

Alioto'

APPETIZERS

Local Bay Shrimp Cocktail	7.25	Alioto's Original Seafood Sausage	11.95
Prawn Cocktail	7.75	Filled with prawns, shrimp and scallops, served with a tomato basil, lemon butter caper sauce	
Cold Seafood Salad	8.25	Oysters Rockefeller	11.75
Calamari, octopus and shrimp, marinated in olive oil, house made white wine vinegar and toscanelli beans		Oysters baked with spinach and glazed with Hollandaise sauce, served on the half shell	
Salumi Mista	8.25	Combination of Manila Clams & Mussels	11.95
Prosciutto, mortadella, sopressata and Genoa salami		Steamed in a garlic flavored broth	
Crispy Fried Oysters	8.75	12 oz of just clams	12.95
Served with cayenne chili, garlic dipping sauce		12 oz of just mussels	10.95
Shrimp in Ceramic Pots	8.75	Sicilian Calamari	12.50
Baked in garlic, shallots, lemon butter and parsley		Fried, sautéed with tomato sauce red pepper	
Alioto's Fried Calamari	8.75	Dungeness Crab and Avocado Salad	13.75
Served for over 85 years		Louie dressing	
Griddle Fried Sicilian Style Calamari and Shrimp Our Specialty	9.25	Oysters on the Half Shell (6)	13.95
Local Dungeness Crabmeat Cocktail	12.95	Alioto's Famous Dungeness Crab Cake	13.95
		Mildly seasoned and spiced, served with mix greens, lemon butter sauce, chives and fresh tomatoes	

SOUPS AND SALADS

New England Style Clam Chowder		Classic Caesar Salad	8.95
Made in house Cup 6.75 Bowl	8.95	Romaine lettuce, spicy anchovy dressing, grated parmesan cheese and croutons	
Local Dungeness Crab Bisque	9.95	With grilled organic chicken breast	12.95
Served with puff pastry, made in house		Baby Arugula with Artichokes	13.95
Clam Chowder in Bread Bowl	9.75	Truffle oil, tapenade (olive puree) shaved parmesan cheese with vinaigrette	
New England Style (Served from 11 am to 4 pm)		Local Bay Shrimp Louie	
Baby Organic Mixed Green Salad	6.95	½ order 9.75 full order	16.50
with local bay shrimp	8.95	Combo Louie	
with local Dungeness Crabmeat	12.95	Dungeness crab, bay shrimp and prawns	
Choice of dressing: oil and vinegar		½ order 15.25 full order	20.25
Thousand Island, Blue Cheese, Creamy Garlic Italian		Local Dungeness Crab Louie	
Alioto Salad	7.75	½ order 19.50 full order	33.50
Organic mixed greens tossed with pine nuts, raisins fennel, served with our house vinaigrette			
Wedge of Salad	8.95		
Iceberg lettuce, olive oil and house sherry wine vinegar crumbled blue cheese, crispy bacon and shredded egg			

SANDWICHES

Served 11 am – 4 pm

Sicilian Vegetarian	8.75	½ Local Shrimp Meat Sandwich	9.75
Grilled zucchini, eggplant, roasted peppers oven dried tomatoes and arugula served cold		With a cup of New England chowder	
Local Bay Shrimp Roll	8.75	Tuna Melt	9.75
Shrimp served with mayonnaise, tomatoes lettuce and chives on a toasted Brioche roll		Tuna fish on a sliced toasted Brioche with cheese, lettuce, tomatoes, mayonnaise and red onion	
Hamburger Deluxe	8.75	Grilled Organic Chicken Breast	11.50
(cooked medium unless otherwise specified)		Oven dried tomatoes, peppers and arugula	
Lettuce, tomatoes, dill pickle		Filet of Sole	11.75
with cheese add	1.95	Served with lettuce, tomatoes and basil mayonnaise	
with caramelized onions add	1.95	Local Dungeness Crabmeat Roll	15.25

COMPLETE DINNERS SERVED WITH ANY ENTRÉE FOR ONLY \$8.75 MORE

Served from 4:00 pm on

CHOICE OF ONE APPETIZER

Cup of New England Style Clam Chowder

Local Bay Shrimp Cocktail

Alioto's Famous Fried Calamari with Tartar Sauce

Fried Rock Shrimp, Cayenne Chili Mayonnaise Dipping Sauce

Organic Seasonal Mixed Greens, Candied Nuts and Citrus

Baked Stuffed Artichoke

Sicilian Style Clams Baked with Oregano Seasoned Sicilian Breading

Dungeness Crab Mornay, Local Dungeness Crab with Cream, Sherry Wine and Cheese

CHOICE OF ONE DESSERT

Sicilian Cannoli Tiramisu Orange Flavored Crème Caramel Fruit Sorbetto or Ice Cream

FRESH FISH AND SHELLFISH

Double Portions of ** Items Available Upon Request

Griddle Fried Wild Rex Sole or Wild Sand Dabs	15.75
Delicate local fish served with butter lemon sauce	
Calamari Sautéed	16.75
With mushrooms, onions, garlic, tomatoes and peas	
Prawns Doré	18.75
Caper sauce, served with fried rice	
Fish and Chips	18.75
Crispy battered petrale sole served with smashed English peas	
Baked Wild Petrale Sole	19.75
Stuffed with wild mushroom duxelle, glazed in a white wine cream sauce	
Pan Roasted Wild Rock Fish	19.75
Served with wild mushrooms and a hint of truffle oil	
**Naturally Raised Salmon, Kalbi Style	20.75
Broiled with a teriyaki style sauce, served with fried rice	
**Naturally Raised Salmon, Sicilian Style	20.75
Baked with tomato and onion	
**Wild Halibut or Wild Sea Bass	22.75
Pan Roasted with crimini mushrooms and pearl onions, drizzled with truffle oil on a bed of mashed potatoes	
Seared Wild Tuna Roll	22.75
Served with a harmonious blend of balsamic vinegar, sesame seed oil, soy sauce and butter served with fried rice	
Fried Prawns Classically Prepared	22.75
Crispy and golden brown, served with our famous tartar sauce	
Alioto's Famous Sautéed Prawns	22.75
Sautéed with garlic, white wine, tomatoes and lemon butter sauce	
Roasted Day Boat Scallops	24.75
Baked in Sicilian breading with fresh tomatoes and garlic infused olive oil	
Wild Swordfish Involtini	24.75
Crabmeat wrapped in swordfish served with diced tomatoes and lemon butter caper sauce	
Tuna Steak	Market
Served with fresh vegetables	
Swordfish Steak	Market
Served with fresh vegetables	
Whole Baked Maine Lobster	49.75
Stuffed with crabmeat, bay shrimp and mushrooms, served in its shell	
Whole Maine Lobster Thermidor	49.75
Oven baked in its shell with mushrooms, sherry wine, cream and glazed with Hollandaise sauce	
Broiled Australian Lobster Tail	62.50
Served with drawn butter	

COMBINATIONS

Seafood Pot Pie	15.75
A delectable combination of local seafood and vegetables topped with puff pastry	
Combination Fried	18.75
Prawns, oysters, scallops and calamari served with French fries and fresh vegetable of the day	
Sicilian Mixed Grill	21.75
Stuffed calamari, marinated skewered shrimp and involtini of swordfish served with rice	
Sicilian Style Bouillabaisse	23.75
Combination of calamari, fish and shellfish in a tomato, saffron fish broth	
Combination Sauté	26.75
Prawns, crab legs and scallops sautéed with garlic, white wine, mushrooms tomatoes, lemon and butter, served with rice	

Additional items on back page

FRESH LOCAL DUNGENESS CRAB DISHES

Cracked Crab Served hot or cold	½ order (1+ lb) Market	Whole (2+ lb) Market
Marinated Crab	½ order (1+ lb) Market	Whole (2+ lb) Market
Crab Leg Sauté Mushrooms, white wine, garlic, butter sauce		32.00
For the Adventurous		Market
Whole cracked crab brought to your table for you to crack and enjoy. Sold by the pound		
Nonna Rose's Famous Crab Cioppino – Our Specialty		34.50
With clams, mussels and shrimp in a spicy tomato sauce		

PASTAS AND RICE

Ziti Pasta Al Forno	15.25
Baked with prosciutto and three cheeses	
Baked Stuffed Jumbo Pasta Shells	15.50
Filled with spinach, ricotta and mozzarella cheese served with tomato sauce	
Tortellini Bolognese	15.50
Meat filled pasta with house made meat sauce	
Spaghetti with Organic Chicken Breast and Artichokes	15.50
Served with white wine jus	
Spaghetti with Wild Manila Clams	16.75
Choice of white wine sauce or tomato sauce	
Cappellini	18.25
Finely cut pasta with our famous seafood sausage, olive oil and fresh tomato	
Tortellini Carbonara	17.95
Meat filled pasta in a cream sauce with peas and prosciutto	
Cappellini	19.25
Finely cut pasta with local Dungeness crabmeat and local bay shrimp , basil and tomato sauce	
Spaghetti with Fried Eggplant	19.25
Local Dungeness crabmeat and tomato sauce	
Spaghetti with Local Seafood and Shellfish in tomato sauce	19.25
Shellfish Ravioli	20.25
Lobster, shrimp and mushroom filled pasta pillows served with cream sauce and a hint of tomato	
Baked Seafood Cannelloni	23.75
A blend of crabmeat, shrimpmeat with tomato sauce and melted cheese	
Risotto Alioto	22.00
Italian creamy rice prepared with shrimp, scallops, tomatoes and mushrooms	

MEAT AND FOWL

Ground Sirloin Steak (cooked medium unless otherwise specified)	16.75
Better known as Hamburger Steak served with sautéed mushrooms and French fries	
Chicken Alioto	18.75
Organic chicken breast sautéed with artichokes and mushrooms served with mashed potatoes	
Chicken Sutto Mattone	18.75
Organic chicken breast cooked under a brick, Italian style with bell peppers and potatoes	
Breaded Veal Cutlet	26.75
Prepared Sicilian style in muddica breading, served with fresh vegetables	
Veal Piccata	26.75
Sautéed with white wine, lemon juice and capers, served with fresh vegetables	
Veal Parmagiana Our Way	27.75
Sautéed veal with eggplant, tomato and melted cheese, served with fresh vegetables	
12 oz Grilled New York Steak (cooked medium unless otherwise specified)	37.50
Served with French fries and creamed spinach with bacon	

SIDE DISHES

Swiss Chard sautéed with garlic and olive oil	4.75	Creamed Spinach with bacon	5.25
French Fries with Sicilian sea salt	4.75	Truffle Fried Potatoes	5.75
Asparagus Sauté	5.25	Garlic Bread	4.85

BEVERAGES

Hot Tea, Iced Tea, Coffee, Milk	2.75	Cappuccino, Café Latte	4.25
Espresso	3.75	Café Mocha	4.75

No checks accepted. We accept all major credit cards
 Minimum service per person \$18.00
 A 4% service charge will be added to all food and beverages for SF Health Ordinance.
 As per San Francisco Water Department Regulations water is served upon request only.
 State sales tax will be added to all food and beverage.
 We cannot be responsible for lost or stolen items.
 Split entrees will be charged 3.50 No Substitutions Please!