



## STARTERS

### Duxbury Oysters\* 19

Horseradish, cocktail sauce, mignonette

### Jumbo Shrimp Cocktail 21

Cocktail sauce, horseradish

### Semolina Crusted Calamari 19

Banana peppers, chipotle aioli, cocktail sauce

### Grilled Octopus 21

Roasted potato with heirloom baby tomatoes, and olives, house made pesto

### Tuna Tartare\* 19

Crispy wontons, avocado, soy ponzu, spicy aioli

### Crab Cake 20

Maryland crab & shrimp, baby greens, cherry tomatoes, orange segments, dill cream, pickled onion

### Chicken Wings 17

Zef seasoning, caramelized onion, blue cheese

### Zef's Famous Meatballs 17

San marzano tomatoes, pecorino romano

## SALADS

### Mediterranean Farm Salad 16

### Caesar Salad\* 16

Romaine hearts, Caesar dressing, parmesan croutons

### House Salad 15

Fresh strawberries, dried cranberries, walnuts, goat cheese, vinaigrette

Salad Additions: Chicken 12 / Salmon 16



# ALBA

EST - 2001

## STEAKS & CHOPS

### Brandt Farms Prime NY Sirloin\* 55

### Center Cut Filet Mignon\* 53

### Brandt Farms Boneless Ribeye\* 58

### Double Cut Pork Chop\* 35

Apple mostarda

Alba proudly serves usda elite prime steaks

## CHEF'S CREATIONS

### Alba Chicken 32

Whole chicken, sauteed spinach, chicken jus

### Atlantic Salmon 33

Broccolini, red peppers, lentils, romesco sauce

### Pan Roasted Cod 34

Slow roasted tomatoes, tuscan white beans & baby shrimp sauce, charred escarole, salsa verde

### Grilled Swordfish 37

Saffron leek risotto, saffron beurre blanc

### Lobster Ravioli 36

Sweet peas, fresh lobster, lobster sauce

### Seafood Fra Diavolo 38

1/2 lobster, mussels, shrimp, clams, calamari, tomato confit, linguine

### Bolognese 27

House made ragu, campanelle, parmesan Reggiano

### Braised Short Rib Gnocchi 33

Wild mushrooms, parmesan crema

## SIDES

Sauteed Spinach 10

Buttered Asparagus 13

Wild Mushrooms 13

Mac ~n~ Cheese 12

Roasted Brussels Sprouts 13

With Pancetta

Truffle Fries 10

French Fries 9

Mashed Potatoes 9



## SUSHI

### Torched Salmon\* 23

Shrimp tempura, cream cheese, asparagus, avocado, topped with lightly torched salmon, tempura crunch, bonito and tobiko

### Spicy Rainbow Roll\* 23

Spicy tuna inside topped with tuna, salmon and yellow tail

### Spider Roll\* 21

Tempura soft shell crab, avocado, cucumber topped with tobiko and unagi sauce

### Spicy Crunchy Roll\* 23

Shrimp tempura, avocado, cucumber topped with spicy tuna, wasabi tobiko

### Mango Mambo Roll\* 21

Spicy salmon, avocado and mango topped with fresh salmon and spicy mayo

### Tuna Tango\* 25

Spicy tuna, avocado, mango, jalapeno pepper, Topped with tuna, dots of spicy mayonnaise

### Trio of Tuna Maki\* 25

Spicy tuna, seared tuna with black pepper, seared cajun tuna, tempura asparagus, crunchy garlic, jalapeño, avocado, chili oil and balsamic glaze

### Sushi Boat\* 125

Combination of six sushi rolls

## HANDHELDS

**Margherita Pizza** - mozzarella, tomato, basil 18

**Il Diavolo Pizza** - spicy soppressata, calabrian chili, mozzarella 19

### Brandt Farms Burger 21

Vermont cheddar, lettuce, tomato, onion, house remoulade, French fries

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Note: Before placing your order, please inform your server if a person in your party has a food allergy.

# DRINKS & LIBATIONS

## WINE

### WHITES - GLS / BTL

Casa Canevel Prosecco, IT - 10 / 35

Saracco Moscato D'Asti, IT - 10 / 35

Kessler `R` \_Riesling, GR - 12 / 39

Black Cottage Sauvignon Blanc, NZ - 12 / 39

Kato Sauvignon Blanc, NZ - 10 / 35

Domaine Reverdy Ducroux Sancerre, FR - 17 / 65

Stone Cellars by Beringer Chardonnay, CA - 9 / 32

Sadler's Well Chardonnay, CA - 12 / 39

Alex Gambal, Bourgogne Chardonnay, FR - 19 / 79

### REDS GLS / BTL

Acrobat Pinot Noir, OR - 12 / 39

Alex Gambal, Pinot Noir, Burgundy, - FR 19 / 79

Duckhorn Decoy Merlot, CA - 12 / 39

Giacosa Fratelli Nebbiolo d'Alba, IT - 14 / 45

Bindi Sergardi Chianti, IT - 10 / 32

Umberto Cesari Sangiovese Riserva, IT - 14 / 45

Stone Cellars by Beringer Cabernet, CA - 9 / 32

J. Lohr Hilltop Cabernet, CA - 14 / 45

Aruma, Malbec, ARG - 10 / 35

Tapestry Red Blend, Paso Robles, CA - 14 / 45

### ROSÉ/BLUSH / GLS

Laroque, Rose, FR - 9

## COCKTAILS & MARTINIS

### ALBA'S SANGRIA 15

Red wine, raspberry liquor, blackberry liquor, peach de vigne, blood orange juice

### BOURBON BLOOM 17

Bourbon, Irish mist, lime, rosemary syrup, red wine

### APEROL SPRITZ 15

Prosecco, Aperol & soda, orange garnish

### WINTER IN ITALY 15

Vodka, Limoncello, blood orange juice, rosemary syrup

### HOT & MINTY 15

House made spicy tequila, fresh mint, cucumber, fresh lime juice, agave syrup

### GIN FIZZ 15

Gin, pink grapefruit, rosemary syrup, topped with prosecco

### SPICY PEAR DIABLO 15

Tequila, St. George pear, ginger beer, lime juice

### HAVANA SUNSET 15

Rum, aperol, pineapple juice, lime juice

## BEERS

### BOTTLE & CANS

Corona Lager 7

Amstel Light Lager 7

Coors Light Lager 7

Miller Light Pilsner 7

Heineken Lager 8

Maine Lunch, IPA 12

Chimay Belgian Ale 11

Czechvar Pale Lager 7

Dogfish Head, 60 Minutes IPA 9

Lord Hobo Boom Sauce IPA 16oz 8

Wormtown Be Hoppy 16oz 11

Castle Island 16oz 11

Sunny Sea IPA 16oz 12

Clausthaler (N/A) 7

### DRAFT

Alba Lager 9

Lord Hobo Boom Sauce IPA 10

Peroni Pale Lager 9

Allagash Belgian Wheat 9

Maine Lunch, IPA 12

Guinness Stout 9

### SELTZERS & CIDERS

Sun Cruiser Hard Iced Tea 12oz 11

High Noon, Sun Sips 11

Magners Irish Cider 12oz 11

**Downeast Cider 12oz 9**