



*Food & Spirits*

## Appetizers

### **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

### **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

## Pizza Specialties

*Round or Square*

### **Original Seafood**

Shrimp, crab, diced tomato, and spinach. Sm. 17.95 Lg. 25.95

### **Pesto Chicken**

Creamy pesto sauce, smoked chicken, artichokes, sun-dried tomatoes and mozzarella cheese. Sm. 14.95 Lg. 22.95

### **Boss's Special**

Beef tenderloin sauteed in garlic seasoning with green peppers, onions, mushrooms, fresh tomatoes and black olives.

Sm. 16.95 Lg. 25.95

All of our pizza crust is baked first, then topped with fresh ingredients for the final baking.

*Bottomless salad 2.50 per person.*

## Original Pizza

*Round or Square*

*Cheese Sm. 7.95 Lg. 11.50*

*Additional Items Sm. 1.75 Lg. 2.25*

*Extra Cheese Sm. 2.00 Lg. 3.00*

Choice of items: pepperoni, bacon, ground beef, italian sausage, ham, mushrooms, green peppers, onions, anchovies, black olives, hot peppers, fresh tomato

### **Super Pizza**

Pepperoni, mushrooms, green peppers, onions, and ground beef. Sm. 13.95 Lg. 17.95

*Bottomless salad 2.50 per person.*

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. 3.00*

*Grilled salmon. 4.00*

*All above salads available in larger sizes..*

## Sandwiches and Burgers

*Served with French fries.*

### **Original Alfoccino 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

### **Alfoccino 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. 3.00. Salmon. 4.00. 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.*

### **Rosemary Chicken**

Plump half chicken deliciously seasoned with lemon butter and sprigs of aromatic rosemary. Baked to a rich golden brown. 13.95



### **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

### **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

### **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. 25.95

### **Whitefish**

Broiled Lake Superior whitefish seasoned with lemon butter. 16.95

### **Lemon Dill Salmon**

Fresh Atlantic salmon grilled and topped with lemon dill sauce. 17.95

### **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. 19.95

### **Veal Picatta**

Veal scallopini lightly breaded, sauteed with garlic, fresh mushrooms, lemon, parsley, and a white wine sauce. 19.95

### **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. 19.95

### **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.
-  **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.
-  **MacMurray Ranch Pinot Noir-Sonoma** Glass 9.00 Bottle 36.00  
Elegant with rich aromas and flavors of red currant, raspberry, sage, and cherry.
- Terra d'Oro Barbera-Amador** Bottle 28.00  
Cherry, caramel and spice notes with decent flavors of cherry cola and vanilla. Rich and smooth, this wine has great balance.
-  **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** 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 8.00 Bottle 32.00  
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** 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.
-  **Main Street 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 has a full mouth-feel and a lingering finish.
-  **Alamos Malbec-Argentina** Glass 8.00 Bottle 32.00  
Full, rich and ripe, black raspberry and concentrated cassis flavors interwoven with a touch of chocolate and sweet spice.


## 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.
- Maso Canali Pinot Grigio-Trentino** Bottle 32.00  
Brilliant pale golden color and a full, ripe palate. The nose delivers nectarine and light citrus. It is well-balanced with depth on the palate, fresh acidity and a long clean finish.
-  **Montevina Pinot Grigio-California** Glass 7.00 Bottle 28.00  
Crisp and bright with flavors of fresh apple and melon with a beautiful acidity.
-  **Palo Alto 'Reserve' Sauvignon Blanc-Chile** Glass 8.00 Bottle 32.00  
Aromatic intensity with expressions of citrus, gooseberries, herbal notes and green currant. This wine is crisp and well-balanced with flavors of citrus and grapefruit leading to an elongated and memorable finish.
-  **Kendall Jackson Chardonnay-California** Glass 8.50 Bottle 38.00  
Beautifully integrated tropical flavors such as pineapple, mango, and papaya with citrus notes. These flavors delicately intertwine with aromas of vanilla and honey to create depth and balance throughout. A hint of toasted oak rounds out the long, lingering finish.
-  **William Hill Chardonnay-Central Coast** Glass 7.00 Bottle 28.00  
Displays tropical fruit flavors and great acidity with a slight spice on the silky smooth finish.
- Folie a Deux Chardonnay-Napa** Bottle 32.00  
Aromas of Fuji apple, peach, and pineapple are complemented by zesty and luscious fruit flavors and nuances of coconut, vanilla, and toasted oak. Bright acidity, with a round mid-palate, and a crisp clean finish.

## 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 Imperial-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.



By The Glass