



LOCCINO ITALIAN GRILL & BAR

Dinner Menu

APPETIZER

- GF CALAMARI FRITTI** Tossed with sautéed kalamata olives, roasted red peppers and basil with fresh garlic served over marinara sauce. \$12.50
- SEAFOOD PORTABELLA** Topped with shrimp, crab, spinach and lemon wine sauce, baked with provolone. \$11.95
- BAKED SPINACH & ARTICHOKE DIP** Served with house tortilla chips. \$9.95
- SHRIMP GIUSEPPE** Jumbo shrimp coated with Italian bread crumbs and tossed with chef's giuseppe sauce. \$12.95
- GF CAPRESE** Sliced Fresh Mozzarella, tomatoes and basil, seasoned with salt, extra virgin olive oil and balsamic drizzle. \$10.95
- TOASTED CHEESE RAVIOLI** with Loccino's marinara sauce \$9.50
- GF FILET MIGNON BITES** Pan seared with light Cajun seasoning, zip sauce, banana peppers and mushrooms. \$13.95
- LOCCINO SAMPLER PLATTER** Funghi Portabella, Calamari Fritti and Toasted Ravioli, serves four. \$21.95

SOUP

- HOUSE-MADE MINISTRONE** \$3.95 **SOUP DU JOUR** \$5.95
- SEAFOOD SOUP DU JOUR** (When available) \$6.50

SALAD

- FIELD GREEN SALAD** Crisp mixed greens with tomatoes, onions, cucumbers and croutons. \$10.50
- GF WEDGE SALAD** Tomatoes, Gorgonzola cheese, bacon, eggs and blue cheese dressing. \$13.50
- CAESAR SALAD** Crisp Romaine lettuce, croutons, Parmesan cheese and our house-made Caesar dressing. \$12.00
- GF GREEK SALAD** Crisp mixed greens, Feta cheese, kalamata olives, tomatoes, cucumbers, mushrooms, beets, onions and our house-made Italian dressing. \$12.00
- GF CHOPPED SALAD** Greek salad chopped. \$13.75
- GF ARUGULA SALAD** Tomatoes, Gorgonzola cheese and toasted almonds served with balsamic vinaigrette dressing. \$13.50
- GF WOOD GRILLED SALMON SALAD** Fresh spring mix topped with grilled salmon, toasted almonds, Gorgonzola cheese, and dried cranberries served with raspberry vinaigrette. \$15.95
- GF CAJUN FILET SALAD** Seared Cajun filet over mixed greens with avocado, tomatoes, Gorgonzola cheese and cucumber served with balsamic vinaigrette dressing. \$16.50
- GF GRILLED CHICKEN COBB SALAD** Grilled chicken breast, bacon, avocado, Gorgonzola cheese, tomatoes and sliced hard-boiled egg served with our house Italian dressing with a touch of ranch. \$13.95
(Grilled Chicken add \$4.00, Shrimp add \$5.00, Salmon add \$6.00 to any Entree Salad) and (Any salad chopped add \$2.00)

FLAT PIZZA

- MARGHERITA** Sliced tomatoes, basil, mozzarella and olive oil. \$11.95
- AMERICANA** Pepperoni, mushrooms and mozzarella. \$13.95
- BEEF TENDERLOIN** Garlic, portabella mushrooms, spinach, tomatoes and mozzarella. \$16.95
- PESTO CHICKEN** Creamy pesto, grilled chicken, artichokes, sun-dried tomatoes and mozzarella. \$15.50
- SEAFOOD** Shrimp, crab, spinach, tomatoes, garlic and mozzarella. \$15.95
(For Gluten Free pizza add \$3.00)

FROM THE GRILL

- GF SPARE RIBS** Fall-off-the-bone spare ribs with our house-made BBQ sauce served with French fries. \$19.95
- GF ROMAN CHICKEN** Saffron Marinated chicken breast medallions over rice with grilled tomatoes and vegetable medley. \$19.95
- GF OPEN FLAME GRILLED SALMON** Simply flamed with lemon topped with olive oil, fresh garlic, served with basmati rice and vegetable medley. \$23.95
- GF OPEN FLAME JUMBO SHRIMP** Shell-on simply flamed with lemon garlic butter, served with basmati rice and vegetable medley. \$22.95
- *1/2 POUND BLACK ANGUS BURGER** Served with lettuce, tomato, pickle and French fries. \$12.95
(add Swiss, American, Provolone, mushrooms or bacon \$1.00 each).
- *CHICKEN PARMESAN SANDWICH** Breaded chicken topped with marinara sauce, baked cheese and arugula served on house-made bread with french fries \$12.95

PASTA

- ITALIAN PLATTER** Chicken Parmesan, lasagna, and fettuccine alfredo. \$23.95
- SPAGHETTI BOLOGNESE** Spaghetti topped with our meat sauce. \$16.50
- BAKED RIGATONI POLLO** Imported rigatoni in a chunky tomato sauce, with olive oil, garlic, spinach and grilled chicken topped with baked mozzarella cheese. \$19.95
- RAVIOLI FORMAGGIO** A combination of house-made meat, cheese, and portabella raviolis topped with Bolognese sauce and baked Italian cheese blend. \$19.95
- POLLO TORTELLINI** Italian Cheese-stuffed tortellini in our creamy palamino sauce with grilled chicken. \$19.50
- LASAGNA** Stacked high with tender pasta, seasoned beef, Italian cheese blend, herbs and Bolognese sauce. \$17.95
- LINGUINE DI MARE** Shrimp, scallops and mussels with spinach, diced tomatoes and light lemon cream sauce tossed with linguine. \$24.95
- FETTUCCINE ALFREDO BROCCOLI** A rich creamy alfredo sauce atop ribbon-thin egg and spinach noodles and steamed broccoli. \$17.95
- PASTA AL PESTO** Penne pasta, grilled chicken, portabella mushrooms and sun-dried tomatoes, tossed in our creamy pesto sauce. \$19.95
Add beef meatballs or Italian sausage \$3.00. Add grilled chicken for \$4.00. Add sautéed mushrooms or melted cheese for \$2.50 each.

ITALIAN FAVORITES

All served with a side of pasta.

- EGGPLANT PARMIGIANA** Breaded eggplant, marinara sauce and four cheeses \$16.95
- VEAL MARSALA** Lightly breaded veal medallions sautéed with mushrooms and sun-dried tomatoes in a Marsala wine cream sauce. \$25.95
(For chicken less \$4.00)
- CHICKEN PICCATA** Lightly breaded sautéed chicken with capers and mushrooms in lemon wine sauce. \$21.95 (For veal add \$4.00)
- CHICKEN PARMIGIANA** Lightly breaded sautéed chicken topped with marinara sauce and baked cheese. \$19.50 (For veal add \$4.00)
- VEAL FLORENCE** Lightly breaded sautéed veal in garlic and olive oil with mushrooms, plum tomatoes, spinach, and sprinkled cheese served over a bed of linguini. \$25.95 (Chicken less \$4.00)

SEAFOOD

- GF BROILED WHITEFISH** Great Lakes filet of Whitefish broiled with white wine, lemon, and Italian seasoning. Served with basmati rice and vegetable medley. \$21.95
- SAUTÉED PERCH** Lightly breaded sautéed Lake Perch over garlic mashed potatoes, topped with a lemon wine cream sauce and capers. Served with asparagus spears. \$24.95
- JUMBO SHRIMP** Jumbo shrimp dipped in a beer-batter and fried to perfection served with French fries. \$22.95
- TILAPIA MOURLET** Pan fried breaded Tilapia filets topped with artichokes and sundried tomatoes, served with Basmati rice. \$18.95
- GF SEA BASS** Fresh Filet of Sea Bass broiled and topped with balsamic marinated plum tomatoes, red onion, fresh garlic and basil served with our basmati rice. \$33.95

STEAKS

- GF FILET MIGNON** 8 oz. filet mignon over garlic mashed potatoes with zip sauce and vegetable medley. \$33.95
- LOCCINO FILET** U.S.D.A. choice grade A filet mignon served over garlic mashed potatoes, lightly breaded eggplant and topped with wild mushrooms and zip sauce. \$37.95
- GF NY STRIP STEAK** 12 oz. char-grilled NY strip steak served over garlic mashed potatoes with zip sauce and vegetable medley. \$30.95
- 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 with our own bolognese sauce. \$32.95

****Larger hand cut steaks available upon request****

*All entrées, excluding pizza and * items, include a Field Green salad.
Upgrade it to a Caesar or Greek salad for only \$2.00.
Upgrade to wedge or arugula salad add \$3.00
Make any salad chopped for \$2.00*

Take home an 8 oz. bottle of Loccino dressing for only \$6.00

GF = Gluten Free

Gluten Free side pasta with entree add \$1.50

Gluten Free pasta entree add \$3.00 - Ask your server for more choices

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 illnesses.



LOCCINO ITALIAN GRILL & BAR

WHITES/SPARKLING BY THE GLASS

- 101 Mionetto Prosecco, Italy (Split) - 9 per split
- 102 Martini & Rossi Asti Spumante, Italy (Split) - 8 per split
- 103 Kris Pinot Grigio, Delle Venezie, Italy – 8/30
- 104 Folie a Deux Pinot Gris, Sonoma Coast, California - 10/38
- 105 Rodney Strong Sauvignon Blanc, Sonoma, California - 8/30
- 106 Echo Bay Sauvignon Blanc, Marlborough, New Zealand – 9/36
- 107 Pomelo Chardonnay, California – 8/30
- 108 Decoy Chardonnay, Sonoma, California – 10/38
- 109 Chateau Grand Traverse Semi-Dry Riesling, Old Mission Peninsula, Michigan – 8/30
- 110 Movendo Moscato, Italy – 7/28

REDS BY THE GLASS

- 201 Cloudfall Pinot Noir, Monterey, California– 9/34
- 202 'Meiomi' Pinot Noir, Central Coast, California – 11/42
- 203 Doña Paula 'Paula' Malbec, Mendoza, Argentina– 8/30
- 204 Bolla Merlot, Delle Venezie, Italy – 8/32
- 205 DaVinci Chianti, Tuscany, Italy – 8/32
- 206 Banfi Chianti Classico, Tuscany, Italy – 10/40
- 207 Charles & Charles Cabernet Blend, Columbia Valley, Washington – 8/30
- 208 Monrosso Tuscan Red, Tuscany – 9/34
- 209 Robert Mondavi 'Private Selection' Cabernet Sauvignon, California – 8/32
- 210 Seaglass Cabernet Sauvignon, Paso Robles, Tuscany, Italy – 9/34
- 211 Louis Martini Cabernet Sauvignon, Sonoma, California – 11/40

All Wines Listed from Light to Heavy/Dry to Sweet

BEER

BOTTLED BEERS AND MICROBREWS

- Michelob Ultra, USA 4.25
- Budweiser/Light, USA 4.25
- Miller Lite, USA 4.25
- Amstel Light, Holland 4.75
- Heineken/Heineken Light, Holland 4.75
- Corona/Light, Mexico 4.75
- Beck's, Germany 4.75
- Moretti, Italy 4.50
- Sam Adams, Boston, MA 4.75
- Killians Irish 4.75
- Labatt Blue/Light, Canadian 4.50
- Guinness Stout, Ireland 4.95
- Stella Artois, Belgium 4.75
- St. Pauli Girl N/A, Germany 4.25
- Blue Moon, USA 4.75
- Modelo Negra, Mexico 4.75

DRAUGHT BEER

Please inquire with server for today's selections.

SPARKLING WATER

- San Pellegrino 6.00

WHITES BY THE BOTTLE

- 301 Santa Margherita Pinot Grigio, Alto Adige, Italy - 44
- 302 Cloudy Bay Sauvignon Blanc, Marlborough, NZ - 56
- 303 Louis Jadot Chablis, France - 45
- 304 Sonoma-Cutrer 'Russian River Ranches' Chardonnay, Russian River, California - 38
- 305 Napa Quilt Chardonnay, Napa Valley, CA - 45
- 306 Cakebread Chardonnay, Napa Valley, CA - 68

CHAMPAGNE/SPARKLING BY THE BOTTLE

- 401 Cantine Maschio Brut Prosecco, Veneto, Italy - 30
- 402 Moet & Chandon Brut 'Imperial' Champagne, France - 75
- 403 Veuve Clicquot 'Yellow Label' Brut Champagne, France - 86
- 404 Dom Perignon Brut Champagne, France – 190

REDS BY THE BOTTLE

- 501 Argyle Pinot Noir, Willamette Valley, Oregon - 45
- 502 Davis Bynum Pinot Noir "Jane's Vineyard", Russian River, CA - 42
- 503 Etude Pinot Noir, Carneros, California- 75
- 504 Brancaia "Tre Rosso" Super Tuscan, Tuscany- 34
- 505 Ruffino Chianti Classico Riserva 'Ducale', Tuscany, Italy - 48
- 506 Ruffino Chianti Classico Riserva 'Ducale Gold', Tuscany, Italy - 58
- 507 Masi Campofiorin Ripasso, Veneto, Italy - 36
- 508 Bertani Valp Rip 'Baby Amarone', Veneto, Italy - 40
- 509 Sartori Amarone, Veneto, Italy - 78
- 510 Banfi Brunello di Montalcino, Tuscany, Italy – 120
- 511 Duckhorn Merlot, Napa Valley, CA– 75
- 512 Taken Red, Red Blend, Napa Valley, CA - 60
- 513 The Prisoner, Red Blend, Napa Valley, CA - 80
- 514 Simi Cabernet Sauvignon, Alexander Valley, California - 40
- 515 Oberon Cabernet Sauvignon, Napa Valley, CA- 45
- 516 Napa Cellars Cabernet Sauvignon, Napa Valley, CA – 50
- 517 Darioush 'Caravan' Cabernet Sauvignon, Napa Valley, CA - 77
- 518 Faust Cabernet Sauvignon, Napa Valley, CA - 85
- 519 Stag's Leap 'Artemis' Cabernet Sauvignon, Napa Valley, CA – 100
- 520 Caymus Cabernet Sauvignon, Napa Valley, CA – 125

All Wines Listed from Light to Heavy/Dry to Sweet

PORT/DESSERT WINES

- Terra d'Oro Zinfandel Port, Amador County, California – 7 per glass
- Graham's '10 Year Tawny' Port, Douro, Portugal – 8 per glass