



Alessa
LITTLE ITALY

*Chef AP



ANTIPASTI

3 CHEESES x 25.⁹⁹

PESTO MOZZARELLA (No nuts) 14.⁹⁹

Mild & creamy, refreshing basil pesto, made in house, Alessa's style.

BLACK TRUFA 15.⁹⁹

Made from pure sheep's milk & cured for 30 days black truffles woven through its interior. Delicious.

GOUDA 26 MONTHS 16.⁹⁹

Netherlands - Caramel and smokey notes Served with Italian black Amarena.

RICOTTA 15.⁹⁹

Grainy, creamy, Italian honey & pecan.

BURRICOTTA 15.⁹⁹

Italian black lava salt, rosemary infused EVOO, arugula.

(BURRATA STUFFED WITH RICOTTA)

RED LEICESTER CRUNCH 15.⁹⁹

England-Matured for 15 months.

Served with Italian sweet peppers.

BURRATA 16.⁹⁹

Sea salt, EVOO, artichokes, crostini.

PARMIGIANO 14.⁹⁹

Pear, Italian honey, caramelized *pecan*.



6 ITEMS X 29.⁹⁹

ELK SALAMI 15.⁹⁹

Lean cuts of premium elk meat. Seasoned with our unique homemade blend of spices.

BISON SALAMI 15.⁹⁹

Dry-cured, boldly flavorful, natural sweetness, aged in a dry room for two months, seasoned with black peppercorn and fresh garlic.

WILD BOAR SALAMI 14.⁹⁹

Prepared with herbs & wine & matured for 3 months.

DUCK PROSCIUTTO 15.⁹⁹

Dark, rich and tender, black pepper crusted, cured and air-dried.

TARTUFOTTO 14.⁹⁹

Italian ham slow roasted, infused with aromatic wild truffle .

VENISON SALAMI 15.⁹⁹

Seasoned with red wine, juniper berry, sea salt & black peppercorn.

SOPPRESSATA CALABRESE 14.⁹⁹

Aromatic spicy salami seasoned with chili pepper from Calabria.

IBERICO DE BELLOTA 25.⁹⁹

Pure Pata Negra paleta, free-range, acorn-fed Iberian pigsaged for 24 months.*not available for mix & match

SAN DANIELE 16.⁹⁹

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 24.⁹⁹ **GOLDEN BEETS & GOAT CHEESE** 22.⁹⁹

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.

Mixed baby greens, wild berry dressing, raspberries, baked caramelized *pecans*.

BURRATA & HEIRLOOM TOMATO 23.⁹⁹

Organic arugula, Castelvetro olives creamy mozzarella, fresh basil, sea salt, EVOO and Italian herbs.



FILET MIGNON *Center cut USDA Prime* 23.⁹⁹

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.

insalate

Supporting local farmers by using locally grown organic vegetables.

CAESAR Full 14 Side 11.⁹⁹

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 11.⁹⁹

Organic baby mixed greens, fresh tomatoes, organic carrots, herbs vinaigrette & parmigiano.

BABY KALE SALAD 16.⁹⁹

Kale and organic cauliflower, housemade baked caramelized pecans, shaved aged parmesan, fresh and local date white balsamic vinaigrette.

ARUGULA SALAD 16.⁹⁹

Organic & fresh, oregano, local lemon, EVOO, aged parmigiano, bruschetta tomato.

CAPRESE 18.⁹⁹

Organic Roma tomatoes, creamy fresh Mozzarella, Kalamata olives, basil, organic arugula, EVOO, Saba.

PERE & GOAT CHEESE 17.⁹⁹

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 18.⁹⁵

Homemade Pomodoro sauce, mozzarella, organic basil, EVOO infused with italian herbs.

CALABRIA 24.⁹⁹

Mild Italian homemade sausage, spicy salami, Gouda 26 months, arrabbiata sauce.

CRISPY PROSCIUTTO 25.⁹⁹

San Marzano sauce, melted goat cheese, calabrian chili oil, fresh mozzarella, San Daniele prosciutto.

MEAT LOVER 26.⁹⁹

Mamma Margherita's meatballs, creamy burrata Soppressata Calabrese & secret recipe of our homemade polpetta sauce. CAUTION!! Is Addictive.

FUNGHI MISTI (No tomato sauce) 24.⁹⁹

Wild mixed organic mushrooms, fontina cheese, homemade infused truffle oil.

QUATTRO STAGIONI 24.⁹⁹

Tartufotto ham, artichokes, black olives, mushrooms, tomato sauce, all mixed.

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to-start

MAMMA MIA 23.⁹⁹

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



ZUCCA RAVIOLI Must try !! 14.⁹⁹

House-made organic butternut squash ricotta ravioli, brown butter sage sauce, amaretto *almond* cookie crumbs.

CAPER-LEMON SHRIMPS 25.⁹⁹

Sautéed with Meyer lemon and calabrian chili topped with peppery arugula, sea salt.

OLIVE FRITTE 13.⁹⁹

Fontina stuffed Castelvetro olives, lightly flash-fried, Greek oregano.

CIOPPINO (Appetizer size) 22.⁹⁹

Black tiger shrimp, Tasmanian salmon, clams, calamari, fresh fish, oregano, garlic, white wine homemade tomato broth.

BRUSCHETTA POMODORO 17.⁹⁹

Roma tomatoes, basil, garlic Alessa's way.

CALAMARI FRITTI 20.⁹⁹

Crispy-fried Calamari, arrabbiata sauce.

FRIED MOZZARELLA 17.⁹⁹

Served with pomodoro sauce.

NONNA IDA SOUP (Add braised shredded beef \$5) 13.⁹⁹

Homemade chicken broth, organic mushrooms, zucchini, Roma tomatoes, fresh spinach, parmesan.

INVOLTINI 17.⁹⁹

Organic zucchini rolled & baked with basil, mozzarella, over pomodoro, topped with *MORE* mozzarella.

calzone 23.⁹⁹

Originated in Naples, Italy. MUST TRY !!!

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

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



PASTA SPECIALTIES



DINNER

VEGAN, VEGETARIAN & GLUTEN FREE
OPTIONS UPON REQUEST

BUCATINI ARUGULA E BURRATA 26.⁹⁹

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



SPAGHETTI POLPETTE 24.⁹⁹

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

VEAL OSSO-BUCO AGNOLOTTI 25.⁹⁹

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

WILD MUSHROOM AGNOLOTTI (contain nuts) 25.⁹⁹

Velvety walnut porcini mushroom sauce.

GREEN FETTUCINE 24.⁹⁹

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 26.⁹⁹

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

LOBSTER RAVIOLI 27.⁹⁹

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

HEALTHY SALMON PASTA 24.⁹⁹

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

SCAMPI RAVIOLI 25.⁹⁹

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

Angel hair pasta, garlic, fresh basil tomato sauce.

LINGUINE CLAMS

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

SEASHELL PASTA

Lobster creamy reduction sauce, tiger shrimp.

NONNA TITINA CHEESE RAVIOLI

Spinach & ricotta filled ravioli, tomato basil sauce.

LINGUINE MARECHIARO

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

PESTO CONCHIGLIE SHRIMP

Seashell pasta, tiger shrimp, basil, homemade pesto.

GLUTEN FREE RAVIOLI

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

BOLOGNESE

Rosemary infused pappardelle, Juventino's meat sauce.

LINGUINE CACIO E PEPE

Black pepper, pecorino cheese, simple and unique.

ALFREDO

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

NONNA IDA MEAT RAVIOLI

Meat filled ravioli, homemade bolognese, pecorino.

18.⁹⁹ RIGATONI ARRABBIATA 24.⁹⁹

Homemade sausage, spicy tomato sauce, pecorino.

24.⁹⁹ LAMB PAPPARDELLE 25.⁹⁹

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

25.⁹⁹ NONNA IDA'S LASAGNE 23.⁹⁹

Ricotta, Italian meatball, ragú, Italian cheeses.

24.⁹⁹ JUVENTINO'S PASTA 24.⁹⁵

Fresh pappardelle, **truffle** sauce, wild mushrooms.

26.⁹⁵ SHORT RIBS FRESH PASTA 25.⁹⁹

Rosemary infused pappardelle pasta, vegetables.

BAKED ZITI 24.⁹⁹

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

VEGETARIANA 23.⁹⁵

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

SPAGHETTI VERDE 25.⁹⁹

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



EGGPLANT PARMIGIANA 23.⁹⁹

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

29.⁹⁹ CIOPPINO

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

29.⁹⁹ SALMON FILET

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

28.⁹⁹ POLLO LIMONCELLO

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

28.⁹⁹ CHICKEN PARMIGIANA

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

28.⁹⁹ POLLO MARSALA

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

29.⁹⁹ VEAL MARSALA OR PICCATA 29.⁹⁹

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 40Z) 37.⁹⁹

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) 37.⁹⁹

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

25.⁹⁹ GAMBERI RISOTTO

Black tiger shrimp, lobster reduction.

24.⁹⁹ FUNGHI

Wild mushroom, shallots, parmesan, tossed in prosecco.

PESCATORE RISOTTO 26.⁹⁵

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



contorni SIDES

ORGANIC SAUTÉED SPINACH 13.⁹⁹

ROASTED ROSEMARY POTATOES 12.⁹⁹

SAUTÉED ORGANIC MUSHROOMS 15.⁹⁹

"KIDS"

Please ask your server about the plenty options available.

add ons

ORGANIC CHICKEN 12.⁹⁹ SHRIMP 4 x 12

ARUGULA 5.⁹⁹ FRESH SALMON 17.⁹⁹

ONE ITALIAN MEATBALL EA 5.⁹⁹

(Meatball only. Add burrata \$3.⁹⁹)

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

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

*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.