European bacon, mozzarella, fresh thyme

### Wild Mushroom

Mushrooms, fresh plum tomatoes, mozzarella, caramelized onions, garlic, and fresh thyme

### Chicken, Broccoli & Ricotta

Fresh broccoli, ricotta, mozzarella, chicken, garlic, thyme and oregano

### Barbecued Chicken

Slow-cooked chicken, red onion, mozzarella, and barbecue sauce

## OUR FAMOUS PIZZA 9.95 / 12.95 / 15.95

Tomato sauce, mozzarella, and Romano cheeses, with a drizzle of extra virgin olive oil

	CHEESE	1 TOPPING	2 TOPPINGS	3 TOPPINGS
Small	9.95	11.45	12.75	13.85
Medium	12.95	14.75	16.35	17.75
Large	15.95	18.05	19.95	21.65

### Additional Toppings:

spinach, sausage, pepperoni, mushrooms, broccoli, black olives, garlic, anchovies, caramelized onions, caramelized green peppers, ricotta cheese, plum tomatoes, veal & ricotta meatballs, European bacon, red onion, basil, thyme, extra mozzarella

### Premium Toppings:

Bell & Evans® chicken 2 / 4 / 6 Shrimp (when available) 4 / 6 / 8 House-roasted red peppers (when available) 2 / 4 / 6

### Make any pizza gluten-free 3

Prices and availability subject to change without notice.  
Please see our online menu at [www.alforno.net/take-out](http://www.alforno.net/take-out)

# ToGo MENU



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## APPETIZERS & SALADS

### STARTERS

#### Tuscan White Bean Soup

BOWL 8.5

Our signature soup, Alforno's Tuscan White Bean Soup is a hearty potage of Great Northern white beans, carrot, onion and European bacon in our house-made chicken stock

#### Fried Mozzarella

9.75

Breaded mozzarella served with a side of Tuscan tomato sauce

#### Fried Calamari

14.5

Rhode Island Calamari, lightly battered and fried, served with our Tuscan tomato sauce and house-made asiago aioli

#### Fried Cauliflower

12.5

Battered and lightly fried, served with a lemon aioli

#### Veal Ricotta Meatballs

11

Two veal ricotta meatballs with our Tuscano tomato sauce

### SALADS

#### Insalata Verde

10.5

House greens of romaine, green leaf and radicchio tossed in our famous Asiago dressing

#### Gorgonzola Walnut Salad

12

House greens of romaine, green leaf and radicchio tossed with balsamic dressing and topped with gorgonzola and walnuts

#### Caesar Salad

11

House greens of romaine, green leaf and radicchio with a blizzard of Asiago cheese, croutons, and anchovies

#### Arugula and Parmigiano Salad

12

Baby arugula dressed with white balsamic vinaigrette and topped with thinly shaved Parmigiano Reggiano

ADD TO ANY SALAD:

Grilled Bell & Evans® chicken breast 5 / Grilled white shrimp 7

LUNCH: Noon-2:30 pm | DINNER: Sun-Thr 5-8 pm, Fri & Sat 5-9 pm  
1654 Boston Post Road | Old Saybrook, CT | 860-399-4166 | [alforno.net](http://alforno.net)

## ENTREES

**Flounder Livornese** 26  
Pan roasted Atlantic flounder with a sauce of tomatoes, green and black olives and white wine over sautéed spinach

**Chicken or Veal: Parmigiana, Piccata, Marsala or Francese**  
Veal 26.5 | Chicken 25.5

**Parmigiana:** lightly breaded, pan-browned and topped with house-made tomato sauce and melted mozzarella cheese. Served with rigatoni and our famous Tuscan red sauce

**Piccata:** sautéed in a lemon white wine sauce with capers over sautéed spinach and spaghetti

**Marsala:** sautéed in a Marsala wine sauce with sliced Mushrooms over sautéed spinach and spaghetti

**Francese:** egg-battered and sauteed in a lemon white wine sauce over sautéed spinach, with spaghetti

**Hanger Steak "alla Tagliata"** 27.5  
Italy's most popular steak, sliced and served with french fries and garnished with grilled asparagus

**Eggplant Rollatini** 21.5  
Thinly sliced, breaded native eggplant, filled with ricotta and Parmigiano Reggiano cheese and topped with our house-made toscano sauce and mozzarella. Baked until bubbling hot and topped with arugula

## PASTA

**Tagliatelle Bolognese** SMALLER PORTION 17.5 / 22.5  
House-made fresh tagliatelle with our famous Bolognese Sauce

**Lasagna Bolognese** 23  
Layers of fresh egg pasta, bechamel and our famous pork and beef Bolognese sauce, topped with plum tomatoes and mozzarella and finished in the oven. An Alforno classic!

**Penne Toscano** SMALLER PORTION 9.95 / 14.95  
Penne tossed with our homemade Toscano sauce  
*ADD: Italian Sausage 4.95*

**Spaghetti with Littleneck Clams** SMALLER PORTION 17.5 / 24.5  
Rhode Island Littlenecks in a white wine or red sauce

**Spaghetti with Meatballs** SMALLER PORTION 14.95 / 19.95  
Spaghetti tossed with Toscano sauce and topped with our housemade veal & ricotta meatballs

**Penne ala Vodka** SMALLER PORTION 14.95 / 19.95  
Penne tossed with our homemade Toscano sauce, vodka, and cream  
*ADD: Meatball 3 / Grilled Bell & Evans® Chicken 4 / Grilled Shrimp 7*

**Tagliatelle with Shrimp** 25  
Our house-made tagliatelle with shrimp, shallots, spinach and cherry tomatoes prepared in a white wine and shrimp stock reduction

**House-made Ravioli "Quattro Formaggi"** 21  
Our oversized house-made ravioli stuffed with a delicious mixture of ricotta, Parmigiano Reggiano, Asiago, and mozzarella cheeses with a hint of parsley served with pomodoro sauce

**House-made Gnocchi** 20  
House-made gnocchi tossed with your choice of a Parmigiana cream sauce or a fresh pomodoro sauce