

Wine List

Blush Wines

| | Glass | Bottle |
|----------------------------|-------|--------|
| Forest Glen White Merlot | \$6.5 | \$23 |
| Woodbridge White Zinfandel | \$6.5 | \$23 |
| Beringer White Zinfandel | \$6.5 | \$23 |

White Wines

| | | |
|--|-------|------|
| Woodbridge Chardonnay | \$6.5 | \$23 |
| Estancia Chardonnay | \$7.5 | \$26 |
| Mezza Corona Pinot Grigio | \$6.5 | \$23 |
| Bolla Pinot Grigio | \$7.5 | \$26 |
| Santa Margherita Pinot Grigio | | \$41 |
| Chateau St. Michelle Johannisberg Riesling | \$6.5 | \$23 |
| Jekel Riesling | | \$27 |

Champagnes & Sparkling

| | | |
|------------------|-------|-------|
| Korbel Extra Dry | | \$26 |
| Korbel Rose Brut | | \$29 |
| Korbel Split | \$6.5 | |
| Rotari Brut | \$7.5 | \$26 |
| Dom Perignon | | \$180 |

Red Wine

| | Glass | Bottle |
|---|-------|----------------------------|
| Fortissimo | \$4.5 | \$32 <small>7.50ml</small> |
| Woodbridge Merlot | \$6.5 | \$23 |
| Glass Mountain Merlot | \$6.5 | \$23 |
| Estancia Merlot | | \$29 |
| Santa Margherita Merlot | | \$31 |
| Rutherford Hill Merlot | | \$39 |
| Woodbridge Cabernet Sauvignon | \$6.5 | \$23 |
| Five Rivers Cabernet Sauvignon | \$6.5 | \$23 |
| Robert Mondavi Private select Cabernet Savignon | \$7 | \$25 |
| Santa Margherita Cabernet Savignon | | \$31 |
| Ruffino Chianti | \$6 | \$23 |
| Ruffino Chianti Riserva Ducale (Tan Label) | | \$41 |
| Trapiche Pinot Noir | \$7 | \$26 |
| Jacobs Creek Shiraz | \$6.5 | \$23 |
| Penfolds Koonunga Hills Shiraz-Cabernet | \$7 | \$25 |
| Luna Di Luna Merlot- Cabernet Savignon | \$6.5 | \$23 |
| Luna Di Luna Sangiovese – Merlot | \$7.5 | \$26 |

Daily Specials

| | | | | | |
|--|---|---|---|---|---|
| <u>Every Day</u> 50% Off All Draft Beer | <u>Monday</u> 50% Off All Pizza's | <u>Tuesday</u> Lasagna, Stuffed Shell, Meatball, Sausage & Garlic Bread \$11.95 No Split Plate | <u>Wednesday</u> All You Can Eat Pasta Meetballs Or Sausage \$6.95 No Split Plate | <u>Thursday</u> Buy One Slab Ribs Get 1/2 Slab Free \$16 No Split Plate | <u>Sunday</u> Prime Rib 14-16oz \$15.95 No Split Plate |
|--|---|---|---|---|---|

Appetizers

| | | | | | |
|---|------|---|-----|--------------------|-----|
| Fried Calamari | \$9 | Baked Or Raw Clams | | Stuffed Artichoke | \$5 |
| Plain, Al's, Buffalo Or Sebastian Style | | 1/2 Dozen \$6 Dozen \$10 | | Antipasto | \$8 |
| Grilled Calamari | \$9 | Pizza Bread | \$3 | Bruschetta Bread | \$5 |
| Stuffed Shrimp | \$10 | Garlic Bread | \$2 | Mozz. Bread Sticks | \$5 |
| Shrimp Cocktail | \$10 | Chicken Fingers | \$7 | Mozzarella Sticks | \$4 |
| Grilled Shrimp | \$10 | Plain, Al's, Buffalo Or Sebastian Style | | French Fries | \$2 |
| Sautéed Scallops | \$10 | Chicken Wings | \$6 | Onion Rings | \$3 |
| | | Plain, Al's, Buffalo Or Sebastian Style | | | |
| | | Stuffed Mushrooms | \$6 | | |

Al's Special Hot Appetizer Trays

Baked Clams, Fried Shrimp, Fried Calamari, Fried Mushrooms, Pizza Bread & Fried Broccoli

| | |
|--------------------|--------------------|
| Small Platter \$18 | Large Platter \$30 |
| Serves 2-3 People | Serves 5-6 People |

Soup & Salad

| | | | | |
|---------------------------------|------|-----|-----------------------------|-----|
| Soup Of The Day | Cup | \$2 | Caesar Salad | \$6 |
| Or Minestrone | Bowl | \$3 | Add To Any Salad | |
| Al's Special Salad | | \$7 | Add Chicken Breast | \$3 |
| Romaine & Tomato Salad | | \$5 | Add Sausage | \$3 |
| Fresh Mozzarella & Tomato Salad | | \$6 | Add Salmon | \$4 |
| Dinner Salad | | \$4 | Add Shrimp | \$5 |
| Tomato & Onion Salad | | \$5 | <u>Our Famous Salad Bar</u> | |
| | | | As Entrée | \$7 |
| | | | With Meal | \$4 |

Pasta

Include Soup Or Salad

Order any Pasta Served w/ Meat Sauce, Marinara. Diavola Or Garlic Oil

| | | | | | |
|----------------------|------|------------|------|------------|-----|
| Mostaccioli | \$8 | Rigatoni | \$8 | Cavatelli | \$9 |
| Orechetti | \$8 | Spaghetti | \$8 | Fettuccini | \$9 |
| Ravioli | \$9 | Tortellini | \$9 | Gnocchi | \$9 |
| Baked Lasagna | \$11 | 8-Fingers | \$9 | Linguini | \$8 |
| Stuffed Baked Shells | \$11 | Manicotti | \$11 | Angel Hair | \$8 |
| Eggplant Parmesan | \$11 | | | Bowtie | \$8 |

CREATE YOUR OWN PASTA

Add to the pasta price above with these sauces or ingredients

Alfredo Sauce \$4
Red or White Clam \$5
Shrimp & Scallops Cream \$7
Shrimp & Broccoli \$6
Vodka Sauce \$4

Al's Special Sauce \$3
Carbonara Sauce \$4
Con Calamari Sauce \$5
Pesto Sauce \$3

Ingredients
Grilled Chicken \$4
Grilled Shrimp \$5
Meatballs Or Sausage \$3
Mozzarella Cheese \$2
Ricotta Cheese \$2

Veal

Include Soup Or Salad & Side Dish

Veal Alessandro \$15

Rolled Stuffed w/ Asparagus, Topped w/ Provolone

Veal Marsala \$14

Sauteed w/ Mushrooms & Sweet Marsala Wine

Veal Parmigiana \$12

Lightly Fried w/ Meat Sauce & Baked w/ Mozzarella.

Veal Vesuvio \$15

Sauteed in Olive Oil, Fresh Garlic & White Wine Served w/ Vesuvio Potatoes (No Side)

Veal Franchise \$14

Battered Dipped Sauteed in a Fresh Lemon White Wine Sauce

Veal Scaloppine \$14

Sauteed w/ Fresh Mushrooms & Onions in a White Wine Sauce

Chicken

Include Soup Or Salad & Side Dish

Chicken Franchise \$12

Add Broccoli Franchise \$3

Boneless Breast Battered Dipped sauteed in a Fresh Lemon, White Wine Sauce

Chicken Marsala \$12

Boneless Breast Sauteed in a Sweet Marsala Wine w/ Mushrooms

Chicken Lemon & Oregano \$11

Half Chicken Please Allow 25 Minutes Cook Time

Chicken Pompeii \$13

Two Boneless Breast Stuffed w/ Provolone Cheese & Sauteed w/ Olive Oil & Fresh Garlic Served w/ Vesuvio potatoes. (No Side)

Chicken Tetrizzini \$12

Boneless Chicken Sauteed w/ Mushrooms & Baked in a White Wine Cream Sauce. Served Over Linguini Pasta (No Side)

Fried Chicken \$11

Chicken Cacciatore \$12

Half Chicken w/ Mushrooms, Green Peppers, Onions, Tomato & Black Olives.

Chicken Parmesan \$12

Breaded Boneless Breast Lightly Fried Topped w/ Meat Sauce & Baked w/ Mozzarella Cheese.

Chicken Sebastian \$12

Boneless Breast Breaded, Fried & Smothered in BBQ Sauce

Chicken Vesuvio \$12

Half Chicken Sauteed W/ Garlic White Wine Sauce W/ Roasted Potatoes
Please Allow 25 Minute Cook Time (No Side)

Chicken Romano \$12

Breaded Boneless Breast Sauteed w/ Mushrooms, onions, Tomato
Served over Cavetelli Pasta.(No Side)

Seafood

Include Soup Or Salad & Side Dish

Surf & Turf Market

9 oz Main Lobster & 8 oz Filet

Lobster Tail Market

14-16 oz Served w/ Drawn Butter

Alaskan King Crab Legs \$39

14-16 oz Served w/ Drawn Butter

Filet & Shrimp \$25

7-8oz Filet & 4 Jumbo Fried Shrimps

Norwegian Salmon \$15

Blackened, Grilled Or Cajun

Halibut Steak \$17

Blackened, Grilled Or Cajun

White Fish Italiano \$14

Herbed Bread Crumbs Served w/ Lemon Butter Caper sauce

Baccala Franchese \$14

Filet Of Cod Battered - Dipped Sauteed w/ Lemon Wine Sauce

Baccala Livernese \$14

Filet Of Cod Sauteed in White Wine w/ Fresh Tomatoes, Onions,
Green & Black Olives.

Fried Shrimp Dinner

1/2 Lbs \$10 Full Lbs \$14

Zupa De Pesce \$29

Shrimp, Scallops, Calamari, Crablegs & Clams Served Over
Angel Hair Pasta (No Side)

Shrimp De Jonghe \$15

Sauteed w/ Butter & Garlic, White Wine & Thick Bread Crumb Sauce

Steak & Chops

Include Soup Or Salad & Side Dish

Filet Mignon 14-16 oz \$24

Porterhouse Steak 28-30 oz \$25

T-Bone Steak 28-30 oz \$21

New York Strip Steak 14-16 oz \$19

Rib Eye Steak 14-16 oz \$20

Filet Vesuvio \$27

Filet Medallions Sauteed in Extra Virgin Olive Oil & Fresh Garlic w/ Vesuvio Potatoes. (No Side)

Filet A La Siciliana \$25

Filet Medallions Lightly Breaded & Sauteed w/ Garlic & Olive Oil

Giambotta \$11

Sausage, Peppers, Potatoes & Onions (No Side)

Breaded Pork Tenderloin \$11

Pepper Steak \$21

Sliced Filet Sauteed w/ Green Peppers, Onions, Tomato & Mushrooms in a Red Wine Sauce

Tenderloin Tips \$18

Filet Mignon, Onions & Mushrooms Sauteed in Butter & Wine Over Fettuccini (No Side)

Pork Chops \$16

Two Thick Center Cut Chops

Pork Chop Vesuvio \$17

Two Center Cut Chops Sauteed w/ Potato, Garlic & White Wine. (No Side)

BBQ Baby Back Ribs Half Slab \$11 Full Slab \$16

Sandwiches

Served w/ Steak Fries On French Bread Or Bun

Italian Beef \$6

Filet Mignon \$13

Italian Sausage \$6

Italian Submarine \$8

Combination \$7

Schullo Sub \$9

Meatball \$6

Al's Burger ^¾ Black Angus \$8

Veal Parmesan \$11

Grilled Chicken \$8

Rib-Eye Steak \$11

Fried Chicken \$8

Al's Special \$8

Desserts

Tiramisu \$4

Ice Cream

Eli's Cheese Cake \$4

Spumoni \$3

Cannoli \$3

Vanilla \$3

Fruit Platte \$5

Chocolate Sundae \$4

Pizza

Thin Crust

| | 10" Small | 12" Medium | 14" Large | 16" Family | 18" Party |
|--------------------|--------------|---------------|--------------|---------------|--------------|
| Cheese | \$9 | \$10 | \$11 | \$13 | \$15 |
| Each Extra Topping | \$.1.85 | \$2.15 | \$2.35 | \$2.55 | \$2.80 |

Stuffed & Pan

Allow 40 Minutes

| | 9" Medium | 10" Large | 12" Family | 14" Party |
|--------------------|--------------|--------------|---------------|--------------|
| Cheese | \$12 | \$13 | \$15 | \$17 |
| Each Extra Topping | \$1.85 | \$2.15 | \$2.45 | \$2.75 |

Taco

Ground Beef, Slice Tomato, Onion, Black Olives,
Hot Giardiniera, American Cheese & Lettuce

| 12" | 14" | 16" | 18" |
|------|------|------|------|
| \$17 | \$18 | \$20 | \$23 |

Bobby Special

Double Sausage, Onions, Jalapeno Peppers,
Green Olives, Pepperoni & Bacon Served Well Done

| 12" | 14" | 16" | 18" |
|------|------|------|------|
| \$17 | \$18 | \$20 | \$23 |

Football

18"x 26"

Feeds 8 People

Cheese \$19

Each Extra Topping \$3.25

Calzone

One Ingredient \$9

Each Extra Topping \$1.80

Additional Ingredients

Sausage * Ground Beef* Shrimp* Black or Green Olives* Pepperoni* Sliced Beef* Bacon* Ham*
Anchovy* Chicken* Mushrooms* Green Pepper* Onions* Fresh Garlic or Powdered* Sliced Tomato*
Ricotta Cheese* Broccoli * Cauliflower* Spinach* Hot Peppers* Pineapple*

18% Gratuity Added For Parties Of 6 Or More.

Split Plate Charge For Entrees \$3.00

Prices & Items Subject to change