

Appetizers

Prince Edwards Rope Mussels 12.

Sautéed in a Zesty Tomato Broth.

Sautéed Clams Casino 12.

Little Neck Clams, Sautéed with Bacon, White Wine, Reggiano Parmigiano Cheese in a Garlic Butter Sauce.

Lump Crab Balls 14

Lightly Fried and garnished with Fire Roasted Red Pepper Coulis.

Fried Calamari...12.

Flash Fried. Served with Pepperoncini & Marinara.

Fried Mozzarella...10

Fresh Fried served with Marinara.

Meatball Appetizer...12

Three Homemade Meatballs made with Beef, Pork & Veal. Slow simmered in Tomato Sauce, topped with Mozzarella Cheese.

Italian Garlic Bread Loaf with Olive Oil & Balsamic...4

Salads

Caprese Salad...12

Fresh Tomatoes, Mozzarella drizzled with a Balsamic Vinegar Reduction, Olive Oil & Fresh Basil.

Antipasto Salad “ For Two” 19.

Crisp Salad Topped with Fresh Italian Meats, Cheeses, Olives, Artichoke Hearts, Peppers, Onions, Tomatoes, Pepperoncini. And Our Italian Dressing.

House Salad...9

Mixed Field of Greens with Tomato, Cucumbers, Red Bell Peppers, Shaved Carrots, House Balsamic or Italian dressing.

Caesar Salad...10

Crisp Romaine Lettuce, Croutons, Chef Made Dressing with Reggiano Parmigiano Cheese.

Add To House or Caesar Salad

Blackened Chicken...5.

Blackened Jumbo Shrimp... 8.

Steamed Grilled Chicken ...5

Steamed Grilled Shrimp... 8.

Italian-American Seafood Specialties

Served with Garlic Bread.

Add 1. for House Salad or 2. for Caesar Salad

Pasta al Pescatore...29

Fresh Mussels, Jumbo Shrimp, Ocean Scallops, & Clams with Choice of Pasta..

Available with Our Fresh Marinara, White Wine Garlic Sauce or Our Fra Diavolo Sauce.

Fresh Pasta in White Clam Sauce...22

Fresh Chopped & Whole Clams Sautéed in White Wine, Garlic, Butter, Herbs & Spices with Choice of Pasta.

Sausage and Shrimp Fettuccini... 24

Italian Sausage, Jumbo Shrimp & Tomatoes sautéed with a hint of Garlic, Butter, Herbs & Spices.

Shrimp & Hot Italian Sausage Fra Diavolo... 27.

Sautéed in Our Spicy Tomato Sauce with Red Pepper Flakes, Herbs and Spices
Served with Choice of Pasta *Spicy*

Shrimp Fra Diavolo ... 26

Sautéed in Our Spicy Tomato Sauce with Red Pepper Flakes, Herbs and Spices
Served with Choice of Pasta *Spicy*

Blackened Scallops Alfredo... 26

Quality Reggiano Parmigiano Alfredo topped with Blackened Ocean Scallops with Fresh Fettuccini.

New Orleans Seafood Alfredo...29

Quality Reggiano Parmigiano Alfredo topped with Blackened Jumbo Shrimp, Ocean Scallops & Mini Lump Crab Cake over Fresh Fettuccini.

Lump Crab Ravioli...22

Made in House with Fresh Crab Meat in our own Chesapeake White Sauce.

Jumbo Lump Crab Mac & Cheese... 19

Fresh Lump Crab Imperial, Topped on Freshly Made In House Creste De Gallo Pasta in a smooth Gouda, White Cheddar, & Parmigiano Cream Sauce.

About Our Pasta

Our Pasta is made in house
with 100% Durum Wheat (Semolina),
All our Pasta & Fillings are all Natural.

Italian-American Traditional Family Pasta

Your Choice of Pasta...16

With our Fresh Marinara Sauce

Fresh Pasta Choices: Spaghetti, Linguini, Fettuccine, Penne

Add ... 2 Meatball or an Italian Sausage...4.

Pasta Bolognese ... 18

Fresh Tomatoes slowly stewed with Ground Beef,

Pork, Veal, Onions, Herbs & Spices on Choice of Fresh Pasta.

Add ... 2 Meatball or an Italian Sausage...4.

Lasagna Bolognese... 20.

Home Made Fresh Pasta, Layered with a Mozzarella & Ricotta Cheese Blend, Baked with Our Three Meat Bolognese.

Fettuccine Alfredo...19

Our Quality Reggiano Parmigiano Alfredo.

Add Chicken...5. Add Two Meatball or Italian Sausage...8

Chicken & Artichoke Francese ... 22.

Fresh Chicken Breast & Artichoke, with a Lemony White Wine Garlic Sauce.

Chicken Parmesan... 20.

Fresh Boneless Chicken Breast Breaded with Italian Herbs and Spices, Golden Fried, and Topped with Melted Mozzarella Cheese with House Made Pasta and Marinara Sauce.....Make It Meat Sauce For 4.

Ricotta Cheese Ravioli... 18

Homemade Pasta Raviolis filled with Premium Ricotta Cheese topped with our Marinara.

Mac and Cheese... 14.

Homemade Creste De Gallo Pasta in a smooth Gouda, White Cheddar & Parmigiano Cream Sauce.

With Chicken ...18.

Served with Garlic Bread.

Add 1. for House Salad or 2. for Caesar Salad

About Our Pasta

Our Pasta is made in house
with 100% Durum Wheat (Semolina),
All our Pasta & fillings are all Natural.

900 Degree Wood Fired Brick Oven Pizza

We Use Only The Finest Ingredients

Large 8 slice / Small 6 slice

Margarita Pizza Lg. 18 / Sm. 14

Fresh Plum Tomato Sauce , Fresh Slices of Mozzarella,
Parmigiano Reggiano Cheese & Fresh Basil.

Pizza al Formaggio Lg. 15. / Sm. 9.

Our Red Sauce with Shredded Mozzarella Cheese

Pepperoni Lg. 17 / Sm. 12

Our Red Sauce , Shredded Mozzarella & Pepperoni.

Sausage & Pepperoni Lg. 19 / Sm. 15

Our Red Sauce , Shredded Mozzarella, Sausage & Pepperoni.

The Albertino Lg. 19 / Sm. 15

Plum Tomato Sauce, Shredded Mozzarella, Fire Roasted Peppers,
Pickled Onions, Italian Sausage & Roasted Garlic.

The Molta Carne Lg. 24 / Sm. 18

Plum Tomato Sauce, Meatballs, Sausage, Bacon, Pepperoni, Fire Roasted
Peppers, Fresh Mushrooms, Shredded Mozzarella & Reggiano Cheese.

Extra Toppings

Each Item: Add 1. for Sm. Pizza. / Add 1.50 for Lg. Pizza

**Extra Red Sauce, Extra Shredded Mozzarella,
Mushrooms, Yellow Onion, Red Onion, Red or Green Peppers
Fresh Basil, Pickled Red Onions, Black Olives,
Jalapenos, Banana Peppers, Sliced Tomato,
Broccoli, Artichoke Hearts,
Add Side Red Sauce**

Each Item: Add 2.00 for Sm. Pizza / Add 2.50 for Lg. Pizza

**Pepperoni, Sausage, Bacon, Anchovies,
Fire Roasted Peppers, Roasted Garlic Chunks
Fresh Sliced Mozzarella, Spinach, Feta Cheese
Gorgonzola, Provolone, Reggiano Parmigiano**

Each Item: Add 3.00 for Sm. Pizza / Add 3.50 for Lg. Pizza

Meatball, Chicken, Ham,

900 Degree Wood Fired Brick Oven Pizza

Dough and Sauce Made in House

Only The Best Ingredients

Large 8 slice / Small 6 slice

Quattro Formaggi “White Pizza” Lg. 16 / Sm. 12

Roasted Garlic Olive Oil, Shredded Mozzarella, Provolone, Gorgonzola, Reggiano Parmigiano, and a Hint of Rosemary & Thyme.

Bianca Con Salsiccia Lg. 19 / Sm. 15

Italian Sausage, Roasted Garlic Olive Oil, Shredded Mozzarella, Provolone, Gorgonzola, Reggiano Parmigiano, and a Hint of Rosemary & Thyme.

Veggie Bianco Lg. 22 / Sm. 18

Roasted Garlic Olive Oil, Tomatoes, Spinach, Broccoli, Artichoke Hearts, Red Onion, Mushrooms, Shredded Mozzarella, Provolone, Reggiano Parmigiano.

Tre Formaggi al Pollo Lg. 22 / Sm. 18

Rosemary Chicken, Spinach, Roasted Garlic Olive Oil, Feta Cheese, Provolone & Shredded Mozzarella Cheese.

Mushroom Rave Lg. 22 / Sm. 18

Mix of Fresh Mushrooms, Roasted Garlic Olive Oil, Shredded Mozzarella, Gorgonzola, Provolone, Reggiano Parmigiano
And a Hint of Rosemary & Thyme.

“Locals Favorite” Specialty Seafood Pies

Pesto Di Frutti Di Mar Sm. 24

In House Pesto (with Pine Nuts) Fresh Shrimp, Scallops, Shallots, Fresh Squeezed Lemon, Red Bell Pepper, Provolone, Shredded Mozzarella, Reggiano Parmigiano.

(Served with Sliced Lemon)

Formaggio De Mar Sm. 22

Fresh Shrimp & Scallops, Roasted Garlic Olive Oil, Shredded Mozzarella, Provolone, Reggiano Parmigiano.

Extra Toppings

Each Item Add 1. for Sm. Pizza. / Add 1.50 for Lg. Pizza

**Extra Red Sauce, Extra Shredded Mozzarella,
Mushrooms, Yellow Onion, Red Onion, Red or Green Peppers
Fresh Basil, Pickled Red Onions, Black Olives,
Jalapenos, Banana Peppers, Sliced Tomato
Add Side Red Sauce**

Each Item Add 2.00 for Sm. Pizza / Add 2.50 for Lg. Pizza

**Anchovies, Fire Roasted Peppers,
Roasted Garlic Chunks, Spinach, Feta Cheese
Gorgonzola, Provolone, Reggiano Parmigiano**

Each Item Add 3.00 for Sm. Pizza / Add 3.50 for Lg. Pizza

**Pepperoni, Sausage, Bacon
Meatball, Chicken, Ham,
Artichoke Hearts, Broccoli
Fresh Sliced Mozzarella**

Wine Selection

REDS

Bolla Merlot- Itl.	6.5	30.
Terra D'oro Syrah- Ca.	8.	36.
Benzinger, Merlot- Ca.	7.	32.
Becken Pinot Noir—Ca.	8.	36.
Chateau St Michelle Cabernet- Wa.	6.	27.
Columbia Crest Cabernet-Wa.	6.	
H3 (Horse Heaven Hills) Cabernet-Wa.	6.5	28.
Mark West, Pinot Noir—Ca.	7.	32.
Ravage Crush Red Blend-Ca.	6.	22.
Intrinsic Red Blend-Wa.	Bottle only	42.
Trivento Malbec- Ar.	6.	27.
Taylor Tawney 10 Year Port- Portugal	8.	

CHIANTI

Banfi	6.	24.
Bel' Agio	6.	27.

WHITES

Kim Crawford Sauvignon Blanc -NZ.	Bottle Only	42.
Cannon 13, Chardonnay -Ca.	6.5	30.
Becken, Chardonnay- Ca.	8.	36.
Cakebread, Chardonnay-Ca.	Bottle Only	65.
Chateau Michelle Reisling-Wa.	6.	24.
Villa Maria, Sauvignon Blanc-NZ.	6.5	28.
Estancia, Pinot Grigio-CA.	Bottle Only	32.
Menage A Trois, Moscato-Ca.	6.	22.
Tom Gore, Chardonnay-Ca.	6.5	30.
Ruffino, Pinot Grigio- Itl.	6.	25.
Corbett Canyon Zinfandel (Blush)	5.	
Echo Bay Sauvignon Blanc NZ.	8.	36.

Famous Fresh Fruit Sangria

Made with Fruit, Wine and Brandy & More Glass 6.95 Carafe 24.95

Domestic Bottle Beers

Miller Lite	3.75	Corona	4.75	Peroni	5.25
Coors Light	3.75	Corona Light	4.75	Heineken	4.75
Budweiser	3.75	Sam Seasonal	5.	Angry Orchard	4.75

Desserts

The Big Chocolate

Colossal,, Layer upon Layer of Dark Moist Chocolate Cake
Sandwiched with Our Silkiest Smooth Chocolate Filling,
Piled High with Chunks of Cake

Tiramisu

Clouds of Light Mascarpone Cream
on Pillows of Coffee Brandy Soaked Lady
Fingers, Finished with Imported Sweet Cocoa.

Lemon Berry Mascarpone

Two Layers of Moist Cream Cake
with Cranberries, Blueberries and Cinnamon Streusel
Baked into Each Cake then Filled with Fruit and Lemon Mascarpone.

After Dinner Drinks

Godiva Mint

Godiva, Peppermint Schnapps, Fresh Mint

Almond Joy

Malibu, Amaretto, Crème de Cocoa, Cream

Decadence

Baileys, Hazelnut, Butter Shots, with Cocoa Rim

Café

Snickerdoodle

Hot Coffee, Rum Chata, Fireball, Whipped Cream with Cinnamon

Chocolate Nut Coffee

Hot Coffee, Godiva Chocolate, Hazel Nut Liquor

Chocolate Chill

Chilled Coffee, Patron XO, Godiva Chocolate

Port

10 yr Tawny Port 8.

Non Alcohol Coffee

Espresso 2. Double Espresso 3.

Latte 4, Chai Latte 4.50

House Fresh Ground Coffee 3.

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