

Albertino's

Brick Oven Eatery

Lunch • Dinner

Ocean City's Only
Real New York Brick Oven



Wines by the Glass

WHITE

5oz / 8oz

<i>Ruffino Lumina Pinot Grigio, ITL</i>	7. / 9.
<i>Seaglass Pinot Grigio, CA</i>	8. / 10.
<i>Villa Maria Sauvignon Blanc, NZ</i>	7. / 9.
<i>Joel Gott Sauvignon Blanc, CA</i>	8. / 10.
<i>Tom Gore Chardonnay, CA</i>	7. / 9.
<i>Canon XIII, Chardonnay, CA</i>	8. / 10.
<i>Ménage a Trois Moscato, CA</i>	8. / 10.
<i>Chateau Ste. Michele Riesling, WA</i>	7. / 9.

ROSE

<i>Jean-luc Colombo, FR</i>	7. / 9.
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RED

<i>Mark West Pinot Noir, CA</i>	7. / 9.
<i>The Seeker Pinot Noir, FA</i>	8. / 10.
<i>Trivento Malbec, ARG</i>	7. / 9.
<i>Charles & Charles Merlot, WA</i>	9. / 11.
<i>Benziger Merlot, CA</i>	10. / 12.
<i>Banfi Chianti, ITL</i>	8. / 10.
<i>Bel' Agio Chianti, ITL</i>	9. / 11.
<i>Columbia Crest Cabernet, WA</i>	8. / 10.
<i>H3 (Horse Heaven Hills), Cabernet, WA</i>	9. / 11.
<i>Robert Mondavi Cabernet, CA</i>	9. / 11.
<i>Chateau Ste. Michele Cabernet, WA</i>	10. / 12.
<i>Ravage Red Blend, CA</i>	8. / 10.

SPARKLING

<i>Avissi Prosecco, Italy</i>	<i>(Split) 8.</i>
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Albertinos Famous

Fresh Fruit Sangria

Made with Fresh Fruit & Berries,
Wine, Brandy, and More
Glass 6.95 / Craft 24.95

WHITE Pinot Grigio

<i>13 Celsius, ITL</i>	Bottle 36.
<i>Mcmanis, CA</i>	36.
<i>Erath, WA</i>	38.

Sauvignon Blanc

<i>Pomelo, CA</i>	34.
<i>Nobilo, NZ</i>	36.
<i>Kim Crawford, NZ</i>	42.

Chardonnay

<i>Tormaresco, ITL</i>	26.
<i>Jador, FA</i>	34.
<i>Benzinger, CA</i>	40.
<i>Folie A Duex, CA</i>	44.

Red

Pinot Noir

<i>Complicated, CA</i>	48.
<i>Joel Gorr, OR</i>	56.
<i>Meiomi, CA</i>	62.
<i>La Crema, CA</i>	68.

Merlot

<i>Chateau Ste. Michelle, WA</i>	49.
<i>Simi, CA</i>	54.
<i>Matanzas Creek, CA</i>	63.
<i>Thorn, CA</i>	94.

Cabernet Sauvignon

<i>Freakshow, CA</i>	37.
<i>Unshackled, CA</i>	46.
<i>Simi Alexander Valley, CA</i>	56.
<i>Napa Celers, CA</i>	75.
<i>Caymus, CA</i>	110.

Other Reds

<i>Terra d' Oro Amador Zinfandel, CA</i>	40.
<i>Saldo Zinfandel, CA</i>	72.
<i>Terra d' Oro Petit Sirah, CA</i>	42.
<i>Intrinsic Red Blend, WA</i>	44.

Sparkling

<i>Taittinger Brut (1/2 Btl), FA</i>	54.
<i>Ferrari Brut Rose, FA</i>	68.
<i>Nicolas Feuillate Brut, FA</i>	102.

Martini's

Lemon Drop

Deep Eddy's Vodka, Caravella Limoncello,
and Fresh Lemon Juice

Banana Foster

Absolut Vodka, Banana Liqueur,
Cream and Caramel

Classic Manhattan

Made with Knob Creek

Old Fashioned

Made with Makers Mark

Nice Pear Manhattan

High West Double Rye Whiskey,
St. George's Spiced Pear Liqueur & Bitters

Bottle Beer

Miller Lite / Corona / Peroni / Coors
Light / Corona Light / Heineken
Budweiser / Bud Light / Michelob Ultra

Cocktails

Raspberry Bramble

Beefeater Gin, St. George's Raspberry
Liqueur, Lemon Juice and Simple Syrup.

Raspberry Royal

St. George's Raspberry
Liqueur, Prosecco

Terroir Cocktail

Beefeater Gin, Simple Syrup, Lemon Juice

Paloma

Don Julio Blanco Tequila, Grapefruit
Juice, Lime Juice, Splash of Soda Water.

Draft Beers

Burley Oak / Dogfish / Tall Tales
Stella / Big Oyster / Heavy Seas / Evo
Yuengling / Miller Lite

Appetizers

Prince Edwards Rope Mussels 12.

Sautéed in a Zesty Tomato Broth.

Sautéed Clams Casino 12.

Little Neck Clams, Sautéed with Premium Smoked Bacon, White Wine, Reggiano Parmigiano Cheese in a Garlic Butter Sauce.

Lump Crab Balls 14

Lightly Fried and garnished with Fire Roasted Red Pepper Coulis.

Calamari...12.

Flash Fried. Served with Pepperoncini & Marinara.

Fried Mozzarella...10

Fresh Fried served with Marinara.

Meatball Appetizer...12

Three Homemade Meatballs made with Beef, Pork & Veal. Slow simmered in Tomato Sauce, topped with Mozzarella Cheese.

Italian Garlic Bread Loaf with Olive Oil & Balsamic...4

Salads

Caprese Salad...12

Fresh Tomatoes & Mozzarella drizzled with a Balsamic Vinegar Reduction, Olive Oil & Fresh Basil.

Antipasto Salad (For 2-4) 19.

Crisp Salad Topped with Fresh Italian Meats, Cheeses, Olives, Artichoke Hearts, Peppers, Onions, Tomatoes, Pepperoncini. And Tossed in Our Italian Dressing.

House Salad... Med 7. / Lg 10.

Mixed Field of Greens with Tomato, Cucumbers, Red Bell Peppers, Shaved Carrots, House Balsamic or Italian dressing

Caesar Salad...Med 7. / Lg. 10

Crisp Romaine Lettuce, Croutons, Chef Made Caesar Dressing with Reggiano Parmigiano Cheese.

Add To House or Caesar Salad

Blackened Chicken...5.

Blackened 3 Jumbo Shrimp... 8.

Steamed Grilled Chicken ...5

Steamed Grilled 3 Shrimp... 8.

Italian-American Seafood Specialties

Served with Garlic Bread

Add 1. for House Salad or 2. for Caesar Salad

Pasta al Pescatore 29.

Fresh Mussels, Jumbo Shrimp, Ocean Scallops, & Clams
Available with Our Fresh Marinara, White Wine Garlic Sauce or
Our Fra Diavolo Sauce.

Fresh Pasta in White Clam Sauce 22.

Fresh Chopped & Whole Clams Sautéed in White Wine, Garlic, Butter, Herbs
& Spices.

Fresh Pasta in Casino Clams Sauce (Locals Favorite) 24.

Little Neck Clams Sautéed with Premium Smoked Bacon, White Wine,
Reggiano Parmigiano in a Garlic Butter Sauce.

Sausage and Shrimp ... 26

Italian Sausage, Jumbo Shrimp & Tomatoes sautéed with a hint of Garlic,
Butter, Herbs & Spices.

Shrimp & Hot Italian Sausage Fra Diavolo... 28.

Sautéed in Our Spicy Tomato Sauce with Red Pepper Flakes, Herbs and Spices

Shrimp Fra Diavolo ... 27

Sautéed in Our Spicy Tomato Sauce with Red Pepper Flakes, Herbs and Spices

Blackened Scallops Alfredo... 26

Reggiano Parmigiano Alfredo topped with Blackened Diver Ocean Scallops

New Orleans Seafood Alfredo...29

Quality Reggiano Parmigiano Alfredo topped with Blackened Jumbo Shrimp,
Ocean Scallops & Mini Crab Cake .

Choice of Home Made Pasta

Spaghetti, Fettuccini, Penne, Linguini

Lump Crab Ravioli...22

Made in House with Fresh Crab Meat in our Own Chesapeake White Sauce.

Jumbo Lump Crab Mac & Cheese... 20

Fresh Jumbo Lump Crab Imperial, Topped on Fresh Pasta in a smooth Gouda,
White Cheddar, & Parmigiano Cream Sauce.

About Our, Pasta

Our Pasta is made in house
with 100% Durum Wheat (Semolina),
All our Pasta & Fillings are all Natural.

Italian-American Traditional Italian Pasta

Add to Traditional Family Pasta Entree
2 Meatball or 2 Italian Sausage 4.

Your Choice of Pasta...16

With our Fresh Marinara Sauce

Fresh Pasta Choices: Spaghetti, Linguini, Fettuccine, Penne

Add ... 2 Meatball or 2 Italian Sausage or ...4.

Pasta Bolognese ... 18

Fresh Tomatoes slowly stewed with Ground Beef,

Pork, Veal, Onions, Herbs & Spices on Choice of Fresh Pasta.

Add ... 2 Meatball or 2 Italian Sausage...4.

Lasagna Bolognese... 20.

Home Made Fresh Pasta, Layered with a Mozzarella & Ricotta
Cheese Blend, Baked with Our Three Meat Bolognese.

Fettuccine Alfredo...20

Our Quality Reggiano Parmigiano Alfredo Made with hint of Garlic.

Add Chicken...5. Add 2 Meatball or 2 Italian Sausage...4.

Chicken & Artichoke Francese ... 23.

Fresh Chicken Breast Sautéed with Artichoke Hearts, Capers, and a Lemon
Wine Butter Sauce

Chicken Parmesan... 20.

Fresh Boneless Chicken Breast Breaded with Italian Herbs and Spices, Golden
Fried, and Topped with Melted Mozzarella Cheese with House Made
Pasta and Marinara Sauce.....Make It Meat Sauce add 4.

Ricotta Cheese Ravioli... 18

Homemade Pasta Raviolis filled with Premium Ricotta Cheese
topped with our Marinara.

Mac and Cheese... 16.

Homemade Pasta in a White Cheddar & Parmigiano Cream Sauce.

With Chicken ...20.

Served with Garlic Bread.

Add Side Salad 1. for House or 2. for Caesar

About Our Pasta

Our Pasta is made in house
with 100% Durum Wheat (Semolina),
All our Pasta & fillings are all Natural.

900 Degree Wood Fired Brick Oven Pizza

Dough and Sauce Made in House
Only The Best Ingredients
Large 8 slice / Small 6 slice

Quattro Formaggi (White Pizza) **Lg. 19 / Sm. 15**

Roasted Garlic Olive Oil, Shredded Mozzarella, Provolone, Gorgonzola, and Reggiano Parmigiano.

Bianca Con Salsiccia (White Pizza w/ Sausage) **Lg. 22 / Sm. 18**

Italian Sausage, Roasted Garlic Olive Oil, Shredded Mozzarella, Provolone, Gorgonzola, Reggiano Parmigiano.

Veggie Bianco (White Veggie Pizza) **Lg. 22 / Sm. 18**

Roasted Garlic Olive Oil, Tomatoes, Spinach, Broccoli, Artichoke Hearts, Red Onion, Mushrooms, Shredded Mozzarella, Provolone, and Reggiano Parmigiano.

Tre Formaggi al Pollo **Lg. 22 / Sm. 18**

Rosemary Chicken, Spinach, Roasted Garlic Olive Oil, Feta Cheese, Provolone & Shredded Mozzarella Cheese.

Mushroom Rave **Lg. 22 / Sm. 18**

Mix of Fresh Mushrooms, Roasted Garlic Olive Oil, Shredded Mozzarella, Gorgonzola, Provolone, Reggiano Parmigiano.

“Locals Favorite” Specialty Seafood Pies

Pesto Di Frutti Di Mar **Sm. 24**

In House Pesto (with Pine Nuts) Fresh Shrimp, Scallops, Shallots, Fresh Squeezed Lemon, Red Bell Pepper, Provolone, Shredded Mozzarella, Reggiano Parmigiano.

Formaggio De Mar **Sm. 22**

Fresh Shrimp & Scallops, Roasted Garlic Olive Oil, Shredded Mozzarella, Provolone, Reggiano Parmigiano.

900 Degree Wood Fired Brick Oven Pizza

We Use Only The Finest Ingredients
Large 8 slice / Small 6 slice

Margarita Pizza Lg. 19 / Sm. 16

Tomato Sauce , Fresh Slices of Mozzarella,
Parmigiano Reggiano Cheese & Fresh Basil.

Pizza al Formaggio (Cheese Pizza) Lg. 16. / Sm. 12.

Tomato Sauce with Shredded Mozzarella Cheese

Pepperoni Lg. 18 / Sm. 14

Tomato Sauce , Shredded Mozzarella & Pepperoni.

Sausage & Pepperoni Lg. 19 / Sm. 15

Tomato Sauce , Shredded Mozzarella, Sausage & Pepperoni.

The Albertino Lg. 19 / Sm. 15

Tomato Sauce, Shredded Mozzarella, Fire Roasted Peppers,
Pickled Onions, Italian Sausage & Roasted Garlic.

The Molta Carne (Lots of Meat Pizza) Lg. 26 / Sm. 19

Tomato Sauce, Meatballs, Sausage, Bacon, Pepperoni, Fire Roasted Peppers, Fresh Mushrooms, Shredded Mozzarella & Reggiano Cheese.

Extra Toppings

Each Item: Add 2. for Sm. Pizza. / Add 2.50 for Lg. Pizza

**Extra Tomato Sauce, Sweet Peppers,
Yellow Onion, Red Onion, Pickled Red Onions
Red or Green Bell Peppers, Fresh Basil, , Black Olives,
Jalapenos, Banana Peppers, Sliced Tomato
Add Side Tomato Sauce**

Each Item: Add 2.50 for Sm. Pizza / Add 3.00 for Lg. Pizza

**Spinach, Artichoke Hearts, Broccoli, Mushrooms
Fire Roasted Peppers, Roasted Garlic Chunks,
Fresh Mozzarella, Shredded Mozzarella, Ricotta Cheese
Feta Cheese, Gorgonzola, Provolone, Reggiano Parmigiano**

Each Item: Add 3.00 for Sm. Pizza / Add 3.50 for Lg. Pizza

**Meatball, Chicken, Premium Smoked Bacon
Fresh Italian Sausage, Pepperoni, Anchovies**

Desserts

The Big Chocolate

Colossal,, Layer upon Layer of Dark Moist Chocolate Cake
Sandwiched with Our Silkiest Smooth Chocolate Filling,
Piled High with Chunks of Cake

Tiramisu

Clouds of Light Mascarpone Cream
on Pillows of Coffee Brandy Soaked Lady
Fingers, Finished with Imported Sweet Cocoa.

Lemon Berry Mascarpone

Two Layers of Moist Cream Cake
with Cranberries, Blueberries and Cinnamon Streusel
Baked into Each Cake then Filled with Fruit and Lemon Mascarpone.

After Dinner Drinks

Godiva Mint

Godiva, Peppermint Schnapps, Fresh Mint

Almond Joy

Malibu, Amaretto, Crème de Cocoa, Cream

Decadence

Baileys, Hazelnut, Butter Shots, with Cocoa Rim

Café

Snickerdoodle

Hot Coffee, Rum Chata, Fireball, Whipped Cream with Cinnamon

Chocolate Nut Coffee

Hot Coffee, Godiva Chocolate, Hazel Nut Liquor

Chocolate Chill

Chilled Coffee, Patron XO, Godiva Chocolate

Port

10 yr Tawny Port 8.

Non Alcoholic Drinks

Fresh Brewed Ice Tea

Coke, Diet Coke, Sprite, Root Beer

Pink Lemonade, Ginger ale

Milk, Chocolate Milk, Coffee

(Free Refills)

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