

Pizza

Everything freshly made on site. Homemade Tomato or garlic olive oil and includes sauce and mozzarella.

Small (9" 4-cut) **8.75** toppings each **1.50**
Large (12" 8-cut) **10.25** toppings each **1.95**

Topping choices

Black Olives	Red Onion	Jalapeno Peppers
Kalamata Olives	Yellow Onion	Green Peppers
Artichoke Hearts	Spinach	Banana Peppers
Fresh Tomato	Red Peppers	Cremini Mushrooms
Capers	Double Cheese	Anchovies
Sausage	Pepperoni	

Calzones 11.95

Calzone Firenze Garlic, olive oil, fresh spinach, mushrooms, mozzarella, pizza sauce

Meatball Calzone Italian meatballs, mozzarella, pizza sauce

Sausage Calzone Italian sausage, mozzarella, pizza sauce

Create Your Own Calzone With mozzarella and pizza sauce **9.50**. Add any topping each **1.50**

Alessandro is excited to share his heritage and love of food with you. Raised in Sicily and educated in Florence, Alessandro continually brings homemade, fresh and modern Italian dishes to your table. He makes the bread fresh, creates his own sauces, pizza dough, salad dressings and stocks. Fish and meat are of the highest quality and freshness. Our olive oil is *Corto* Extra Virgin from their estate in California. Everything is prepared fresh so any requests for no-flour or no-salt or any other dietary requirements will be happily considered. Our staff is like family and anyone is happy to help you during your stay. We know you will enjoy your food and experience and wish you a hearty *Salute!*

Salads

Choice of Homemade dressings: **Balsamic Vinaigrette, Creamy Parmesan, Herbed Italian.**

Alessandro's Choice Salad

Romaine lettuce, grape tomatoes, cucumbers and red onion **\$6.50**
Upgrade your dinner salad to a choice **\$3.75**

House Salad

Romaine lettuce and fresh tomato **\$3.50**

Tri-colore Salad

Fresh tomatoes, green arugula and white Grana Padano cheese **\$10.45**

Caprese

Fresh red tomatoes, snow white bocconcini mozzarella and basil **\$9.25**

Extras

Extra dressing: House Salad **\$1.50**, Other Salads **\$1.95**

Extra Virgin Olive Oil: **\$1.95**

Add Mozzarella: House **\$1.75** Other Salads **\$2.25**

Add Gorgonzola Cheese: House **\$1.95** Other Salads **\$2.95**

Add Chicken **\$3.95**

Add Shrimp **\$4.95**

Menu printed in 2022

Alessandro's

Authentic Italian Cuisine!

6540 Lake Road West

Ashtabula Oh, 44004

440-964-5766

Alessandrosrestaurant.com

 Alessandro's Restaurant

Tuesday – Thursday: 4 PM to 8:30 PM

Friday and Saturday: 4 PM to 9:30 PM

CLOSED: Sunday and Monday

Everything always prepared fresh on premise! All homemade bread, salad dressings, sauces and pizza dough!

Since 1999

Take home a jar of our sauce or an apron or shirt as well!

Appetizers

Bruschetta **\$9.25**

Toasted Italian bread, diced tomato, garlic, extra virgin olive oil and fresh basil

Focaccia Caprese **\$9.75**

Fresh baked focaccia with sliced tomato, bocconcini mozzarella, extra virgin olive oil, basil

Crostini **\$9.25**

Toasted Italian bread, olives, capers, sun dried tomato

Tuscany **\$15.95**

Sweet soppressata, Prosciutto Crudo, artichoke hearts, kalamata olives, caponata, bocconcini

Roman **\$12.95**

Roman artichoke hearts, Pecorino Romano cheese, sun dried tomatoes

Pasta and Italian Specialties

Includes house salad and homemade bread

Upgrade salad to "Choice" (see salads) for **\$3.75**

Add 2 meatballs, sausage, or sautéed mushrooms – each **\$2.25** Add **Chicken \$3.95** Add **Shrimp \$4.95**

Spaghetti al Pomodoro e Basilico **\$15.25**

Alessandro's homemade tomato sauce with fresh basil

Tortellini al Sugo di Carne **\$17.25**

Alessandro's homemade meat sauce over meat filled tortellini

Pasta Signora Millie **\$17.75**

Our tomato sauce with strips of grilled chicken and sliced sausage over pasta

Penne al Tonno **\$17.95**

Tuna, grape tomatoes, capers, onions and Kalamata olives in a white wine and a splash of tomato sauce

Gnocchi Gorgonzola **\$17.95**

Plump potato dumplings in a rich cream of half and half and gorgonzola cheese with cremini mushrooms

Grilled Vegetable Lasagna **\$15.95**

Grilled seasonal vegetables layered with pasta, tomato sauce and mozzarella

Meat Lasagna **\$15.95**

Meatballs, Italian sausage, our meat sauce, mozzarella and fresh rosemary

Eggplant alla Parmigiana **\$15.95**

Thick-sliced, baked eggplant, tomato sauce, mozzarella cheese and Parmigiano

Linguine Mare e Monte (e More) **\$19.25**

Wild shrimp, cremini mushrooms, sun dried tomatoes, capers, white wine, splash tomato sauce

Ravioli con Portobello Mushroom **\$18.25**

With a sauce of shitake mushrooms, grape tomatoes, Grana Padano, garlic olive oil, white wine

Spinach Garlic Ravioli a Lipari **\$17.95**

Spinach and roasted garlic filled ravioli in our Lipari Sauce – a special mix of our tomato sauce, basil pesto and mascarpone cheese

Linguine Primavera **\$19.95**

Wild shrimp, grilled Zucchini, caramelized onion, steamed broccoli, grape tomatoes, a splash of tomato sauce and white wine

Entrees

Served with roasted potatoes, house salad, seasonal vegetable, and homemade bread. Salads can be upgraded to "Choice" (see salads) for **\$3.75**

Pollo Roberto

Chicken breast sautéed in garlic olive oil with fresh spinach, sun dried tomato, capers, Kalamata olives, cremini mushroom, and white wine **\$20.75**

Pollo Alessandro

Chicken breast sautéed with wild shrimp, shitake mushrooms, roasted red peppers, Dijon mustard and white wine **\$22.75**

Trota Rustica

8-oz fillet of trout sautéed with garlic olive oil, fresh tomato, capers, Kalamata olives **\$25.95**

Vitello Contadina

Veal sautéed in garlic olive oil, sun dried tomato, cremini mushrooms, red wine **\$25.95**

Vitello Marsala

Veal sautéed with shitake mushrooms and garlic olive oil in a Marsala sauce **\$25.95**

Vitello Parmigiana

Veal gently sautéed with our homemade tomato sauce and mozzarella cheese **\$25.95**

Salsiccia Cacciatore

Two pieces of Italian sausage with roasted red bell pepper, green pepper and yellow onions in tomato sauce and red wine **\$20.75**