

Order Online



*Food & Spirits*

## Appetizers

### **Saganaki (Opa!)**

Flaming Greek cheese. 5.50

### **Sampler Platter**

An appealing assortment of buffalo wings, rich mozzarella sticks and homemade toasted ravioli cooked to perfection. 9.95

### **Calamari Fritti**

Lightly breaded quick fried domestic squid served with marinara sauce. 8.95

### **Spinach and Artichoke Dip**

Served with tortilla chips. 7.95

### **Shrimp Scampi**

Four jumbo gulf shrimp, sauteed in white wine, lemon and garlic butter, decorated with parsley and vine-ripened diced tomato, accompanied by toasted garlic bread. 10.95

### **Buffalo Wings**

Served with ranch dressing. 7.95

### **Filet Mignon Bites**

Prime pieces of filet mignon, pan seared with banana peppers, mushrooms and cajun seasoning with a touch of zip sauce. 10.95

### **Seafood Portabella**

Portabella mushroom topped with shrimp, scallops, spinach, lemon wine sauce and baked with provolone cheese. 9.95

### **Mozzarella Sticks**

Rich mozzarella sticks lightly breaded, quick-fried to a golden brown and served with housemade marinara sauce. 6.95

### **Toasted Ravioli**

Meat ravioli lightly breaded and toasted to a golden brown, topped with fresh parmesan and parsley, served with our own marinara sauce. 8.50

## Flat Pizza

12" hand-tossed personal pizza.

### **Margherita**

Fresh tomatoes, basil, mozzarella cheese, and olive oil. 8.95

### **Americana**

Tomato, pepperoni, mushroom & mozzarella cheese. 9.95

### **Seafood**

Shrimp and scallops, fresh diced tomato, roasted garlic, spinach and mozzarella cheese. 11.95

### **Pesto Smoked Chicken**

Creamy pesto sauce, smoked chicken, artichokes, sun-dried tomatoes and mozzarella cheese. 11.95

### **Portabella Tenderloin**

Fresh portabella mushrooms, spinach, roasted garlic, grilled tenderloin and mozzarella cheese. 11.95

Ask your server about menu items that are cooked to order or served raw. NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## Soups and Salads

**Housemade Minestrone** Cup 3.50 Bowl 4.50

### **Field Green Salad**

Crisp mixed greens with tomato wedges, onions, cucumbers, and croutons. 5.50

All you care to eat. add 2.00

### **Wood Grilled Salmon Salad**

Grilled salmon, served atop a bed of mixed spring greens, accompanied by pine nuts, gorgonzola cheese, sun-dried cranberries, tossed with raspberry vinaigrette. 12.50

### **Greek Salad**

Crisp mixed greens, feta cheese, Greek olives, tomato wedges, cucumber slices, mushrooms, beets and our housemade Italian dressing. 8.50

### **Pasta Salad**

Chopped broccoli, tomato, cucumber, black olives, mozzarella cheese, and a hint of dill, all tossed with our pasta and our housemade Italian dressing. 8.95

### **Caesar Salad**

Crisp romaine lettuce, giant croutons, parmesan cheese, and our housemade caesar dressing. 8.50

### **Antipasto Salad**

Crisp mixed greens, feta cheese, Greek olives, tomato wedges, cucumber slices, mushrooms, beets, imported salami, provolone cheese and our housemade Italian dressing. 8.95

Jazz up your salad with grilled chicken, shrimp or scallops. 3.50

Grilled salmon. 4.50

All above salads available in larger sizes..

## Sandwiches and Burgers

Served with French fries.

### **Original Alfocino Burger**

A half pound of hand selected ground choice beef cooked open flame. 7.50

Add Swiss, American cheese, mushroom or bacon. .75

### **Open-faced Hot Roasted Chicken Breast**

Topped with seasoned grilled onions, mushrooms, green peppers and melted provolone cheese. Served on a grilled onion roll. 8.95

### **Alfocino Club**

Stacked turkey, ham, bacon, lettuce, tomato, provolone cheese and mayo. Served on grilled sourdough bread. 8.95

### **Italian Stallion**

Imported salami, imported ham, provolone cheese, lettuce, tomato and our famous Italian dressing. Served on a toasted sub bun. 9.50

### **Steak Sandwich**

Hand cut New York steak cooked on an open flame to your liking, topped with seasoned grilled onions and mushrooms. Served on a grilled steak bun. 10.95

Add bottomless salad with any of the above sandwiches or burgers for 3.00.

## Pasta

Served with our hot housemade garlic bread and bottomless salad with our housemade Italian Dressing.

### **Homemade Lasagna**

Traditional layers of pasta with four cheeses and our meat sauce. Stacked high. 14.50

### **Mostaccioli**

Penne pasta with meat or marinara sauce. 12.95

### **Ravioli**

Meat or cheese filled pasta pillows served with meat or marinara sauce. 14.50

### **Spaghetti Your Way**

Served with your choice of meat sauce, marinara sauce, butter and garlic, olive oil and garlic, or palomino sauce. 12.95

### **Fettuccine Alfredo**

A rich creamy Alfredo sauce atop ribbon thin egg spinach noodles. 13.50

### **Pasta Al Pesto**

Smoked chicken accompanied with tasty portabella mushrooms and sun-dried tomatoes, all tossed in our creamy pesto sauce. 16.95

### **Baked Pollo Rigatoni**

Imported rigatoni in a chunky tomato-spinach, olive oil sauce, topped with grilled chicken and mozzarella cheese. 15.95

### **Linguini Di Moore**

Linguini noodles tossed with olive oil, diced tomato, spinach, roasted garlic, shrimp and mussels. 17.95

### **Pollo Tortellini**

Tri colored tortellini noodles stuffed with cheese and joined with strips of grilled chicken breast topped with our own creamy Palomino sauce. 15.95

Add to your pasta: Broccoli. 2.50. Chicken, scallops, or shrimp. 3.50. Salmon. 4.50. Sautéed mushrooms, baked cheese, meatballs, or Italian sausage with any of our pasta dishes 1.75 each or all four 5.50.

## Dinner Entrees

Served with choice of redskin potatoes or rice or vegetable, our bottomless salad with housemade Italian dressing and hot housemade garlic bread.

### **New York Strip Steak**

Choice 12 oz. center-cut New York strip steak, marinated and chargrilled to the perfect temperature. Drizzled with a mouth watering zip sauce. 21.95

### **Rib Dinner**

A half slab of our award winning ribs, cooked to a perfection with an array of seasonings and topped with our own tangy barbeque sauce. 15.25

### **Rosemary Chicken**

Plump half chicken deliciously seasoned with lemon butter and sprigs of aromatic rosemary. Baked to a rich golden brown. 13.25

### **Roman Chicken**

Marinated chicken skewers, broiled to perfection and served on a bed of seasoned rice and a side of sauteed vegetables. 16.95

### **Filet Mignon 8 oz.**

USDA choice 8 oz. cut of filet mignon char-grilled to your taste with mushrooms. Served with zip sauce over fried eggplant. 26.95

### **Whitefish**

Broiled Lake Superior whitefish seasoned with lemon butter. 15.95

### **Lemon Dill Salmon**

Fresh Atlantic salmon grilled and topped with lemon dill sauce. 17.50

### **Jumbo Shrimp**

Golden brown beer battered jumbo shrimp. 17.95

### **Perch Diane**

Sauteed yellow lake perch topped with artichoke hearts, diced tomatoes and lemon butter wine sauce. 19.50

### **Fish & Chips**

Atlantic cod fillets, hand dipped in our own flavorful beer batter. Served golden brown with a zesty tartar sauce. 13.95

## Italian Favorites

Served with a side of spaghetti, our hot housemade garlic bread, and a bottomless salad with our housemade Italian dressing. Additional charge for pasta substitution.

### **Veal Parmigiana**

Veal scallopini lightly breaded, sauteed with garlic, topped with meat sauce and melted cheese. 20.95

### **Veal Picatta**

Veal scallopini lightly breaded, sauteed with garlic, fresh mushrooms, lemon, parsley, and a white wine sauce. 21.95

### **Chicken Parmigiana**

Breast of chicken lightly breaded and topped with melted cheese and meat sauce. 16.95

### **Chicken Picatta**

Breast of chicken lightly breaded, sauteed with garlic, fresh mushrooms, lemon, parsley, and a white wine sauce. 17.95

### **Eggplant Parmigiana**

Breaded eggplant layered with tomato sauce and cheeses. 15.95

### **Veal Marsala**

Veal scallopini lightly breaded, sauteed with fresh mushrooms and creamy marsala wine sauce. 21.95

### **Chicken Marsala**

Breast of chicken, lightly breaded, sauteed with fresh mushrooms and creamy marsala wine sauce. 17.95

### **Italian Platter**

Chicken parmesan, lasagna and fettuccini alfredo. (Does not include pasta side) 18.95

*(Take home a bottle of our Italian Dressing 4.00)*

## House Wines

**Placido Pinot Grigio-Italy** Glass 6.00 Bottle 24.00  
Refreshing, well-balanced, dry, crisp and fruity.

**Sycamore Lane Chardonnay-California** Glass 6.00 Bottle 24.00  
Displays fresh apple, pear and peach aromas enriched by toasty, buttery tones.

**Piesporter-Germany** Glass 6.00 Bottle 24.00  
Light and semi-sweet with notes of apple and melon.

**Sycamore Lane White Zinfandel-California** Glass 6.00 Bottle 24.00  
Attractive aromas of strawberries and watermelon; with light, fruity flavors and a touch of cream.

**Placido Chianti-Tuscany** Glass 6.00 Bottle 24.00  
Aromatic, dry, harmonious, lightly tannic, delightfully charming, with a hint of violets in the nose and a dry, harmonious taste.

**Sycamore Lane Merlot-California** Glass 6.00 Bottle 24.00  
Displays fresh, cherry-like varietal aromas, with hints of tobacco and herbal spice.

**Sycamore Lane Cabernet Sauvignon-California** Glass 6.00 Bottle 24.00  
Exhibits an enticing aroma of fresh red cherries and sweet oak with juicy, cherry-like flavors.

**Lambrusco-Italy** Glass 6.00 Bottle 24.00  
This lively red wine has a forthright fruitiness, tingle and quaffability that bursts in the mouth.

## Reds

**Sartori Pinot Noir-Veneto** Glass 7.00 Bottle 28.00  
Bright ruby color with violet reflections; alluring bouquet with black cherry jam, cloves, and chocolate accompanied by spice notes and vanilla. Light almond notes on the finish and good length.

**Cloudline Pinot Noir-Oregon** Glass 9.00 Bottle 36.00  
Rich plum and ripe raspberry on the nose with flavors of ripe black cherry and plum nectar, centered with a hint of spiciness.

**Ceretto Dolcetto d'Alba-Piedmont** Bottle 40.00  
Ruby red with flowery and fruity sensations highlighted by a slight almond streak, which contributes to its lasting character.

**Banfi Chianti Classico-Tuscany** Glass 8.00 Bottle 32.00  
An alluring bouquet of black fruit and violets; rich flavors of cherry and leather; supple tannins and good acidity.

**Ruffino Chianti Classico Riserva Ducale 'Buff Label'-Tuscany** Bottle 55.00  
A beautifully supple & structured wine with hints of deep dark fruit, leather, a full body & rich lasting finish.

**Angove's 'Red Belly Black' Shiraz-South Australia** Glass 7.00 Bottle 28.00  
Inky black with purple and garnet hues, this wine follows its lovely color with aromas of rich plum red currant and licorice together with spicy vanillin oak.

**Napa Cellars Zinfandel-Napa** Bottle 28.00  
Plum, clove and anise nose give way to a balanced mouth with a silky smooth finish of spicy oak and juicy black cherry.

**Casillero del Diablo Merlot-Chile** Glass 7.00 Bottle 28.00  
Attractive aromas of black plum, smoke, herbs and mocha. Smooth with great structure. Fruity taste and full body.

**Folie à Deux Merlot-Napa** Glass 9.00 Bottle 36.00  
Deep ruby-red color, aromas of red cherry and dark chocolate with hints of black tea, and cinnamon-vanilla spice join the supple tannins on the palate.

**Mondavi Cabernet Sauvignon-California** Glass 9.00 Bottle 36.00  
Deep and dense with perfumed aromas and delicious flavors of blackberry, cassis, black olive and dark chocolate. Smooth and supple, with fine-grained tannins, good acid and a lengthy finish.

**Trinchero Cabernet Sauvignon-Lake County** Glass 7.00 Bottle 28.00  
Deep, dense and ripe with black cherry, plum and a hint of earthiness. This wine is has a full mouth-feel and a lingering finish.

## Whites

**Chateau Grand Traverse Riesling-Michigan** Glass 7.00 Bottle 28.00  
Flavors of citrus and fresh fruit abound, balanced with crisp acidity and a lasting finish.

**Conundrum-California** Bottle 48.00  
Soft tropical notes of guava, peach and honeysuckle. Focused layers of peach and apricot nectar, pear and green melon with spicy vanilla notes.

**Montevina Pinot Grigio-California** Glass 7.00 Bottle 28.00  
Crisp and bright with flavors of fresh apple and melon with a beautiful acidity.

**Santa Margherita Pinot Grigio-Valdadige** Bottle 45.00  
A full flavored wine with a clean and intense aroma and a pleasant golden apple aftertaste.

**Banfi Gavi-Piedmont** Glass 8.00 Bottle 32.00  
This a light, clean wine with notes of minerality combined with crisp fruit.

**Casa Lapostolle Sauvignon Blanc-Chile** Glass 8.00 Bottle 32.00  
Very expressive and aromatic nose, with notes of citrus, tropical fruits, herbs and grapefruit. Well balanced, rounded, fresh and tasty.

**Kendall Jackson Chardonnay-California** Glass 7.50 Bottle 28.00

**Trinchero Chardonnay-Santa Barbara County** Glass 7.00 Bottle 28.00  
Displays tropical fruit flavors and great acidity with a slight spice on the silky smooth finish.

**Newton Chardonnay-Napa** Glass 9.00 Bottle 36.00  
This rich and powerful wine opens with orange blossom, honey, pear, crème brulee, coconut and nutmeg spice aromas. Flavors lead with white peach and pineapple and a light citrus finish lingers on the palate.

## Bubbles

**Martini & Rossi Asti Piedmont 187/750** Split 6.00 Bottle 24.00  
Sweet, with delicate flavors of melon, peach, apple and grapefruit.

**Chandon Brut 187/750-California** Split 8.00 Bottle 32.00  
The wine delivers complex apple and pear characteristics accented by citrus spice over notes of almond and caramel in the bouquet.

**Moët & Chandon 'White Star'-Champagne** Bottle 60.00  
Golden yellow with shades of amber with aromas of flowers, hazelnuts, and biscuits. Soft with a fruity finish, evoking fresh peaches.

**Dom Pérignon-Champagne** Bottle 175.00  
This wine is full of life, with a fresh nose that dances through a spiral of aromas, blending hints of angelica, dried flowers, pineapple, coconut, cinnamon, cocoa and tobacco.

**Veuve Clicquot 'Yellow Label' Brut-Champagne** Bottle 65.00  
Dry, full flavor, balanced with elegance, crispness, a lingering aftertaste and touch of spice.

## Non-Alcoholic

**Sutter Home Fre White Zinfandel 187-California** Glass 5.00  
Boasts a pale salmon color, a fresh, distinctive aroma of cherry, strawberry and cranberry with soft, fruity, berry-like flavors that lead into a crisp finish.