



*Alessa*  
LITTLE ITALY

\*Chef AP



# ANTIPASTI

3 CHEESES x 25.<sup>99</sup>

6 ITEMS X 29.<sup>99</sup>

3 MEATS X 27.<sup>99</sup>

- PESTO MOZZARELLA (No nuts)** 14.<sup>99</sup>  
Mild & creamy, refreshing basil pesto, made in house, Alessa's style.
- BLACK TRUFA** 15.<sup>99</sup>  
Made from pure sheep's milk & cured for 30 days black truffles woven through its interior. Delicious.
- GOUDA 26 MONTHS** 16.<sup>99</sup>  
Netherlands - Caramel and smokey notes Served with Italian black Amarena.
- RICOTTA** 15.<sup>99</sup>  
Grainy, creamy, Italian honey & pecan.
- BURRICOTTA** 15.<sup>99</sup>  
Italian black lava salt, rosemary infused EVOO, arugula.  
(BURRATA STUFFED WITH RICOTTA)
- RED LEICESTER CRUNCH** 15.<sup>99</sup>  
England-Matured for 15 months. Served with Italian sweet peppers.
- BURRATA** 16.<sup>99</sup>  
Sea salt, EVOO, artichokes, crostini.
- PARMIGIANO** 14.<sup>99</sup>  
Pear, Italian honey, caramelized *pecan*.

- ELK SALAMI** 15.<sup>99</sup>  
Lean cuts of premium elk meat. Seasoned with our unique homemade blend of spices.
- BISON SALAMI** 15.<sup>99</sup>  
Dry-cured, boldly flavorful, natural sweetness, aged in a dry room for two months, seasoned with black peppercorn and fresh garlic.
- WILD BOAR SALAMI** 14.<sup>99</sup>  
Prepared with herbs & wine & matured for 3 months.
- DUCK PROSCIUTTO** 15.<sup>99</sup>  
Dark, rich and tender, black pepper crusted, cured and air-dried.
- TARTUFOTTO** 14.<sup>99</sup>  
Italian ham slow roasted, infused with aromatic wild truffle .
- VENISON SALAMI** 15.<sup>99</sup>  
Seasoned with red wine, juniper berry, sea salt & black peppercorn.
- SOPPRESSATA CALABRESE** 14.<sup>99</sup>  
Aromatic spicy salami seasoned with chili pepper from Calabria.
- IBERICO DE BELLOTA** 25.<sup>99</sup>  
Pure Pata Negra paleta, free-range, acorn-fed Iberian pigsaged for 24 months.\*not available for mix & match
- SAN DANIELE** 16.<sup>99</sup>  
King of prosciutto, It's genuine and incredibly noble, cured for 18 months.



# carpaccio

The Italian method to thinly slice meat, seafood and vegetables.

- OCTOPUS & TASMANIAN SALMON** 24.<sup>99</sup>  
*Invented by Chef Alessandro Pirozzi*  
Braised Italian octopus, thinly sliced sashimi grade salmon, unfiltered EVOO, teardrop sweet peruvian peppers, lemon preserves, fresh tomatoes and organic greens, Maldon salt flakes, ground black pepper and Italian capers.
- FILET MIGNON** *Center cut USDA Prime* 23.<sup>99</sup>  
Thinly sliced carpaccio style, locally grown lemon juice, Italian EVOO, organic and fresh peppery arugula, aged shaved parmigiano, Italian capers, sea salt and red and black pepper.

Consuming raw undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.

- GOLDEN BEETS & GOAT CHEESE** 22.<sup>99</sup>  
Mixed baby greens, wild berry dressing, raspberries, baked caramelized *pecans*.
- BURRATA & HEIRLOOM TOMATO** 23.<sup>99</sup>  
Organic arugula, Castelvetro olives creamy mozzarella, fresh basil, sea salt, EVOO and Italian herbs.



# insalate

Supporting local farmers by using locally grown organic vegetables.

- CAESAR** Full 14 Side 11.<sup>99</sup>  
Shaved parmigiano, homemade croutons, tossed with our famous anchovy-lemon dressing. \*Organic romaine or iceberg lettuce, subjected to our Chef's daily quality judgment.
- CASA** Full 14 Side 11.<sup>99</sup>  
Organic baby mixed greens, fresh tomatoes, organic carrots, herbs vinaigrette & parmigiano.
- BABY KALE SALAD** 16.<sup>99</sup>  
Kale and organic cauliflower, housemade baked caramelized pecans, shaved aged parmesan, fresh and local date white balsamic vinaigrette.
- ARUGULA SALAD** 16.<sup>99</sup>  
Organic & fresh, oregano, local lemon, EVOO, aged parmigiano, bruschetta tomato.
- CAPRESE** 18.<sup>99</sup>  
Organic Roma tomatoes, creamy fresh Mozzarella, Kalamata olives, basil, organic arugula, EVOO, Saba.
- PERE & GOAT CHEESE** 17.<sup>99</sup>  
Mixed greens, organic local pears, goat cheese, caramelized *pecans*, homemade raspberry vinaigrette.

# PIZZE

Our dough is prepared with a blend of imported Italian flours Alessa's way. ADD Prosciutto San Daniele + \$7

- MARGHERITA** 18.<sup>95</sup>  
Homemade Pomodoro sauce, mozzarella, organic basil, EVOO infused with italian herbs.
- CALABRIA** 24.<sup>99</sup>  
Mild Italian homemade sausage, spicy salami, Gouda 26 months, arrabbiata sauce.
- CRISPY PROSCIUTTO** 25.<sup>99</sup>  
San Marzano sauce, melted goat cheese, calabrian chili oil, fresh mozzarella, San Daniele prosciutto.
- MEAT LOVER** 26.<sup>99</sup>  
Mamma Margherita's meatballs, creamy burrata Soppresata Calabrese & secret recipe of our homemade polpetta sauce. CAUTION!! Is Addictive.
- FUNGHI MISTI (No tomato sauce)** 24.<sup>99</sup>  
Wild mixed organic mushrooms, fontina cheese, homemade infused truffle oil.
- QUATTRO STAGIONI** 24.<sup>99</sup>  
Tartufotto ham, artichokes, black olives, mushrooms, tomato sauce, all mixed.

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# to-start

**MAMMA MIA** 23.<sup>99</sup>

Alessa's favorite meal 3 meatballs, ragú, burrata, fresh basil.



- ZUCCA RAVIOLI** *Must try !!* 14.<sup>99</sup>  
House-made organic butternut squash ricotta ravioli, brown butter sage sauce, amaretto *almond* cookie crumbs.
- CAPER-LEMON SHRIMPS** 25.<sup>99</sup>  
Sautéed with Meyer lemon and calabrian chili topped with peppery arugula, sea salt.
- OLIVE FRITTE** 13.<sup>99</sup>  
Fontina stuffed Castelvetrano olives, lightly flash-fried, Greek oregano.
- CIOPPINO (Appetizer size)** 22.<sup>99</sup>  
Black tiger shrimp, Tasmanian salmon, clams, calamari, fresh fish, oregano, garlic, white wine homemade tomato broth.
- BRUSCHETTA POMODORO** 17.<sup>99</sup>  
Roma tomatoes, basil, garlic Alessa's way.
- CALAMARI FRITTI** 20.<sup>99</sup>  
Crispy-fried Calamari, arrabbiata sauce.
- FRIED MOZZARELLA** 17.<sup>99</sup>  
Served with pomodoro sauce.
- NONNA IDA SOUP (Add braised shredded beef \$5)** 13.<sup>99</sup>  
Homemade chicken broth, organic mushrooms, zucchini, Roma tomatoes, fresh spinach, parmesan.
- INVOLTINI** 17.<sup>99</sup>  
Organic zucchini rolled & baked with basil, mozzarella, over pomodoro, topped with *MORE* mozzarella.

# calzone

Originated in Naples, Italy. **MUST TRY !!!**

**IS AN OVEN-BAKED FOLDED PIZZA THAT HAS SEALED EDGES, FILLED WITH:**

Ricotta, Mozzarella & Fontina, Soppresata calabrese spicy salami, homemade basil tomato sauce.



# PASTA SPECIALTIES

## BUCATINI ARUGULA E BURRATA 26.<sup>99</sup>

Pasta infused with baby tomatoes & arugula, tossed in EVOO, Italian herbs and garlic. Topped with our fresh burrata & black sea salt.



## SPAGHETTI POLPETTE 24.<sup>99</sup>

**#1 Favorite dish** Mamma Margherita's meatballs, mild spicy tomato sauce, fresh basil and parmesan.

## VEAL OSSO-BUCO AGNOLOTTI 25.<sup>99</sup>

Homemade veal filled ravioli, wild mushrooms, brown butter sage sauce, parmesan.

## WILD MUSHROOM AGNOLOTI (contain nuts) 25.<sup>99</sup>

Velvety walnut porcini mushroom sauce.

## GREEN FETTUCINE 24.<sup>99</sup>

100% organic spinach infused long pasta, no artificial color, just like all our housemade pasta, sautéed with wild mushrooms and pancetta ( Italian style bacon ), fresh garlic, shallots, creamy Bianca sauce.

## LIMONCELLO TAGLIERINI 26.<sup>99</sup>

Homemade limoncello infused pasta, tiger shrimp, shallots, lemon & pinot grigio white wine sauce.

## LOBSTER RAVIOLI 27.<sup>99</sup>

Maine lobster and roasted fennel filled ravioli, creamy tomato vodka pink sauce.

## HEALTHY SALMON PASTA 24.<sup>99</sup>

Lemon infused taglierini pasta, tossed with fresh salmon shallots, garlic, pinot grigio white wine sauce, tomato bruschetta, peppery baby arugula.

## SCAMPI RAVIOLI 25.<sup>99</sup>

Filled with scampi shrimp, tossed in shallots, garlic, Meyer lemon, white wine, heirloom chopped tomato.

# homemade pasta

( Made daily with semolina, Italian imported flour, organic local eggs)

\*Gluten free pasta available.

## CAPELLINI AL POMODORO 18.<sup>99</sup>

Angel hair pasta, garlic, fresh basil tomato sauce.

## LINGUINE CLAMS 24.<sup>99</sup>

Manila clams, garlic, fresh parsley, white wine sauce.

## SEASHELL PASTA 25.<sup>99</sup>

Lobster creamy reduction sauce, tiger shrimp.

## NONNA TITINA CHEESE RAVIOLI 24.<sup>99</sup>

Spinach & ricotta filled ravioli, tomato basil sauce.

## LINGUINE MARECHIARO 26.<sup>95</sup>

Clams, calamari, shrimp, garlic white wine tomato sauce. Also available with white wine sauce.

## PESTO CONCHIGLIE SHRIMP 25.<sup>99</sup>

Seashell pasta, tiger shrimp, basil, homemade pesto.

## GLUTEN FREE RAVIOLI 24.<sup>95</sup>

Ravioli stuffed with kale and Mozzarella, fresh veggies. Choice of San Marzano or Grana Padano sauce.

## BOLOGNESE 24.<sup>99</sup>

Rosemary infused pappardelle, Juventino's meat sauce.

## LINGUINE CACIO E PEPE 20.<sup>99</sup>

Black pepper, pecorino cheese, simple and unique.

## ALFREDO 19.<sup>99</sup>

Fettuccine made fresh in house every morning, Parmigiano cream sauce.

## NONNA IDA MEAT RAVIOLI 24.<sup>99</sup>

Meat filled ravioli, homemade bolognese, pecorino.

For food allergies, please ask to speak with the Manager before placing any order.

## RIGATONI ARRABBIATA 24.<sup>99</sup>

Homemade sausage, spicy tomato sauce, pecorino.

## LAMB PAPPARDELLE 25.<sup>99</sup>

Slow cooked braised lamb shoulder, over homemade rosemary infused ribbon pasta, shaved Parmigiano.

## NONNA IDA'S LASAGNE 23.<sup>99</sup>

Ricotta, Italian meatball, ragú, Italian cheeses.

## JUVENTINO'S PASTA 24.<sup>95</sup>

Fresh pappardelle, truffle sauce, wild mushrooms.

## SHORT RIBS FRESH PASTA 25.<sup>99</sup>

Rosemary infused pappardelle pasta, vegetables.

## BAKED ZITI 24.<sup>99</sup>

Mamma's Meatballs, bolognese sauce, provolone, asiago, mozzarella tossed & baked with ziti pasta.

## VEGETARIANA 23.<sup>95</sup>

Linguine pasta, organic mushrooms, spinach, zucchini, chopped tomato basil sauce.

## SPAGHETTI VERDE 25.<sup>99</sup>

Arugula infused spaghetti, tiger shrimp, garlic, pinot grigio teardrop peruvian pepper & Calabrian.



# DINNER

VEGAN, VEGETARIAN & GLUTEN FREE  
OPTIONS UPON REQUEST

## EGGPLANT PARMIGIANA 23.<sup>99</sup>

Lightly-breaded, Mozzarella, pomodoro, served with Caesar salad.

## CIOPPINO 29.<sup>99</sup>

Tiger shrimp, Tasmanian salmon, clams, calamari, wild fish, oregano, garlic, white wine tomato broth.

## SALMON FILET 29.<sup>99</sup>

Fresh grilled salmon filet, Meyer lemon, organic heirloom tomato white wine sauce. Served on organic sautéed spinach.

## POLLO LIMONCELLO 28.<sup>99</sup>

All-natural chicken breast, white wine caper sauce limoncello infused. Served with potatoes & spinach.

## CHICKEN PARMIGIANA 28.<sup>99</sup>

All-natural fresh chicken breasts, asiago, parmigiano, fresh basil tomato sauce, rigatoni pasta al pomodoro.

## POLLO MARSALA 28.<sup>99</sup>

All-natural fresh pan-roasted chicken breasts, portobello mushrooms, Sicilian marsala wine sauce, sautéed spinach, rosemary potatoes.

## VEAL MARSALA OR PICCATA 29.<sup>99</sup>

Veal tenderloin hand pounded, sautéed with shallots, wild mushroom and flambé with your selected sauce. Served with sautéed spinach and fire roasted rosemary potatoes.

## FILET MIGNON ( TWO OF 4OZ ) 37.<sup>99</sup>

The leanest and most delicate center cut filet. Served with wood-fired Idaho potatoes and your sauce selection. Amarena cherry port wine reduction, OR Aromatic Italian fresh herbs.

## LAMB CHOPS (10-12 oz) 37.<sup>99</sup>

Australian double cut, Maldon salt flakes, Italian herbs marinated, grilled & oven baked. Served with rosemary potatoes & mushrooms.

WILD FISH OF THE DAY  
DUCK BREAST, & ELK CHOPS  
AVAILABLE UPON REQUEST

Sustainably caught seafood & locally sourced produce.\*Price vary \$29-\$37.

## risotto

Imported Carnaroli Italian rice,  
grown and harvested in Pavia, Italy

## GAMBERI RISOTTO 25.<sup>99</sup>

Black tiger shrimp, lobster reduction.

## FUNGHI 24.<sup>99</sup>

Wild mushroom, shallots, parmesan, tossed in prosecco.

## PESCATORE RISOTTO 26.<sup>95</sup>

Tiger shrimp, calamari, Manila clams,  
heirloom tomato, white wine reduction.



## contorni SIDES

ORGANIC SAUTÉED SPINACH	13. <sup>99</sup>
ROASTED ROSEMARY POTATOES	12. <sup>99</sup>
SAUTÉED ORGANIC MUSHROOMS	15. <sup>99</sup>

## "KIDS"

Please ask your server about the plenty options available.

## add ons

ORGANIC CHICKEN	12. <sup>99</sup>	SHRIMP 4 x 12	
ARUGULA	5. <sup>99</sup>	FRESH SALMON	17. <sup>99</sup>
*ONE ITALIAN MEATBALL EA* \$5. <sup>99</sup>			
(Meatball only. Add burrata \$3. <sup>99</sup> )			

"We reserve the right to refuse service to anyone."

\*Gluten-free pasta contains soy and may be cooked in water that contains flour. For food allergies, please ask to speak with the Manager before placing any order.  
\*Chef Pirozzi company use Nest products for energy conservancy and security video-audio recording. \*Menu and prices subject to change without prior notice.