



DINNER MENU	
APPETIZERS MOZZARELLA CAPRESE — \$10.99 Sliced fresh mozzarella, basil, & tomatoes w/ olive oil, pesto, & balsamic CRISPY CALAMARI — \$14.99 Butter-coated, deep fried squid with Sicilian marinara sauce FRIED RAVIOLI ALLA PANNA — \$12.99 Crispy ricotta-filled ravioli served with a homemade alla panna sauce FRIED CHEESE STICKS — \$9.99 Fresh & rich mozzarella cheese sticks served with Sicilian marinara MEATBALL PARMIGIANA — \$14.99 Homemade meatball in marinara baked with mozzarella and parmesan cheese ALBI'S SHRIMP APPETIZER — \$13.99 Lightly breaded shrimp in our signature lemon butter sauce PARMESAN PESTO GNOCCHI — \$11.99 Gnocchi tossed in a parmesan pesto with a balsamic glaze and cherry tomatoes BRUSCHETTA ALA FETA — \$12.99 Grilled bread marinated with olive oil, salt, & tomato topped with feta ALBI’S VARIETY MIX — \$17.99 New to Albi's? Our mix includes the holy trio: Calamari, cheese sticks, & Albi’s shrimp	10IN PERSONAL PIZZAS MARGHERITA — \$17.99 Sliced fresh mozzarella, homemade tomato sauce, fresh basil, balsamic VODKA SAUSAGE PIE — \$17.99 Spicy Italian sausage, vodka sauce, sweet red peppers, basil PEPPERONI HOT HONEY— \$15.99 Mozzarella, tomato sauce, crispy pepperoni, hot honey drizzle THE DON’S PIZZA — \$18.99 Hand-tossed crispy pizza with pancetta, mushroom, & sun-dried tomato BBQ CHICKEN — \$18.99 Grilled chicken, red onion, mozzarella cheese, BBQ sauce ALBI’S SHRIMP PIZZA — \$19.99 Crispy shrimp, our signature lemon butter sauce, parmesan cheese PIG & FIG — \$18.99 Baked fig, prosciutto, arugula, parmesan, balsamic glaze FLORENTINE PIZZA — \$17.99 Creamy alfredo sauce, mushrooms, spinach, parmesan cheese PESTO VERDE — \$16.99 Fresh pesto, ricotta, cherry tomato, spinach, parmesan cheese CLASSIC — \$14.99 Includes a classic cheese pizza with regular tomato sauce Add toppings for extra charge Gluten-free pizza crust available for a \$3 upcharge
SOUPS & SALADS \$7.99 SM or \$10.99 LG ITALIAN WEDDING SOUP Orzo pasta, mini meatballs, basil, chicken broth MINESTRONE SOUP Beans, roasted tomato, mixed Italian vegetables LOBSTER BISQUE SOUP Rich and creamy lobster bisque blended with Italian spices TOMATO BASIL SOUP Homemade tomato sauce, roasted vegetables, cream, basil HOUSE SALAD Romaine, cherry tomatoes, cucumbers, parmesan cheese, and Italian vinaigrette CAESAR SALAD Chopped romaine dressed with fresh caesar, parmesan, and croutons MIMI’S MEDITERRANEAN SALAD + \$2 Romaine, cherry tomatoes, cucumbers, kalamata olives, feta cheese, red onion & vinaigrette AVOCADO ITALIANO SALAD + \$2 Romaine, fresh avocado, cherry tomatoes, red onion, parmesan, and Italian vinaigrette	KIDS MENU (12 & UNDER) \$9.99 Spaghetti Meatballs Spaghetti Meat sauce Cheese Ravioli Beef Lasagna Chicken Tenders with Fries Baked Ziti Fettuccine Alfredo Kids Cheese Pizza Kids Pepperoni Pizza
	BEVERAGES Soft Drinks \$3.45 Tea \$3.45 Mango Tea \$4.99 Peach Tea \$4.99 Strawberry Lemonade \$4.99 Pellegrino \$4.99 Mexican Coke \$4.99 Coffee \$4.99 Italian Espresso \$5.99 Cappuccino \$6.99 Latte \$7.99
	SIDE ORDERS Mushrooms \$5.99 Sautéed Spinach \$5.99 Broccolini \$5.99 Lemon Butter \$1.99 Marinara \$1.99 Alfredo \$1.99 Vegetable Medley \$6.99 Risotto \$6.99
SUBSTITUTIONS AVAILABLE FOR AN UPCHARGE SUB OUT PASTA FOR VEGETABLES OR RISOTTO FOR ANY DISH FOR 2.99\$	WE CAN SUBSTITUTE ANY PASTA DISH WITH GLUTEN FREE PASTA FOR \$3 ADD PROTEIN (CHICKEN, SAUSAGE, SALMON, SHRIMP) TO ANY DISH FOR AN UPCHARGE
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.	

DINNER MENU	
ALBI’S CLASSICS <i>Add a Side Caesar Salad or Soup for \$4.99</i> ORIGINAL SPAGHETTI — \$14.99 Spaghetti with a choice of: Meatballs, Bolognese Sauce, Mushrooms, or Italian Sausage TORTELLINI MICHELANGELO — \$15.99 Tortellini pasta over our garlic & mushroom creamy alfredo sauce EGGPLANT PARMIGIANA — \$17.99 Eggplant baked with mozzarella cheese in Sicilian marinara and cappellini pasta ITALIAN TRIO — \$25.99 A portion of fettuccine alfredo, chicken parmigiana, and lasagna on one plate PESTO PRIMAVERA — \$16.99 Delicate cappellini tossed in house pesto sauce & cherry tomatoes RIGATONI ALLA VODKA — \$17.99 Rigatoni pasta tossed in our house creamy vodka sauce FETTUCCINE CARBONARA — \$18.99 Creamy carbonara sauce over fettuccine, mushrooms, & pancetta SAUSAGE ARRABIATA — \$18.99 Sliced spicy sausage grilled in a garlic, tomato, and onion creamy sherry sauce with penne pasta	BAKED PASTAS <i>Add a Side Caesar Salad or Soup for \$4.99</i> BEEF LASAGNA — \$16.99 Layers of meat sauce, ricotta, and pasta baked in marinara CHEESE RAVIOLI — \$15.99 Ravioli filled with premium cheeses baked in vodka sauce BAKED ZITI — \$15.99 Ricotta, mozzarella, and ziti baked in house marinara sauce EGGPLANT ROLLATINI — \$15.99 Rolled eggplant filled with ricotta baked in marinara
CHICKEN <i>Add a Side Caesar Salad or Soup for \$4.99</i> MARRY ME CHICKEN — \$18.99 Pan-seared chicken breast topped with a creamy sun-dried tomato, red pepper, garlic, and parmesan sauce, served over rigatoni pasta. PECAN CRUSTED CHICKEN — \$20.99 Crispy pecan-crusted chicken breast served over parmesan risotto and broccolini, finished with a touch of lemon butter sauce. LEMON BUTTER CHICKEN — \$18.99 Pan-seared chicken with cappellini pasta and our signature lemon butter sauce CHICKEN PARMIGIANA — \$19.99 Crispy chicken served over capellini pasta with Sicilian marinara sauce and melted mozzarella CHICKEN MARSALA — \$20.99 Chicken breast sautéed with mushrooms served over cappellini pasta in a marsala wine sauce CHICKEN ALFREDO — \$18.99 Seared chicken breast served with a delicate fettuccine pasta and creamy alfredo sauce CHICKEN PICCATA — \$18.99 Chicken breast sautéed with capers served over cappellini pasta in a white wine lemon sauce NOLI’S SAUTÉED CHICKEN — \$21.99 Chicken breast and cappellini pasta with basil, capers, sun-dried tomatoes, olives, & a white wine lemon sauce CHICKEN FLORENTINE — \$19.99 Grilled chicken and cappellini pasta with sautéed spinach & mushrooms over an alfredo sauce	SEAFOOD <i>Add a Side Caesar Salad or Soup for \$4.99</i> ALBI’S SHRIMP — \$21.99 Lightly breaded shrimp in our signature lemon butter sauce poured over angel hair pasta SEARED REDFISH — \$24.99 Seared redfish over linguini pasta with cherry tomatoes in a lemon white wine sauce SHRIMP ALFREDO — \$21.99 Grilled shrimp and a creamy alfredo sauce poured over fettuccine pasta LINGUINI WHITE CLAMS — \$22.99 Fresh clams and baby clams sautéed in a garlic and lemon butter sauce with linguini pasta LOBSTER RAVIOLI — \$24.99 Our exotic vodka sauce with diced shrimp poured over lobster-stuffed ravioli SALMON PICATTA — \$26.99 Salmon filet over capers, garlic, basil, and a linguini pasta poured over a white wine lemon sauce FRUTTI DE MARE— \$32.99 Fruit of the sea specialty with mussels, shrimp, scallops, calamari, and a linguini pasta
	VEAL & STEAK <i>Add a Side Caesar Salad or Soup for \$4.99</i> VEAL PARMIGIANA — \$23.99 Crispy veal served over capellini pasta with Sicilian marinara sauce and melted mozzarella VEAL MARSALA — \$24.99 Veal sautéed with mushrooms in a marsala wine sauce and cappellini pasta BEEF TENDERLOIN — \$39.99 Grilled fillet tenderloin with a brandy demi-glaze sauce and a side of broccolini and carrots PRIME RIBEYE DAMABIANCA — \$45.99 Creamy brandy alfredo sauce under a 12 oz ribeye with mushrooms and cappellini pasta PRIME RIBEYE MARSALA — \$45.99 12 oz ribeye with sautéed mushrooms, cappellini pasta, and marsala wine sauce PRIME SURF N’ TURF — \$49.99 12 oz ribeye steak with a lobster vodka sauce under baked ravioli and fried shrimp
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.	