



dinner menu

STARTERS

French onion soup	5.9
Traditional french onion soup with bacon topped with a baguette crouton & melted gruyère cheese	
Soupe du jour	5.9
A variety of regional & seasonally prepared soups (please ask your server)	
Lobster bisque	5.9
Creamy soup broth with hints of lobster served with a toasted baguette	
Potstickers	5.9
Pan-fried dumplings with chinese chives & ground pork served with soy-ginger dipping sauce	
Asian style wings	8.5
Tossed in sweet & tangy garlic sauce, topped with scallions & red pepper flakes	
Shrimp chips	4.9
Airy, shrimp flavored chips served with seasonal house made dipping salsa	
Pâté chaud	5
Vietnamese puffed pastries filled with ground pork, pork liver pâté and minced onions	
Egg rolls	3.5
Crispy fried rolls with shrimp, ground pork, wood ear mushrooms & glass noodles, served with house dipping sauce	
Summer rolls	3.7
Fresh rolls in rice paper with shrimp, rice vermicelli, mint & choice of chicken or pork served with hoisin peanut sauce	
🌱 Vegetarian summer rolls	3.7
Fresh rolls wrapped in rice paper filled with mushrooms, mint & vermicelli served with hoisin peanut sauce, with tofu (add 1)	
Charcuterie platter	9.5
Prosciutto, sopressata, pork liver pâté, dry salami, olives, basil pesto, cornichons, served with toast points	
Cheese platter	9
Selection of european cheeses served with grapes & toast points	
Raw honeycomb	10.5
Handcut from the hive, paired with a creamy bleu cheese, spicy candied pecans, grapes & toast points (can be served as a dessert)	

DISHES

| white jasmine rice substituted upon request |

🌱 Vegetarian coconut curry	11.5
Curry with tofu, baby bok choy, sweet bell peppers, onions, potatoes and mushrooms served with your choice of jasmine rice or french baguette.	
Chinese short ribs	19.5
Soy-marinated short ribs, served with choice of house greens & roasted vegetables, or potato au gratin	
Bún	
Bowl of cooled rice vermicelli noodles served with lettuce, herbs, topped with crushed peanuts & your choice of two skewers	
Grilled pork 14	Shrimp 16
	Mixed shrimp & pork 15
(Add pork skewer 4.5, Shrimp skewer 5.5, Tofu or egg rolls 2, Egg sunny side up 1.5)	
🌱 Baby bok choy	10
Bok choy lightly sautéed with garlic, onions, mushrooms & topped with cilantro, with grilled shrimp (add 5.5), steamed shrimp (add 2.5), or tofu (add 2)	
Honey glazed cornish game hen	18.5
Oven roasted hen, served with choice of house greens & roasted vegetables, or potato au gratin (please allow 15-20 min. for preparation)	
Sirloin back ribs	18.5
Grilled pork ribs with a sweet spicy ginger glaze, served with choice of house greens & roasted vegetables, or potato au gratin	

🌱 for strictly vegetarian preparation, please ask your server

*a gratuity of 18% will be added to tables seating 6 or more

7204 CENTRAL AVENUE | SAINT PETERSBURG, FLORIDA 33707 | USA | T. 727.345.9701 | ALESIARESTAURANT.COM



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NOODLE SOUPS

Wonton noodle soup	9.5
Egg noodles, pork wontons, shredded chicken, shrimp, topped with caramelized onions & herbs, served with a you tiao chinese fried bread stick	
Mì vit tiêm	11.5
Vietnamese & chinese egg noodle soup served with roasted duck, shitake mushroom & bok choy	
Dumpling soup	9.5
Pork & shrimp dumplings, lettuce, fresh herbs with an additional choice of char siu bbq pork or shredded chicken	
Phở	8.5
Vietnamese rice noodle soup served with fresh herbs & choice of meat	
Traditional (lean beef & brisket)	Pho tái (lean beef)
	Pho gà (chicken)
Chicken noodle soup	7.5
Glass noodles, shredded chicken & fresh herbs, with shrimp (add 2.5)	
Asian style beef stew	8.5
Tender beef & carrots with a flavorful broth over rice vermicelli, topped with fresh herbs & served with a french baguette	

SANDWICHES

Bánh mì	8.5
Vietnamese sandwich with pickled carrot, cucumber, cilantro, jalapeño, on artisan bread with choice of spicy or nonspicy house spread	
Grilled pork	Char siu bbq pork
Grilled chicken	Traditional - pork liver pâté, salami, sopressata, jambon de paris (ham)
(Add egg sunny side up 1.5)	
🍷 Seasonal roasted vegetables served open faced	8.5
Egg plant, zucchini, yellow squash, tomatoes, melted goat cheese, gruyère & bechamel on grilled bread	

SALADS

🍷 Caprese salad	7.5
Mozzarella, tomato, basil with balsamic vinaigrette & sea salt, with prosciutto (add 2.5)	
🍷 Prosciutto salad	9.5
Blend of spinach, spicy candied pecans, parmesan, dried cranberries served with a balsamic vinaigrette	
🍷 Baby greens with choice of chopped bacon, chicken, or mozzarella	8.5
Mixed greens, red onion, cucumber & tomatoes served with creamy parmesan, with grilled shrimp (add 5.5), or steamed shrimp (add 2.5)	
🍷 Vietnamese salad	8.5
Tossed with shredded chicken, lettuce, mint, red onion, and served with an asian dijon vinaigrette, with grilled shrimp (add 5.5), or steamed shrimp (add 2.5)	
🍷 Couscous salad	8.5
Grilled shrimp, roasted vegetables, tomatoes, red onions, olives, fresh mint, cucumbers served with a light citrus dressing	

KIDS DISHES

served with celery & carrots

Grilled cheese sandwich	4.5
On pain de mie (white bread)	
With jambon de paris (ham)	5
Hot dog	5
Beef hot dog served on a french baguette	
Croissant with ham	5
Jambon de paris (ham) & american cheese	