



## Dinner Menu

### Appetizer

**CALAMARI FRITTI** Tossed with sautéed Kalamata olives, roasted red peppers and basil with fresh garlic served over Marinara sauce. \$9.95

**SEAFOOD PORTABELLA** Topped with shrimp, crab, spinach and lemon wine sauce, baked with Provolone. \$9.50

**BAKED SPINACH & ARTICHOKE DIP** Served with house tortilla chips. \$8.95

**SHRIMP GUESEPI** Jumbo shrimp coated with Italian bread crumbs and tossed with chef's Guesepe sauce. \$10.95

**TOASTED RAVIOLI** Served with Loccino's own Marinara sauce. \$8.50

**MUSSELS PEPPERNOTA** Fresh-steamed mussels tossed with tri-colored bell peppers in a garlic White Zinfandel wine sauce. \$9.50

**FILET MIGNON BITES** Pan seared with Zip sauce, banana peppers and mushrooms. \$10.95

**LOCCINO SAMPLER PLATTER** Funghi Portabella, Calamari Fritti and Toasted Ravioli, serves four. \$15.95

### Soup

**HOUSE-MADE MINESTRONE** \$3.95

**SOUP DU JOUR** \$4.95

### Salad

**FIELD GREEN SALAD** Crisp mixed greens with tomatoes, onions, cucumbers and croutons (as an entrée salad add \$4.00). \$4.99

**WEDGE SALAD** Tomatoes, Gorgonzola cheese, bacon, eggs and Balsamic vinaigrette dressing. (as an entrée salad add \$4.00). \$4.99

**CAESAR SALAD** Crisp Romaine lettuce, croutons, Parmesan cheese and our house-made Caesar dressing (as an entrée salad add \$4.00). \$4.99

**GREEK SALAD** Crisp mixed greens, Feta cheese, Kalamata olives, tomatoes, cucumbers, mushrooms, beets, onions and our house-made Italian dressing (as an entrée salad add \$4.00). \$4.99

**CHOPPED SALAD** Greek salad chopped (as an entrée salad add \$5.00) \$4.99

**ARUGULA SALAD** Tomatoes, Gorgonzola cheese and roasted almonds tossed with vinaigrette dressing. (as an entrée salad add \$5.00). \$4.99

**CAPRESE** Sliced fresh mozzarella and tomatoes served with extra virgin olive oil and fresh basil. \$9.50

**WOOD GRILLED SALMON SALAD** Grilled salmon and spring mix with roasted almonds, Gorgonzola cheese and dried cranberries tossed with raspberry vinaigrette. \$13.95

**JUMBO SHRIMP SALAD** Three beer-battered jumbo shrimp, Romaine, red onions, tomatoes and red skin potatoes with our house-made dressing and a touch of ranch. \$13.95

**GRILLED CHICKEN COBB SALAD** Grilled chicken breast, avocados, crumbled bleu cheese, tomatoes, eggs and lettuce tossed in our house dressing with a touch of ranch. \$12.95

*(Grilled Chicken add \$3.00, Shrimp add \$3.50, Salmon add \$4.00)*

*(Any salad chopped add \$1.00.)*

### Flat Pizza

**MARGHERITA** Sliced tomatoes, basil, mozzarella and olive oil. \$9.95

**AMERICANA** Pepperoni, mushrooms and mozzarella. \$11.95

**BEEF TENDERLOIN** Garlic, portabella mushrooms, spinach and mozzarella. \$13.95

**PESTO CHICKEN** Creamy pesto, grilled chicken, artichokes, sun-dried tomatoes and mozzarella. \$12.95

**SEAFOOD** Shrimp, crab, spinach, tomatoes, garlic and mozzarella. \$14.50

### From The Grill

*All entrées, excluding \* items, include a Field Green salad or upgrade to a Caesar or Greek salad add \$.99. Upgrade to a Wedge or Arugula salad add \$1.99. Any salad chopped add \$1.00.*

**SPARE RIBS** Fall-off-the-bone spare ribs with our house-made BBQ sauce served with French fries. \$17.95

**ROMAN CHICKEN** Marinated boneless chicken breast over rice with grilled tomatoes, saffron and roasted vegetables. \$17.50

**OPEN FLAME GRILLED SALMON** Simply flamed with lemon garlic sauce served with roasted vegetables. \$18.95

**OPEN FLAME JUMBO SHRIMP** Shell on and simply flamed with lemon garlic sauce served with roasted vegetables. \$18.95

**\*1/2 POUND BLACK ANGUS BURGER** Served with lettuce, tomato, onion and French fries (add Swiss, American, mushrooms or bacon \$.75 each). \$8.95

**\*CHICKEN VENETIAN** Topped with grilled onions, mushrooms, green peppers and Provolone cheese, served on an onion roll with french fries. \$9.95

*All entrées include a Field Green salad with house-made Italian dressing or upgrade to a Caesar or Greek salad add \$.99. Upgrade to a Wedge or Arugula salad add \$1.99. Any salad chopped add \$1.00.*

### Pasta

**ITALIAN PLATTER** Chicken Parmesan, lasagna, and fettuccine alfredo. \$18.95

**SPAGHETTI BOLOGNESE** Spaghetti topped with our meat sauce. \$14.95

**BAKED CHICKEN RIGATONI** Imported rigatoni in a chunky tomato-spinach olive oil sauce topped with grilled chicken and baked with mozzarella cheese. \$17.50

**RAVIOLI FORMAGGIO** House-made meat, cheese and portabella ravioli with our very own Bolognese sauce, baked with quattro cheeses. \$17.95

**CHICKEN TORTELLINI** Cheese stuffed tortellini noodles in a creamy tomato sauce with grilled chicken. \$17.50

**LASAGNA** Stacked high with tender pasta, mozzarella, herbs, and our own Bolognese sauce. \$15.95

**LINGUINE FRUTTI DI MARE** Shrimp, scallops and mussels with spinach, diced tomatoes and light lemon cream sauce tossed with linguine. \$19.95

**FETTUCCINE ALFREDO BROCCOLI** A rich creamy alfredo sauce atop ribbon-thin egg and spinach noodles and steamed broccoli. \$15.95

**PASTA AL PESTO** Grilled chicken accompanied with portabella mushrooms and sun-dried tomatoes, all tossed in our creamy pesto sauce. \$17.95

*Add Italian sausage, sautéed mushrooms, meat balls or melted cheese for \$2.00 each.*

### Italian favorites

**EGGPLANT PARMIGIANA** Breaded eggplant, Marinara sauce and four cheeses. \$16.50

**VEAL MARSALA** Veal medallions sautéed with mushrooms and sun-dried tomatoes in a Marsala wine cream sauce. \$21.95 *(Chicken less \$3.00)*

**CHICKEN PICCATA** Sautéed chicken with capers and mushrooms in lemon wine sauce. \$18.50 *(Veal add \$3.00)*

**CHICKEN PARMIGIANA** Sautéed breaded chicken topped with Marinara sauce and baked cheese. \$17.95 *(Veal add \$3.00)*

**VEAL FLORENCE** Sautéed veal in garlic olive oil with mushrooms and plum tomatoes, spinach and sprinkled cheese. \$21.95 *(Chicken less \$3.00)*

*All Italian Favorites served with a side of pasta.*

### Seafood

**ENCRUSTED WHITE FISH** Great Lakes filet of whitefish broiled with thin sliced tomatoes and baked with encrusted parmesan cheese. Served with rice. \$17.95

**SAUTÉED PERCH** Sautéed lake perch served over garlic mashed potatoes, topped with lemon wine cream sauce and capers. Served with asparagus spears. \$21.50

**JUMBO SHRIMP** Jumbo shrimp dipped in a beer-batter and fried to perfection. Served with french fries. \$18.95

**TILAPIA MOURLET** Breaded filets of Tilapia pan-fried and topped with artichokes and sun-dried tomatoes in a Chablis lemon wine sauce. Served with rice. \$18.95

**SEA BASS** Fresh Filet of Sea Bass broiled with marinated plum tomatoes and red onion in olive oil with fresh garlic, basil and Balsamic vinegar. Served with rice. \$23.95

### Steaks

**FILET MIGNON** 8 oz. filet mignon over garlic mashed potatoes and Zip sauce. \$26.95

**LOCCINO FILET** U.S.D.A. choice grade A filet mignon served over garlic mashed potatoes, fried eggplant and topped with wild mushrooms, fried onions and Zip sauce. \$29.95

**NY STRIP STEAK** 12 oz. NY strip steak char-grilled and served with Zip sauce. Garlic mashed potatoes. \$23.95

**SICILIAN NY STRIP STEAK** 10 oz. Breaded Sicilian style and sautéed in extra virgin olive oil and garlic. Served with Ammoglio sauce and a side of pasta. \$23.95

*Take home an 8 oz. bottle of Loccino dressing for only \$4.00.*