



Alex's Italian Restaurant Menu

Specials

14oz. Prime Rib ~ *Sunday night* - 14oz. Prime Rib Served with house salad, vegetable of the day and roasted potato. \$14.95

** some restrictions apply*

Early Bird Specials

Served from 5pm to 6pm daily. All entrees are served with a family style garden salad.

Lasagna - Baked with hearty Bolognese and béchamel \$9.95

Linguine alle Vongole - Succulent whole baby clams sautéed with garlic in red or white sauce. 11.95

Chicken Marsala - Boneless chicken sautéed with mushrooms and topped with marsala sauce. 10.95

Chicken Piccata - Boneless chicken sautéed with capers, butter, lemon & white wine. 10.95

Scaloppine Marsala - Classic Italian Veal scaloppini with mushrooms and marsala sauce. 12.95

Scaloppine Piccata - Medallions of veal scaloppini with capers, butter, lemon & white wine. 12.95

Succulent Pork Chop - Grilled with rosemary garlic - \$9.95

Rockfish Filet - Tender rockfish broiled with butter, white wine & spices - \$12.95

Antipasti

Calamari Fritti - Calamari delicately floured and fried, served with pomodoro sauce \$8

Vongole sautéed - A generous portion of whole baby clams sautéed with garlic, oil & parsley \$8

Antipasto Misto - Assorted Italian favorites: prosciutto, salame, sopressata, mortadella, provolone, Kalamata olives & giardiniera \$11

Gamberi al Brandy - Shrimp scampi sautéed with garlic, brandy & fresh tomatoes in a delicate sauce. \$11

Mozzarella Caprese - Fresh mozzarella, tomatoes & basil drizzled with extra virgin olive oil \$9

Melanzane Parmigiana - Best eggplant parmesan in town, period! \$8

Carpaccio di Filetto - Sliced filet mignon with capers, red onions, lemon & olive oil \$13

Zuppe

Cream of Crab - Made with all-lump crab meat \$6

Pasta e Fagioli - an Italian classic \$5

Soup du Jour - Please ask your server \$5

Insalate

Any salad* can be upgraded by adding tuna (\$8) or chicken (\$6) *except tableside Caesar

Caesar Salad - Crisp Romaine tossed with Caesar dressing and homemade croutons \$7

House Salad - A bed of mixed greens, red onion, walnuts & crumbled gorgonzola cheese and tomatoes \$7

Greek Salad - Crisp Romaine lettuce topped with imported feta cheese, tomatoes, red onions, pepperoncini & kalamata olives, with Greek dressing. \$10

Spinach Salad - Baby spinach, eggs, bacon, tomatoes, mushrooms, & croutons served with a vinaigrette dressing. \$9

Alex's Famous Tableside Caesar Salad - \$10 per person (minimum two)

Pasta Specialties

Served with a garden salad.

Lasagna - With traditional Bolognese & béchamel sauces. A house favorite! \$12

Shrimp Scampi over linguine - America style with white sauce \$19

Linguine alle Vongole - Succulent whole baby clams sautéed with garlic in red or white sauce \$17

Linguine e Gamberi fra Diavolo - Shrimp sautéed with garlic and our spicy red sauce \$18

Linguine e Gamberi Mervigliose - Sautéed shrimp with garlic, butter, brandy, cream & a touch of tomato \$18

Spaghetti Served with pomodoro sauce - \$11

Served with meat balls or sausage add \$4

Fettuccine Bolognese - Our classic Italian meat sauce \$16

Penne allaodka - Prosciutto, onions, vodka, cream and a light tomato sauce \$16

Ravioli Ripieni con Aragosta - Lobster ravioli tossed in a rose sauce \$17

Fettuccine Alfredo - Egg noodle pasta tossed with original Italian Alfredo sauce \$15

Entrees

All entrees are served with a garden salad and your choice of potatoes & vegetables or spaghetti with tomato sauce.

Vitello (Veal)

Scaloppine Marsala - Classic Italian Veal scaloppini with mushrooms and marsala sauce \$18

Scaloppine Piccata - Medallions of veal sautéed with lemon, white wine & capers. \$18

Veal Parmigiana - Tender veal medallions breaded and served with our seasoned pomodoro sauce and topped with mozzarella cheese \$18

Scaloppine alla Carmine - Succulent veal scaloppine sautéed with Italian gorgonzola and walnuts in a light cream sauce \$19

Saltimbocca alla Romana - Medallions of thinly sliced veal with prosciutto, provolone and sage, topped with a white wine sherry and demi glace \$20

Pollo (Chicken)

Chicken Barbarossa - Boneless chicken breast sautéed in an Amaretto cream sauce with mushrooms & onions \$16

Chicken Marsala - Medallions of boneless chicken breast with mushrooms & marsala sauce \$16

Chicken Piccata - Medallions of boneless breast sautéed with lemon, white wine & capers \$16

Chicken Parmigiana - Scaloppine boneless chicken breaded and served with our seasoned pomodoro sauce & topped with mozzarella cheese \$16

Pollo alla Cacciatora - Boneless chicken sautéed with peppers, onion, mushrooms, sweet sausage, white wine & a light tomato sauce \$15

Carne (Beef & Pork)

our beef is angus. Only the best will do.

New York Strip 12 ounce center cut, perfectly seasoned and grilled to your liking - \$24

Braciola di Maiale alla Valdostana - Center-cut pork chop stuffed with smoked Gouda cheese & ham, finished with a brandy and demi glace sauce - \$17

Filetto di Manzo ai Funghi - Twin 4-ounce center cut Filet Mignon served with sauteed mushrooms and a succulent madeira sauce - \$29

Filet Mignon - 8 ounce center cut, perfectly seasoned and grilled to your liking - \$31

Steak & Shrimp - 10 ounce New York Strip & five jumbo BBQ shrimp - \$24

Roast Prime Rib of Beef au jus - 14 ounces, seasoned and roasted to perfection - \$18

Steak Diane - Alex's specialty, prepared at your table - \$36

Pesce (Fish)

Salmone - Fresh salmon filet poached with white wine, tomato sauce and oregano \$18

Crab Cakes (2) - Our special recipe of the finest jumbo lump crabmeat broiled or fried. One of the best crab cakes in town! \$25, Single Crab Cake 16

Tonno al Sesamo - Sesame encrusted tuna served with wasabi cream \$19

***Tonno al Granchio** - Fresh tuna steak, pan seared with jumbo lump crabmeat \$27

***Jimmy's Shrimp & Jumbo Lump Crab Meat** - Baked jumbo gulf shrimp with jumbo lump crabmeat \$21

***Crab Imperial** - Made with jumbo lump crabmeat \$21

Zuppa di Mare - An amazing Italian chowder with a medley of fresh seafood - fin fish, shrimp, calamari, clams, mussels & fresh chopped tomatoes \$19

Filet of Rock Fish - The pride of Maryland \$18

Lobster Chantilly - Alex's specialty, prepared at your table - \$46

* All topped with Osteria Frascchetti's exquisite Imperial Sauce

19% gratuity on parties of six or more

Split plate charge \$4