

Dinner Menu

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- LUNCH
- DRINKS
- WINE
- PRIX FIXE
- DESSERTS
- CHILDREN'S
- PLATTERS

Dinner Menu 📷

APPETIZERS

<p>Shrimp Cocktail** \$21.00</p> <p>Six large shrimp served with cocktail sauce</p> <hr/> <p>Cheese Plate** \$20.00</p> <p>Imported cheeses, dried fruits & walnuts</p> <hr/> <p>Salmon Carpaccio** \$23.00</p> <p>Smoked salmon filets with chopped egg, capers, onions, & crostini</p> <hr/> <p>Antipasto \$24.00</p> <p>Prosciutto di Parma, soppressata, salami, fire roasted peppers, artichoke hearts, cheese, hummus, & chicken liver paté</p> <hr/> <p>Bruschetta \$14.00</p> <p>Fresh baked bread, grated cheese, homemade basil pesto, tomato, red onions, fresh basil salsa, & drizzled balsamic vinegar</p> <hr/> <p>Farcite Napoletana \$16.00</p> <p>Eggplant rolled & stuffed with ricotta cheese, baked with a San Marzano plum tomato sauce & three cheeses</p> <hr/> <p>Seafood Sampler for Two* \$28.00</p> <p>2 Shrimp Cocktail, Fried Calamari, & Smoked Salmon</p>	<p>Homemade Meatballs \$14.00</p> <p>Two large meatballs baked with ricotta, parmigiano, & romano cheeses, & tomato sauce</p> <hr/> <p>Paté** \$14.00</p> <p>A rich, silky, chicken liver paté, garlic crostini, capers, minced egg, apple, & red onions</p> <hr/> <p>Artichoke Hearts \$18.00</p> <p>Long stemmed, lightly battered & fried, Roman artichoke hearts, with grape tomatoes, capers, shallots, & white wine</p> <hr/> <p>Garlic Bread \$12.00</p> <p>French baguette with extra virgin olive oil, fresh garlic, & three cheeses</p> <hr/> <p>Truffle Gnocchi \$15.00</p> <p>Truffle stuffed potato gnocchi finished with a shallot, brandy cream sauce & fresh grape tomatoes</p> <hr/> <p>Fried Calamari \$19.00</p> <p>Squid dipped in corn flour batter & fried, served with a spicy aioli sauce</p> <hr/> <p>Mussels Fra Diavolo \$17.00</p> <p>Fresh Stony Island mussels sauteed in a spicy tomato & basil sauce</p>
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SOUPS

<p>Soup of the Day</p> <p>Chef's daily creation</p> <p>Cup \$7.00</p> <p>Bowl \$9.00</p> <hr/> <p>Clam Chowder</p> <p>Rich & creamy, traditional New England style chowder</p> <p>Cup \$9.00</p> <p>Bowl \$12.00</p>	<p>Zuppa di Pesce</p> <p>Italian fish soup seasoned with saffron, orange peel, & garlic. Served with a spicy potato aioli</p> <p>Cup \$8.00</p> <p>Bowl \$11.00</p> <hr/> <p>Seafood Bisque</p> <p>A creamy seafood base with bits of lobster, scallops, & shrimp</p> <p>Cup \$10.00</p> <p>Bowl \$15.00</p>
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SALADS

<p>House Salad** \$12.00</p> <p>Mixed greens, tossed with our house vinaigrette, garnished with dried cherries, mandarin oranges, carrots, & walnuts</p> <hr/> <p>Spinach Salad** \$14.00</p> <p>Baby spinach, toasted pecans, goat cheese & sun dried cherries in a raspberry vinaigrette</p> <hr/> <p>Tuscan Chopped Salad** \$16.00</p> <p>Mixed greens, tomatoes, prosciutto, onions, cucumbers, & fire roasted peppers in a balsamic vinegar & extra virgin olive oil dressing</p> <hr/> <p>Arugula Salad** \$15.00</p> <p>Arugula, almonds, strawberries, granny smith apples, & gorgonzola cheese tossed with our house balsamic, creme de cassis vinaigrette</p>	<p>Caesar Salad** \$14.00</p> <p>Romaine salad with croutons, parmigiano, anchovies, & our homemade Caesar dressing</p> <hr/> <p>Caprese Salad** \$15.00</p> <p>Mixed field greens, fresh mozzarella cheese, vine-ripened tomatoes, basil, Bermuda onions & extra virgin olive oil</p> <hr/> <p>Amalfi** \$16.00</p> <p>Mixed field greens with marinated artichoke hearts, portabella mushrooms, & fire roasted peppers, topped with shaved parmigiano cheese & exquisite white anchovies</p>
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SALAD ADD-ON

<p>Add to any salad</p> <hr/> <p>Grilled Chicken \$9.00</p> <hr/> <p>Fried Calamari \$15.00</p> <hr/> <p>Eight Oz. Grilled Salmon \$20.00</p> <hr/> <p>Three Jumbo Shrimp Cocktail \$11.00</p>	<p>Cajun Chicken \$9.00</p> <hr/> <p>Three Large Grilled Sea Scallops \$17.00</p> <hr/> <p>Three Jumbo Grilled Shrimp \$11.00</p>
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PASTA & GNOCCHI

<p>Ragu** \$26.00</p> <p>A traditional Italian meat sauce made with ground beef, veal, & pork, simmered in tomato sauce, tossed with penne pasta</p> <hr/> <p>Cannelloni</p> <p>Homemade pasta sheets stuffed with ground beef, pork, veal, pine nuts, & spinach, finished with tomato sauce, béchamel, & mozzarella cheese</p> <p>Appetizer \$18.00</p> <p>Entree \$30.00</p> <hr/> <p>Pappardelle** \$22.00</p> <p>Homemade wide cut pasta with a San Marzano plum tomato, garlic & basil sauce.</p> <hr/> <p>Toscana** \$30.00</p> <p>Chicken, shrimp, prosciutto, broccoli, & cannellini beans, sautéed with extra virgin olive oil, garlic, white wine & parmigiano, tossed with penne pasta</p> <hr/> <p>Lobster Ravioli</p> <p>Black & white striped ravioli stuffed with New England lobster & ricotta cheese in a saffron cream sauce</p> <p>Appetizer \$18.00</p> <p>Entree \$31.00</p> <hr/> <p>Shrimp Carbonara \$32.00</p> <p>Homemade fettuccine, pancetta, egg yolk, butter, cream, parmigiano, & romano cheese.</p>	<p>Pomodoro \$27.00</p> <p>Cheese Ravioli, Potato Gnocchi or Linguine with our homemade tomato sauce, meatball, sausage, & pork</p> <hr/> <p>Tortellini & Chicken Alfredo</p> <p>Roasted garlic & cheese tortellini with sautéed chicken in a butter, cream & cheese sauce</p> <p>Appetizer \$18.00</p> <p>Entree \$30.00</p> <hr/> <p>Chicken ala Vodka \$28.00</p> <p>Sautéed chicken in a creamy vodka sauce with a touch of tomato. Served with penne pasta</p> <hr/> <p>Sinatra** \$28.00</p> <p>Italian sausage, chicken, broccoli rabe, & cannellini beans, with extra virgin olive oil, garlic, white wine & parmigiano cheese, tossed with penne pasta</p> <hr/> <p>Seafood Manicotti</p> <p>Homemade pasta stuffed with lobster, shrimp, scallops, parmigiano, pecorino romano, & ricotta cheese topped with tomato, béchamel & mozzarella</p> <p>Appetizer \$18.00</p> <p>Entree \$34.00</p> <hr/> <p>Chicken Carbonara \$30.00</p> <p>Homemade fettuccine, pancetta, egg yolk, butter, cream, parmigiano, & romano cheese.</p>
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FRESH LOCAL SEAFOOD & NEW ENGLAND LOBSTERS

<p>Fresh Two Pound Boiled Lobster</p> <p>Served with linguine & vegetable</p> <p>..... Market Price</p> <hr/> <p>Baked Scrod** \$32.00</p> <p>Fresh scrod in a lemon, butter, & white wine sauce, topped with seasoned bread crumbs. Served with linguine aglio olio & vegetables</p> <hr/> <p>Blackened Scallops** \$38.00</p> <p>Cajun spiced, fresh pan seared sea scallops, with applewood smoked bacon & bok choy, in a limoncello sauce. Served with roasted potatoes</p> <hr/> <p>Pesce & Pasta*</p> <p>Chef's preparation of seafood & stuffed pasta the day</p> <p>..... Market Price</p> <hr/> <p>Vongole** \$30.00</p> <p>Littleneck clams sautéed with extra virgin olive oil, garlic, & shallots. Served over linguine with your choice of Red clam or White clam sauce</p>	<p>Fresh Two Pound Baked Stuffed Lobster</p> <p>With shrimp, scallops, & bread crumbs. Served with linguine & vegetable</p> <p>..... Market Price</p> <hr/> <p>Scrod Francaise \$33.00</p> <p>Egg-battered scrod, in a white wine, lemon, butter sauce with fresh deseeded tomatoes. Served with linguine aglio olio & vegetable</p> <hr/> <p>Salmon Porto Fino* ** \$34.00</p> <p>Peppercorn encrusted pan seared salmon in a shallot & garlic brandy demi-glaze. Served with garlic, mashed potatoes & asparagus</p> <hr/> <p>Shrimp & Scallops Fiorentina** \$31.00</p> <p>Shrimp & scallops in a garlic, shallot, white wine, lemon butter sauce. Served over sautéed baby spinach</p> <hr/> <p>Clams, Mussels & Calamari Fra Diavolo** \$32.00</p> <p>Littleneck clams, mussels & calamari sautéed in a spicy San Marzano plum tomato, garlic, & basil sauce. Served over linguine</p> <hr/> <p>Shrimp & Scallops Orvietto \$35.00</p> <p>Sautéed jumbo shrimp & sea scallops with mushrooms, artichoke hearts, roasted garlic, house roasted peppers, & shallots in a Marsala wine sauce. Tossed with potato gnocchi</p>
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FRUTTI DI MARE

<p>Market Price. Shrimp, scallops, & lobster tail. Sautéed with your choice of</p> <hr/> <p>Scampi Sauce with Linguine</p> <hr/> <p>Fra Diavolo Spicy Tomato Sauce with Linguine</p>	<p>Creamy Alfredo Sauce with Fettuccine</p>
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CHICKEN, VEAL, EGGPLANT & ROASTED DUCK

<p>Entrees are served with starch & vegetable</p> <hr/> <p>Parmigiana</p> <p>Served with penne pasta in our homemade tomato sauce</p> <p>Veal \$35.00</p> <p>Chicken \$31.00</p> <p>Eggplant \$26.00</p> <hr/> <p>Capri - Veal or Chicken</p> <p>Breaded cutlet with sautéed shrimp, lobster meat, & asparagus in a brandy, pink peppercorn cream sauce</p> <p>Veal \$38.00</p> <p>Chicken \$36.00</p> <hr/> <p>Marsala - Veal or Chicken</p> <p>Sautéed with mushrooms & shallots in a marsala wine demi-glaze</p> <p>Veal \$33.00</p> <p>Chicken \$28.00</p> <hr/> <p>Milanese - Veal or Pork or Chicken</p> <p>Breaded cutlet topped with field greens, asparagus, & grape tomatoes in a lemon vinaigrette</p> <p>Veal \$36.00</p> <p>Pork \$27.00</p> <p>Chicken \$28.00</p> <hr/> <p>Sorrentino - Veal or Chicken</p> <p>Breaded cutlet layered with eggplant & fontina cheese. Topped with sautéed prosciutto & mushrooms in a Madeira wine sauce</p> <p>Veal \$36.00</p> <p>Chicken \$33.00</p>	<p>Farcite Napoletana \$28.00</p> <p>Eggplant rolled & stuffed with ricotta cheese, baked with a San Marzano plum tomato sauce & three cheeses. Served with penne pasta</p> <hr/> <p>Saltimbocca - Veal or Chicken** 📷</p> <p>Layered with spinach, prosciutto, & fontina cheese finished in a mushroom, sage, Marsala wine sauce</p> <p>Veal \$35.00</p> <p>Chicken \$33.00</p> <hr/> <p>Picatta - Veal or Chicken**</p> <p>Sautéed with shallots, garlic, mushrooms, & capers in a lemon butter, white wine sauce</p> <p>Veal \$33.00</p> <p>Chicken \$28.00</p> <hr/> <p>Roasted Duck** \$38.00</p> <p>Crispy, semi-boneless roasted duck glazed with a spicy plum sauce. Served with bok choy & risotto</p> <hr/> <p>Zingarella - Veal or Chicken**</p> <p>Artichoke hearts, asparagus, deseeded tomatoes, mushrooms in a white wine, lemon, butter sauce</p> <p>Veal \$36.00</p> <p>Chicken \$33.00</p> <hr/> <p>Alberto - Veal or Chicken</p> <p>Breaded cutlet of veal or chicken with sautéed peppers, artichoke hearts, onions, mushrooms, & pesto in a light, plum tomato sauce with touch of white wine</p> <p>Veal \$36.00</p> <p>Chicken \$33.00</p>
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PRIME AGED BEEF - OSSO BUCCO - CHOPS - LAMB

<p>Beef Short Rib* \$42.00</p> <p>Braised beef rib with celery, carrots, & onions in a Barbera wine sauce. Served with mashed potatoes & sautéed broccoli</p> <hr/> <p>Filet au Poivre* **</p> <p>8 oz. prime, black Angus beef tenderloin coated with peppercorns & finished in a brandy cream sauce. Served with mashed potatoes, & grilled vegetables</p> <p>..... Market Price</p> <hr/> <p>Maple Glazed Pork Chop* ** \$32.00</p> <p>Grilled 14 oz. pork chop finished with a maple, honey, pomeyoy & Dijon mustard demi-glaze. Served with roasted potatoes & grilled vegetables</p> <hr/> <p>Rack of Lamb* **</p> <p>Full seven-rib rack of New Zealand lamb marinated in garlic & rosemary, drizzled with a port wine demi-glaze served with mashed potatoes & grilled vegetables. Limited Availability</p> <p>..... Market Price</p> <hr/> <p>Veal Tenderloin</p> <p>With sautéed mushrooms, shallots, sun-dried tomatoes & Madeira wine demi-glaze sauce. Served with mashed potatoes and asparagus.</p> <p>..... Market Price</p>	<p>New York Sirloin* **</p> <p>Grilled 12 oz. dry aged, prime black Angus, sirloin with roasted potatoes & grilled vegetables</p> <p>..... Market Price</p> <hr/> <p>Surf & Turf* **</p> <p>Boz. Beef Tenderloin OR 12oz. Grilled Sirloin with a Boz. lobster tail. Served with mashed potatoes</p> <hr/> <p>Veal Chop*</p> <p>Grilled 14 oz. Provimi veal chop. Served with roasted potatoes & grilled vegetables</p> <p>..... Market Price</p> <hr/> <p>Ossobucco - Lamb or Pork</p> <p>Braised shank with celery, carrots, & onions in a Barbera wine sauce. Served with risotto & vegetables</p> <p>Lamb \$42.00</p> <p>Pork \$34.00</p> <hr/> <p>Pork Tenderloin \$28.00</p> <p>With sautéed mushrooms, shallots, sun-dried tomatoes & Madeira wine demi-glaze sauce. Served with mashed potatoes and asparagus.</p>
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SIDE ORDERS

<p>Penne Ragu \$12.00</p> <hr/> <p>Linguine with Olive Oil & Garlic \$9.00</p> <hr/> <p>Sausage (Two) \$13.00</p> <hr/> <p>Mashed Potatoes \$8.00</p> <hr/> <p>Roasted Potatoes \$8.00</p>	<p>Pasta Pesto \$10.00</p> <hr/> <p>Meatballs (Two) \$13.00</p> <hr/> <p>Gnocchi \$12.00</p> <p>with Olive Oil & Garlic or Tomato Sauce</p> <hr/> <p>Sautéed Broccoli or Asparagus or Spinach \$9.00</p> <hr/> <p>Grilled Vegetables \$9.00</p>
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**The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food borne illness. Regarding the safety of these items, written information is available upon request. **Items may be prepared without gluten*

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<p>Location & Contact</p> <p>Alberto's Ristorante 360 Main St Hyannis, MA 02601</p> <p>Phone: (508) 778-1770 Email: INFO@ALBERTOS.NET</p> <p style="text-align: center;">RESERVATIONS</p>	<p>Food & Drink</p> <p>DINNER LUNCH DRINKS WINE PRIX FIXE DESSERT CHILDREN FAMILY PLATTERS ORDER ONLINE</p>	<p>Follow Us</p> <p>f @ + G</p> <p>Join our Email List</p> <p>EMAIL <input type="text"/></p> <p style="text-align: center;">SUBSCRIBE</p>
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