

# PIZZA-CALZONE STROMBOLI

14" CHEESE (6 SLICES) 13.95

14" WHITE (6 SLICES) 15.95  
MOZZARELLA, PROVOLONE, RICOTTA AND PARMESAN

18" CHEESE (8 SLICES) 16.95

18" WHITE (8 SLICES)  
MOZZARELLA, PROVOLONE, RICOTTA AND PARMESAN

14" BUFFALO CHICKEN 19.50  
FRIED CHICKEN BREAST WITH SPICY RANCH SAUCE,  
MOZZARELLA AND CARAMELIZED ONIONS

14" BARBEQUE CHICKEN 19.50  
BLACKENED CHICKEN BREAST, RED ONION, MOZZARELLA,  
PROVOLONE, CHEDDAR, HOUSE BBQ SAUCE, SCALLIONS

14" PROSCIUTTO DI PARMA AND ARUGULA 21.00  
GARLIC AND OLIVE OIL BASE WITH MOZZARELLA,  
PROVOLONE, ROASTED RED PEPPERS  
AND PARMESAN REGGIANO

STROMBOLI 13.95  
SERVED WITH MOZZARELLA AND 2 FILLINGS OF YOUR CHOICE

CALZONE 13.95  
SERVED WITH MOZZARELLA AND RICOTTA

ADDITIONAL TOPPINGS 14" 1.50 EA 18" 2.25 EA  
ADDITIONAL FILLINGS CALZONE / STROMBOLI 2.25 EA

MUSHROOM - PEPPERONI - MEATBALL  
BACON - EGGPLANT - ITALIAN SAUSAGE - HAM  
FETA CHEESE - FRESH BASIL - ANCHOVY - ARTICHOKE  
CANADIAN BACON BANANA PEPPERS - SAUTÉED PEPPERS  
SPINACH - SAUTÉED ONION - BLACK OLIVES GREEN OLIVES  
SLICED TOMATO - SUN-DRIED TOMATO - PINEAPPLE - JALAPENO

# ALPINE BAKERY TRATTORIA

12315 CRABAPPLE ROAD  
ALPHARETTA, GEORGIA 30004  
770-410-9883

RESTAURANT HOURS  
MONDAY - THURSDAY  
LUNCH 11 AM - 3 PM  
DINNER 3 PM - 9 PM

FRIDAY AND SATURDAY  
LUNCH 11 AM - 3 PM  
DINNER 3 PM - 10 PM

SUNDAY  
11 AM - 9 PM

BAKERY HOURS  
SUNDAY - THURSDAY 10 AM - 9 PM  
FRIDAY - SATURDAY 10 AM - 10 PM

[ALPINEBAKERYANDTRATTORIA.COM](http://ALPINEBAKERYANDTRATTORIA.COM)

## TAKE OUT MENU

## SALADS

<b>CAESAR SALAD</b> .....	7.50
HEARTS OF ROMAINE, SHAVED REGGIANO PARMESAN, HOUSE MADE CROUTONS, CAESAR DRESSING	
<b>HOUSE SALAD</b> .....	7.50
MIXED GREENS, TOMATO, BLACK OLIVE, CUCUMBER, RED ONION, HOUSE CROUTONS, HOUSE VINAIGRETTE	
<b>RED BEET AND ARUGULA SALAD</b> .....	8.50
RED BEETS, ARUGULA, GOAT CHEESE, TOASTED HAZELNUTS, RED ONION, WHITE BALSAMIC VINAIGRETTE	
<b>COBB SALAD</b> .....	9.50
AVOCADO, BACON, TOMATO, EGG, CARROT, CUCUMBER, RED ONION, MIXED GREENS, DARK BALSAMIC	

## PASTA

<b>ALPINE RUSTICA</b> .....	18.50
PENNE BAKED WITH FRESH GEORGIA SHRIMP, CHICKEN, PROSCIUTTO DI PARMA, GRATINATA SAUCE	
<b>BAKED ZITI</b> .....	14.50
ITALIAN SAUSAGE, MOZZARELLA, RICOTTA, RED SAUCE	
<b>BAKED FUSSILI BOLOGNESE</b> .....	14.50
FUSSILI PASTA, BOLOGNESE, MOZZARELLA	
<b>LASAGNA</b> .....	15.50
TRADITIONAL STYLE WITH ITALIAN SAUSAGE AND BEEF BAKED WITH RED SAUCE AND MOZZARELLA	
<b>FETTUCCINI ALFREDO</b> .....	14.50
CLASSIC ROMAN STYLE, ADD CHICKEN 4.25 ADD SHRIMP 6.50	
<b>SPAGHETTI WITH RED SAUCE</b> .....	11.00
ADD BOLOGNESE 3.75 MEATBALLS 4.25 SAUSAGE 4.25	
<b>LINGUINI WITH CLAM SAUCE</b> .....	21.00
TRADITIONAL WITH LITTLE NECK CLAMS, WHITE OR RED	
<b>BAKED FOUR CHEESE RAVIOLI</b> .....	15.00
FOUR CHEESE RAVIOLI BAKED WITH RED SAUCE AND MOZZARELLA	
<b>SHRIMP AND BAY SCALLOPS LINGUINI</b> .....	19.50
SAUTÉED WITH SPICY RED OLIVE OIL SAUCE	

PRICES AS OF SPRING 2015  
ALL PREVIOUS MENUS ARE VOID

## APPETIZERS AND ENTRÉES

<b>MOZZARELLA ALLA CAPRESE</b> .....	15.50
FRESH TOMATO, TORN BASIL, SEA SALT, CRACKED PEPPER, FRESH BURRATA MOZZARELLA, AGED BALSAMIC	
<b>CRAB CAKE</b> .....	15.50
PAN SEARED FRESH JUMBO LUMP CRAB CAKE, ROASTED PEPPER BEURRE BLANC	
<b>MUSSELS MARINARA</b> .....	13.50
FRESH MUSSELS STEAMED IN OUR MARINARA SAUCE	
<b>PARMIGIANA</b> .....	EGGPLANT 18.50 CHICKEN 19.50 VEAL 23.50
(* EGGPLANT PARMIGIANA LAYERED WITH HARD BOILED EGG) SERVED WITH CAPELLINI	
<b>CRAB CAKE</b> .....	29.50
PAN SEARED FRESH JUMBO LUMP CRAB CAKE, ROASTED PEPPER BEURRE BLANC, JULIENNE VEGETABLE AND BASIL PESTO RISOTTO	
<b>PICATTA</b> .....	CHICKEN 19.50 VEAL 23.50
FRENCHED CHICKEN BREASTS WITH DRUMMETT, WHITE WINE LEMON BUTTER, CAPERS, FRENCH GREEN BEANS, RISOTTO CAKE	
<b>MARSALA</b> .....	CHICKEN 19.50 VEAL 23.50
FRENCHED CHICKEN BREASTS WITH DRUMMETT, ROASTED GARLIC, CRIMINI MUSHROOMS, MARSALA WINE SAUCE, FRENCH GREEN BEANS, RISOTTO CAKE	
<b>SCALOPPINI</b> .....	CHICKEN 19.50 VEAL 23.50
FRENCHED CHICKEN BREASTS WITH DRUMMETT, MUSHROOMS, PROSCIUTTO, CAPERS, ARTICHOKE HEARTS, SUN-DRIED TOMATO, LEMON BUTTER, CAPELLINI	
<b>LINGUINI DE MARE</b> .....	27.50
FRESH PRAWNS, CLAMS, MUSSELS, CALAMARI, BAY SCALLOPS, MARINARA SAUCE, LINGUINI	
<b>GRILLED SALMON</b> .....	21.00
ORZO WITH SPINACH AND RED PEPPERS, GRILLED ASPARAGUS	
<b>SCAMPI</b> .....	26.00
JUMBO SHRIMP, GARLIC BUTTER, CAPELLINI WITH JUMBO LUMP CRABMEAT	

**SIDE OF VEG-6.00 SIDE OF PASTA WITH RED SAUCE-5.00**  
**SUB VEG FOR PASTA-3.00 ADD MEATBALLS-4.25**  
**ADD CHICKEN OR SAUSAGE-4.25 ADD SHRIMP-6.50**  
**ADD CRABMEAT-8.50 SUB GLUTEN FREE OR WHEAT PASTA-3.00**