


STARTERS

Crispy Fried Calamari 10.99
Lemon aioli and fresh marinara sauce.

Fire Roasted Asparagus 7.49
Tender asparagus spears roasted with olive oil and garlic in our wood-fired oven, finished with fresh lemon zest.

Garlic Fries 4.99
Premium golden fried potatoes tossed with a garlic-herb infused olive oil and Parmesan cheese.

 **Arancini** 7.49
Mozzarella and basil filled risotto balls fried with a panko and parmesan crust. Served with pesto aioli and marinara sauce.

Tomato Caprese 9.99
Vine-ripened tomatoes and bufala mozzarella with fresh basil, tomato jam, basil oil, and balsamic glaze.


Mozzarella Sticks 7.99
Lightly breaded mozzarella fried to a golden brown with fresh marinara sauce and basil ranch.

Garlic Cheese Bread 3.99
Toasted garlic butter and mozzarella cheese.

Wood-Fired Garlic Prawns 12.49
Sautéed in olive oil and finished in the wood-fired oven with fresh garlic and chili oil.

FLATBREADS

Wild Mushroom 9.99
Sautéed wild mushrooms, goat cheese, herbed garlic olive oil, chopped scallions, truffle oil drizzle.

 **Bacon and Caramelized Onion** 9.99
Applewood smoked bacon, caramelized onion, gruyère and Parmesan cheeses, housemade pizza sauce.

 **Pepperoni** 9.99
Pepperoni, mozzarella cheese, housemade pizza sauce.

SOUPS

Café Alfresco Classic Minestrone
Housemade & hearty. Topped with grated Parmesan.
Cup/Bowl 3.99 / 4.99

Cream of Asparagus Soup
A delicious cream soup, topped with garlic croutons and grated Parmesan.
Cup/Bowl 4.99 / 5.99

 *New Item*

SALADS

Garden House Salad 4.79

Seasonal greens with your choice of dressing.

With any pizza or pasta entrée 2.99

Shrimp & Walnut Salad 14.99

Grilled shrimp, candied walnuts, mixed greens and sesame dressing.

 Spicy Blackened Shrimp 13.99

Grilled Cajun-spiced shrimp, romaine lettuce, yellow bell peppers, cherry tomatoes, and Parmesan cheese tossed in a spicy vinaigrette.

Spicy Thai Crunch Salad 11.99

Shredded cabbage, cashews, diced chicken breast, rice noodles and cilantro in a spicy Asian dressing.

Italian Cobb Salad 14.99

Italian marinated chicken, Roma tomatoes, Italian ham, marinated artichoke hearts, banana peppers, Kalamata olives, hard-boiled egg and provolone cheese on a bed of romaine lettuce.

Caesar Salad 9.99

Crisp romaine lettuce, Parmesan cheese, croutons and housemade Caesar dressing.

With marinated, charbroiled chicken breast 11.99

With grilled salmon fillet 15.99

With grilled shrimp 15.99

Mediterranean Salad 9.99

Crisp romaine hearts, Roma tomatoes, Kalamata olives, red onions, feta cheese, extra virgin olive oil, fresh lemon, red wine vinegar and fresh cracked pepper.

Southwest Santa Fe Chicken 12.99

Chipotle chicken breast, corn, black beans, tomatoes, shredded cheddar cheese and cilantro in a spicy chipotle-ranch dressing.

Chopped Antipasto Salad 12.99

Iceberg and romaine lettuces, pepperoni, salami, Canadian bacon, artichokes, Kalamata olives, red onions, Parmesan cheese and Italian dressing.

 *New Item*

SANDWICHES

Hot Pastrami 11.99

Thinly sliced pastrami piled high and smothered in melted provolone cheese with basil ranch on a freshly baked roll.

Tuscan Chicken Panini 10.99

Charbroiled chicken breast on a grilled Ciabatta roll with roasted red bell peppers, caramelized onions with basil ranch and provolone cheese.

Vegetarian Sandwich 8.99

Grilled Portobello mushroom, roasted red pepper, baby kale, red onions, provolone cheese and Italian vinaigrette on a focaccia roll.

Italian Meatball 9.99

Savory meatballs open-faced on a French roll topped with housemade marinara and melted provolone cheese.

Clubhouse Panini 9.99

Turkey, bacon, avocado, provolone cheese, lettuce, tomatoes and mayo served on a grilled Ciabatta roll.

Chicken Caesar Wrap 9.99

Herb marinated chicken breast, romaine lettuce, sliced red onions, and grated Parmesan with Caesar dressing in a spinach wrap.

Grilled Triple Cheese 9.99

Cheddar, crescenza, and mozzarella cheeses melted together on a warm focaccia roll with basil pesto.

Italian Deli Sub 10.99

Freshly baked French roll loaded with salami, Italian ham, capicola, thinly sliced red onions, provolone cheese, lettuce and tomatoes.

Cubano 11.99

Roasted pork, ham, Swiss cheese, mustard and pickles grilled on a torpedo roll.

Add a cup of minestrone soup or garden salad 2.99

Add a cup of cream of asparagus soup 3.49

Add a side of garlic fries 2.99

 *New Item*

BRICK OVEN PIZZAS

Substitute Gluten-free Pizza Crust 2.00

Pepperoni **15.99**
Our traditional cheese pizza topped with pepperoni.

The Four Cheese **12.99**
Smoked Gouda, mozzarella, Jack and cheddar cheese with our zesty, housemade pizza sauce.

Butcher Boy **17.99**
Pepperoni, Italian sausage, salami and Canadian bacon with our housemade pizza sauce.


Margherita **12.99**
Vine-ripened tomatoes, mozzarella cheese and fresh sweet basil.

Maui Delight **14.99**
Ham, bacon, pineapple, red and green onions, and Roma tomatoes with a housemade Polynesian sauce.

Roasted Garlic Chicken **15.99**
Roasted garlic chicken, red onion, cilantro and garlic butter sauce.

Barbeque Chicken **15.99**
Tangy barbeque sauce, charbroiled chicken, green onions and smoked Gouda cheese.

Mediterranean Pizza **13.99**
Pesto sauce, roasted red peppers, mushrooms, black olives, red onions, mozzarella and feta. Anchovies available upon request (.99)

 **Sicilian** **16.99**
Chopped pepperoni and salami, Italian sausage, pepperoncini, mozzarella and Parmesan cheese, arrabiata sauce.

 *New Item*

BRICK OVEN PIZZAS (CONT'D)

Garden Pizza 15.99
Spinach, zucchini, yellow squash, red onion, asparagus, tomato, feta,
Parmesan and mozzarella cheeses, EVOO.

Chicken & Artichoke Pizza 15.99
Marinated chicken, roasted artichokes, spinach and mozzarella cheese
with a garlic cream sauce.

Café Alfresco Combo 17.99
Traditional combination of pepperoni, Italian sausage, salami, mushrooms,
onions, black olives and bell peppers.

Add a cup of minestrone soup or garden salad 2.99

Add a cup of cream of asparagus soup 3.49

Additional toppings 1.99

SAMPLERS

Can't decide?

*Try one of our Samplers and get the best of soup,
salad, pizza and pasta!*

Soup & Salad Sampler 13.99
A cup of housemade minestrone soup and a half-size serving of
any specialty salad.

Pizza Sampler 15.99
A personal-size pizza of your choice with a cup of housemade
minestrone soup or garden salad.

Pasta Sampler 15.99
A half-size serving of pasta of your choice with a cup of housemade
minestrone soup or garden salad.

Substitute cream of asparagus soup with any sampler 1.49

PASTAS

Substitute Whole Wheat Penne Pasta 1.29

Pasta Romano 15.99

Shrimp and grilled chicken sautéed with red peppers, pine nuts, mushrooms and penne pasta in a garlic cream sauce.

Rustica 14.99

Grilled chicken and capicola sautéed with sun-dried tomatoes, mushrooms, green onions and penne pasta in a garlic cream sauce.

Pasta with Grilled Salmon 17.99

A seasonal salmon fillet in olive oil, capers, sun dried tomatoes, asparagus, white wine and garlic. Choice of spaghetti, linguine or penne.

Chicken Broccoli Alfredo 14.99

Chicken breast and fresh, sautéed broccoli with linguine noodles in a garlic cream sauce.

Mediterranean Capellini 9.99

Angel hair pasta tossed with diced tomatoes, red onions, olives, spinach, feta cheese and garlic in lemon and white wine.

With charboiled chicken breast 11.99

With grilled shrimp 15.99

Atlantis Classico 17.99

Spaghetti, shrimp and scallops, sautéed in white wine, garlic, parsley and finished with a cream sauce.

Linguine & Clams 14.99

Whole and chopped clams sautéed in olive oil with garlic, white wine, parsley and clam broth. *Marinara or cream sauce upon request.*

Cajun Pasta 15.99

Chicken and shrimp sautéed with Andouille sausage, peppers and onions with penne pasta in a spicy tomato cream sauce.

Create Your Own Pasta 11.99

Choice of spaghetti, linguine or penne pasta with choice of marinara, Alfredo or pesto sauce.

Add Bolognese sauce, meatballs, Italian sausage, chicken or fresh seasonal vegetables for 1.50 each.

Add a cup of minestrone soup or garden salad 2.99

Add a cup of cream of asparagus soup 3.49

 *New Item*

CHEF SPECIALTIES

-  **Chicken Lombardia** **17.99**
Lightly floured chicken breast sautéed in olive oil and served over linguine with creamy gorgonzola sauce and a mélange of spinach, baby kale, red onions, and mushrooms.
- Mushroom Ravioli** **14.99**
Fresh pasta filled with porcini mushrooms, herbs and Parmesan cheese in a porcini cream sauce.
- Chicken Parmesan** **15.99**
Lightly breaded chicken breast with our housemade marinara sauce and mozzarella cheese. Served with a side of linguine.
- Manicotti** **13.99**
Cheese-stuffed pasta with a trio of pesto, marinara and garlic cream sauces
- Chicken Piccata** **15.99**
Lightly breaded chicken breast sautéed in a white wine, cream and caper sauce. Served with a side of linguine and a medley of artichokes, roasted peppers and zucchini.
- Chicken Marsala** **17.99**
Lightly floured chicken breast sautéed in olive oil and Marsala wine with mushrooms, garlic and parsley. Served over linguine with fresh seasonal vegetables.

DESSERTS

- Gelato**
Rich and creamy Italian ice cream, made fresh daily in the Atlantis bakery. Ask for a taste if you can't decide!
- By the scoop
One **3.99** Two **4.99** Three **5.49**
Served in housemade chocolate-almond brittle basket **Add 1.99**
- Tiramisu** **6.99**
Delicate sponge cake layered with Mascarpone cheese, rum liqueur and espresso-dipped lady fingers.
- Warm Cookie Sundae** **5.99**
A housemade cookie warmed in the wood burning oven topped with your choice of gelato and chocolate sauce. *Whipped cream upon request.*
- Chocolate Alla Milano** **4.99**
Decadent chocolate layer cake, rich chocolate mousse and a dark chocolate ganache.
Add a Scoop of Gelato **1.99**
- Manhattan Deli Cheesecake** **6.99**
With your choice of strawberry, blueberry or chocolate sauce **7.49**

COFFEES

Espresso

Short creamy shot of concentrated and finely ground dark-roast coffee.

Single 3.99

Double 4.99

With Gelato Float 5.99

Cappuccino

4.99

Espresso served with a dash of steamed milk and a healthy topping of foamed milk.

Café Latte

4.99

Espresso layered with steamed milk and a dollop of foam.

Café Mocha or White Mocha

5.49

Espresso, steamed milk and dark or white chocolate.

Caramel Mocha

5.49

White mocha with caramel syrup.

BEVERAGES

Iced, Hot or Specialty Teas

3.25

Freshly Brewed Coffee

3.25

Soft Drinks

3.25

Milk

3.25

Fiji Water

4.00

Pellegrino

500ml / Liter

4.00 / 6.00

WINE MENU

Sommelier Selections — Special Value

	<i>Glass</i>	<i>Bottle</i>
William Hill, Chardonnay	8.00	30.00
The Seeker, Sauvignon Blanc	8.00	30.00
Red Rock, Merlot	8.00	30.00
Root 1, Cabernet Sauvignon	8.00	30.00

Sparkling

	<i>Glass</i>	<i>Bottle</i>
Domaine Chandon, Brut 187 ML	14.00	42.00
Bocelli, Prosecco, 187 ML	11.00	—

White

Mirassou, Chardonnay	7.00	27.00
ZD, Chardonnay	15.00	56.00
Chateau Ste. Michelle, Chardonnay	8.00	30.00
La Crema, Chardonnay	11.00	42.00
Trefethen, Chardonnay	14.00	50.00
Sonoma Cutrer, Chardonnay	12.00	45.00
Kenwood, Sauvignon Blanc	8.00	30.00
St. Supéry, Sauvignon Blanc	10.00	38.00
Veramonte, Sauvignon Blanc	9.00	34.00
Fetzer, Gewürztraminer	5.50	21.00
Chateau Ste Michelle, Riesling	7.50	28.00
Santa Margherita, Pinot Grigio	11.00	45.00
Conundrum, White Blend	12.50	49.00
Beringer, White Zinfandel	5.25	20.00

Red

Mirassou, Cabernet Sauvignon	7.00	27.00
Geyser Peak, Cabernet Sauvignon	10.00	38.00
Rombauer, Cabernet Sauvignon	—	69.00
Mirassou, Merlot	7.00	27.00
Clos Du Bois, Merlot	10.00	38.00
Rodney Strong, Merlot	10.00	39.00
Trefethen, Merlot	16.00	61.00
Chloe, Red Blend No. 249	11.00	43.00
Meiomi, Pinot Noir	13.00	50.00
Clos Du Bois, Pinot Noir	8.00	32.00
MacMurray Ranch, Pinot Noir	10.00	38.00
Mirassou, Pinot Noir	7.00	27.00
Bocelli, Sangiovese	14.00	50.00
Renwood “Sierra Series,” Zinfandel	8.00	30.00
Ruffino “Ducale,” Chianti Classico	12.75	50.00

Drinking alcoholic beverages while pregnant may negatively impact the health of your unborn child.

ALFRESCO COOLERS

Alcohol-free Libations 4.50

Italian Sodas

A refreshing combination of Italian sparkling water and naturally flavored Monin syrups including Watermelon, Passion Fruit, Wild Raspberry, Ruby Red Grapefruit and Mango.

Strawberry-Coconut Lemonade

Pureed strawberries and coconut milk add a touch of sweetness to our lemonade.

Black Cherry-Vanilla Soda

Black cherry puree and vanilla syrup lend an old-fashioned twist to this modern soda.

Iced Chai

A creamy infusion of exotic spices and black tea.

Ginger-Mango Fizz

A tropical fruit cooler with the zing of natural ginger beer.

Minty Cranberry-Grapefruit Cooler

A lively combination of cranberry juice, Ruby Red grapefruit syrup and muddled mint.

LA DOLCE VITA

Italian-inspired Cocktails 8.00

Classic Bellini

Prosecco and white peach puree. An international favorite made famous at Harry's Bar in Venice.

Modena Amore

Prosecco with a purée of balsamic-glazed strawberries.

Rosa di Sicilia

Jack Daniel's, Campari, orange juice and a hint of rose water.

Tiramisu Martini

A liquid version of the classic Italian dessert featuring Stoli Vanil, Frangelico, Kahlua and Godiva Dark Chocolate Liqueur.

Sorrento Alfresco

Tanqueray gin, Limoncello, Cointreau and Italian sweet vermouth.

Milano Mojito

Bacardi white rum, Prosecco, freshly muddled mint and lime.

BEER

Draft

6.00

Coors Light, Heineken, Sam Adams, Icky IPA, Leinenkugel's Seasonal Draft, Modelo Especial

Domestic

5.50

Budweiser, Bud Light, Coors, Coors Light, Michelob Ultra, MGD, Miller Lite and O'Douls.

Imported & Microbrews

Stella Artois, Corona, Heineken, Peroni

6.00

Amstel Light, Newcastle Ale, Guinness Stout, Anchor Steam,

6.50

Blue Moon, Firestone 805, Sierra Nevada Pale Ale.

Drinking alcoholic beverages while pregnant may negatively impact the health of your unborn child.