

Alessandro's Ristorante

DINING BY LAKE ERIE SINCE 1999

Appetizers

Bruschetta	<i>Toasted Italian bread, diced tomato, garlic, extra virgin olive oil and fresh basil</i>	9.95
Focaccia Caprese	<i>Fresh baked focaccia with sliced tomato, bocconcini mozzarella, extra virgin olive oil, basil</i>	10.95
Crostini	<i>Toasted Italian bread, olives, capers, sun dried tomato</i>	9.95
Tuscany	<i>Sweet soppressata, Prosciutto Crudo, artichoke hearts, kalamata olives, caponata, bocconcini mozzarella</i>	17.95
Roman	<i>Roman artichoke hearts, Pecorino Romano cheese, sun dried tomatoes</i>	14.95

Salads

Homemade dressings: *Balsamic Vinaigrette, Creamy Parmesan, Herbed Italian*

Extra dressing:	on house	1.50	on other salads	1.95	
Mozzarella:	on house	1.75	on other salads	2.25	
Gorgonzola:	on house	1.95	on other salads	2.95	
Extra Virgin Olive oil	2.95	Grilled Chicken	4.95	Grilled Shrimp	5.95

Alessandro's Choice	<i>Romaine lettuce, grape tomatoes, cucumbers and red onion— stand alone</i>	7.50
	<i>— upgrade from a house salad</i>	4.50
House	<i>Romaine lettuce and fresh tomato</i>	4.50
Tri-colore	<i>Romaine lettuce, fresh tomatoes, Grana Padano cheese</i>	10.95
Caprese	<i>Fresh tomatoes, bocconcini mozzarella, basil extra virgin olive oil</i>	10.95

Pasta and Italian Specialties

Pasta dinners include house salad with homemade dressing and		homemade bread.
Upgrade salad to "Choice" (see salads)		4.50
Two meatballs	3.95	sausage, sautéed mushrooms – each 2.25
Grilled Chicken	4.95	Sautéed shrimp 5.95

Spaghetti al Pomodoro e Basilico

Alessandro's homemade tomato sauce with fresh basil 18.95

Tortellini al Sugo di Carne

Alessandro's homemade meat sauce over meat filled tortellini 18.95

Pasta Signora Millie

Our tomato sauce with strips of grilled chicken and sliced sausage over past 18.95

Penne al Tonno

Tuna, grape tomatoes, capers, onions and Kalamata olives in a white wine and a splash of tomato sauce 18.95

Gnocchi Gorgonzola

Plump potato dumplings in a rich cream of half and half and gorgonzola cheese with cremini mushrooms 18.95

Linguine Mare e Monte (e More)

Wild shrimp, cremini mushrooms, sun dried tomatoes, capers, white wine, and a splash of tomato sauce 20.95

Ravioli con Portobello Mushroom

Ravioli stuffed with mushrooms with a sauce of shitake mushrooms, grape tomatoes, Grana Padano, garlic olive oil and white wine 19.95

Ravioli con Spinach e Roasted Garlic in Salsa di Lipari

Spinach and roasted garlic filled ravioli in our Lipari Sauce – a special mix of our tomato sauce, basil pesto and mascarpone cheese 18.95

Linguine Primavera

Wild shrimp, grilled Zucchini, caramelized onion, steamed broccoli, grape tomatoes, a splash of tomato sauce and white wine 20.95

Grilled Vegetable Lasagna

Grilled and smoked red pepper, mushrooms and zucchini layered with pasta, our tomato sauce and mozzarella 17.95

Meat Lasagna

Meatballs, Italian sausage, our meat sauce, mozzarella as and fresh rosemary 17.95

Eggplant alla Parmigiana

Thick-sliced, baked eggplant, tomato sauce, mozzarella cheese and Parmigiano 17.95
With side of pasta 20.95

Entrees

All Entrees served with roasted potatoes, house salad, seasonal vegetable, and homemade bread.

Salads can be upgraded to "Choice" (see salads) 4.50

Pollo Roberto

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

21.95

Pollo Alessandro

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

23.95

Trota Rustica

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

26.95

Vitello Contadina

Veal sautéed in garlic olive oil, sun dried tomato, cremini mushrooms, red wine

26.95

Vitello Marsala

Veal sautéed with shitake mushrooms and garlic olive oil in a Marsala sauce

26.95

Vitello Parmigiana

Veal gently sautéed with our homemade tomato sauce and mozzarella cheese

26.95

Salsiccia Cacciatore

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

21.95

Beverages

Coffee — regular or decaf: Free Refills 1.95

Fountain soda pop: Free Refills 2.50

Coke, Diet Coke, Cherry Coke, Orange Sprite Root Beer

Tea — hot or Iced: Free Refills 2.50

Hot Chocolate 2.50

Sparkling San Pellegrino Water, 17 oz 4.25

San Pellegrino Soda, 12 oz 3.50

Lemon, Orange

Pizza

Everything freshly made on site. Homemade Tomato Pizza Sauce or Garlic Olive Oil.

	Small (9" 4-cut)	Large (12" 8-cut)
With sauce and mozzarella	8.75	10.25
Additional toppings each	1.50	1.95

Topping choices

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

Calzones

Calzone Firenze

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

12.95

Meatball Calzone

Italian meatballs, mozzarella, pizza sauce

12.95

Sausage Calzone

Italian sausage, mozzarella, pizza sauce

12.95

Create Your Own Calzone

With mozzarella and pizza sauce

11.45

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!*